DINNER

TO START

SCOTCH EGG 15
Chorizo Sausage, Butternut Squash Purée, Squash Medallion

LOBSTER ROLL 28
Green Onion, Red Pepper, Brioche Bun

BAO BUN 26
Korean Beef, Pickled Onion, Cilantro, Toasted Peanuts, Sticky Sauce

HONEY REAPER DUCK WINGS 28
Crushed Peanuts (DF)

SMOKE & SPICE 45
Three Local Meats, Three Artisanal Cheeses, Pickled Vegetables,
Grilled Sourdough (GF Option)

FRIED BRUSSEL SPROUTS 15
Sweet Chili, Toasted Walnuts (GF, DF, VG)

BAKED BRIE 24
Mixed Spiced Nuts, Haskap Jam, Assorted Crisps

CONFEDERATION LOUNGE SALAD 27
Apple, Pear, Walnut, Raisins, Blue Cheese, Pickled Red Onion,
Buttermilk Dressing (GF)

KALE CAESAR SALAD 28
Baby Kale, Romaine, Avocado, Pomegranate Seeds, Parmesan Cheese,
Brioche Croutons

SIDES

TRUFFLE POMMES FRITES 16
Truffle Salt, Parmesan Cheese, Fresh Herbs, House Aioli

SIGNATURE BREAD 10
Whipper Butter, Truffle Salt

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN

LARGE PLATES

CHARCUTERIE GRILLED CHEESE 27
Peppered Salami, Spicy Coppa, Oka Cheese,
Arugula & Pecan Pesto, House Made Sourdough Bread

CONFEDERATION LOUNGE BURGER 34
Monterey Jack Cheese, Onion Rings, Lettuce, Bacon,
Tomato, Pickled Cucumber, Aioli, Brioche Bun

12 OZ ALBERTA RIBEYE STEAK FRITES 65
Truffle Fries, Asparagus, Chimichurri (GF)

CRISPY CHICKEN SANDWICH 28
Buttermilk Marinated Chicken, Jalapeno Ranch, Lettuce, Tomato,
Pickles, Brioche Bun

ORGANIC SALMON 49
Prawns, Rice Noodles, Snap Peas, Bok Choy, Thai Laksa Sauce (GF, DF)

PAPPARDELLE PASTA & BEEF RAGU 39
Alberta Beef, Parmesan, Basil Gremolata

GREEN PEA RISOTTO 32
Sweet Peas, Crispy Kale, Toasted Walnuts, Parmesan, Pea Shoots (GF, V, VG Option)

SPICY DUPUY LENTIL BURGER 26
Arugula, Tomato Chutney, Shaved Red Onion, Vegan Bun (VG)

LAMB SIRLOIN 48
Smashed Fingerling Potatoes, Broccolini, Lamb Jus (GF)

DESSERT

CARROT CAKE 16
Raisin Pineapple Compôte (GF, VG)

MOLTEN CHOCOLATE CAKE 15
Cookie Crumble, Nougat Ice Cream

ESPRESSO COFFEE CAKE 16
Double Layer Cake, Chocolate Sauce

BURNT HONEY PIE 39
Burnt Honey Ice Cream, Candied Hazelnuts, Warm Chocolate Sauce
DESIGNED TO SHARE

OUR FAIRMONT CHEFS ARE PASSIONATE ABOUT DESIGNING SUSTAINABLE MENUS THAT MINIMIZE WASTE AND CELEBRATE LOCAL PRODUCE – ENSURING EACH DISH EVOKES A POSITIVE CONNECTION BETWEEN PEOPLE AND THE PLANET.