

SOUPS

SOUP OF THE DAY	15
ONION SOUP - G/L/S	18
Montebello cheese gratin, white wine broth, toasted brioche	
SEAFOOD CHOWDER - L/C/SF	18
With sea bacon	

STARTERS

HOMEMADE BREAD - G/L/E	7
Sunflower seeds and Kenauk honey, St. Lawrence salt butter	
ARUGULA SALAD - G/L	16
Cantaloupe, ham, bocconcini, mint, white balsamic vinaigrette	
ROMAINE HEARTS - G/L/M/E/S	16
Garlic flower vinaigrette, parmesan	
NORI AND TROUT GRAVLAX - L/E/M	16
Creamy Potato Salad with Horseradish and Dill	
HOMEMADE FRIES - E	10
Aioli with Espelette pepper	
POUTINE - L/G/CE	15
Notre Dame de la Paix Potatoes, cheese curds from Montebello	

MAINS

GRILLED SALMON	32
Honey glazed, fennel-cucumber salad	
PULLED PORK BURGER - G/L/E/S	32
BBQ sauce and homemade fries	
RIGATONI WITH TAPENADE - G/L/N	38
Dried tomatoes, cheese, spinach, sunflower seeds	
BEEF BURGER - G/L/E/S/SE	32
Bourbon mayonnaise, tomato jam, pancetta, pickles, salad	
TOFU POKE - S/SE	32
General Tao sauce, cucumber, avocado, coriander, lettuce	
BEEF FLANK STEAK - L/G/CE/M/S	38
With shallots, homemade fries	
DUCK WINGS - S/G/M/E	26
Creamy coleslaw and homemade fries	
PISSALADIÈRE FROM NICE - G	24
Arugula salad	
ADD PROTEIN TO A SALAD FOR A HEALTHY DISH	+ 9
GRILLED CHICKEN BREAST ROASTED SALMON FILLET	

TARTINES

SMOKED SALMON - L/G	16
Goat cheese, red onions, capers	
ARTICHOKES, FETA AND OLIVES - L	16
Grilled vegetables Provencal style	
WITH SALAD OR FRIES	+ 9

DESSERTS

TARTLET - G/L/E/S/N	15
With seasonal fruits	
CHOCOLATE CAKE - G/L/E/S/N	15
Vanilla-caramel-pistachio marbled ice cream	
SUGAR PIE - G/L/E/S/N	12
PECAN PIE - G/L/E/S/N	12
CRÈME BRÛLÉE - L/E	12

Make-A-Wish

S'MORES CAKE - G/L/E/S	16
Chocolate sponge cake with graham crackers, roasted marshmallows and custard	

For Make-A-Wish's 45th anniversary, Fairmont is serving a dessert created by a child from the foundation and a chef from the house. \$5 donated to the foundation per dessert sold.

Notes on Allergies:

G : Gluten / L : Lactose / N : Nuts / P : Peanuts / E : eggs / C : Crustaceans / SF : Seafood / S : Soy / SE : Sesame / M : Mustard / SU : Sulfites / LU : Lupin / CE : Celery

Please be advised that consuming raw or undercooked meats, beef burgers, poultry, shellfish and seafoods poses a risk of food-borne illness. Do not hesitate to share your dietary needs and restrictions with us. Taxes and services not included. Table of 8 or more, 15% applicable.