IN-ROOM DINING MENU

- millinger

TO ORDER, SIMPLY PRESS THE IN-ROOM DINING BUTTON ON YOUR GUEST ROOM TELEPHONE

OR

ORDER ONLINE BY SCANNING THE QR CODE BELOW



Please note that a \$6 delivery charge will be added to your total bill. Prices and delivery charge are exclusive of applicable taxes.

BREAKFAST

Available Monday - Friday 6:30am-10:00am | Saturday & Sunday 6:30am - 11:00am All breakfast meals include freshly brewed coffee, decaffeinated coffee, or Lot 35 tea

CONTINENTAL

Fruit & Berries (VG/GF) 14 seasonal selection

Breakfast Parfait (V) 17 choice of vanilla or plain yogurt, fresh berries, house granola, honey

Chia Seed Pudding (VG/GF) 12 fresh seasonal berries, coconut milk, mango dice, pumpkin seeds, desiccated coconut, berry coulis

Steel Cut Oatmeal (DF/VG) 12 stewed apple, cinnamon dust, brown sugar

Croissants | Muffins | Danishes 7 daily selection (choice of two)

Benny Your Way 27 two perfectly poached eggs, grilled english muffin, hollandaise sauce, potato wedges choose one: back bacon; smoked salmon; spinach; avocado

ENHANCEMENTS

Toast 7 Bacon | Sausage (GF/DF) 9 Sliced Fruit Plate (GF/DF) 8

COMPLETE BREAKFAST & SANDWICHES

Cold Smoked Salmon 27 cream cheese, onion, capers, toasted bagel

BLT on Bagel 25 bacon, lettuce, fried egg, cheddar, tomato jam on toasted bagel

Short Ribs & Egg Hash 28 fried egg, potato hash, onions, banana peppers, Murray's tomatoes, mole sauce, sour cream, chimichurri

The Manitoban 28 two eggs your way, smoked bacon, sausage, two fluffy buttermilk pancakes, potato wedges

Two Eggs Your Way 23 smoked bacon, sausage, toast, potato wedges Omelette Your Way 26

whole eggs or egg whites, potato wedges, toast choice of three fillings: tomato; bell pepper; mushroom; red onion; feta cheese; goat cheese; cheddar; bacon; sausage; ham

Egg Cocotte (V) 24 spinach, truffle cream, Murray's tomatoes, grilled sour dough

Triple Stack Pancake (V) 26

local mascarpone, stewed apples, mixed berries, Saskatoon berry curd

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

Smoked Salmon Is From "True North" Sourced/Sustainably Certified Fish Company All Eggs Are Free-Range And Sourced From "Nature's Farm" Certified Local Supplier

BEVERAGES

Juice 6 Orange, Apple, Grapefruit, Cranberry

Soda 3 Coca Cola, Diet Coke, Coke Zero, Ice Tea, Root Beer, Ginger Ale, Soda Water, Tonic Water

Freshly Brewed Pot of Coffee Small 6 Large 8

Selection of LOT 35 Teas 6

Cappuccino, Espresso, Latte 8

Hot Chocolate 6

Milk 5 Skim, 2%, Soy, Oat, Almond, Chocolate

FRESH JUICES & SMOOTHIE

Fresh Orange Juice 12

Fresh Grapefruit Juice 12

The Fruit Sense 14

mix berry, hemp seed, banana, peanut butter & almond milk

All Served Teas & Coffee Are Sustainably Certified

KID'S BREAKFAST

(12 years old and under)

Available Monday - Friday 6:30am-10:00am

| Saturday & Sunday 6:30am - 11:00am

Cereal 9

Berry Smoothie 10 mixed berries, yogurt

One Egg Your Way 14 bacon or sausage, potatoes, toast

Kid's Breakfast Platter 19 silver dollar pancake, fruit skewers & yogurt, bacon or sausage, maple syrup, whipped cream

KID'S DAY DINING

(12 years old and under) Available 3:00pm-9:30pm daily

Tomato Soup 14 grilled cheese sandwich

Hot Dog 14 waffle fries & ketchup

Seared Salmon 14 steamed vegetables or mashed potateos

Grilled Chicken 14 steamed vegetables or mashed potateos

Brownie & Ice Cream 8

DAY DINING

Available daily 3:00pm-9:30pm

SOUP

Seasonal Soup 14 please enquire for our seasonal special

APPETIZERS

Local Perogies 22 country perogies, bacon, caramelized onions, scallions, sour cream

Edamame (VG/DF/GF) 10

plain or with soy ginger

Chicken Wings 24

(bbq sauce/ buffalo/ honey garlic) served with ranch dressing

Classic Caesar Salad 20

romaine, brioche croutons, anchovies, bacon chips, parmesan shaves, caesar dressing ADD: chicken breast 10 | shrimp 12

Mexican Bowl Salad 24

chicken al pastor, shredded iceberg, pico de gallo, black bean, avocado, queso fresco, crispy tortilla strips, creamy jalapeño dressing

Quesadilla (V) 21

flour tortilla, mixed cheese, onions, peppers, jalapeño, served with sour cream, guacamole, and salsa ADD:

chicken breast 10 | shrimp 12

SANDWICHES

Signature Burger 25

7oz cab patty, smoked gouda, bacon & onion jam, shredded lettuce, tomato, toasted brioche bun

Beet & Chickpea Burger (VG/DF) 22

vegan aioli, lettuce, tomatoes, pickle onions, vegan potato bun

SANDWICHES (continued)

Krispy Fried Chicken 23 crispy chicken breast, tomato, house made pickle, shredded lettuce, cajun aioli, brioche bun

Club Sandwich 21 grilled chicken, bacon, fried egg, cheddar, lettuce, tomatoes, spicy mayonnaise, Miller sourdough

MAINS

Seared Salmon (GF) 40 edamame & corn succotash, warm quinoa, zesty beurre blanc

Boneless Braised Short Rib 6oz (GF) 46

creamy mashed potatoes, roasted heirloom carrots, garlic broccoli, au jus

Chicken Fingers 32

fries, crudités, bbq sauce, ranch dressing, and honey dill sauce

Spaghetti Bolognese 27

Nature's farm pasta, bolognese sauce, Grana Padano, roasted garlic toast.

Stir Fry Rice Bowl (V/DF/GF) 21

garlic rice, broccoli, onions, peppers, mushrooms, carrots, teriyaki sauce, scallions, and sesame seeds

ADD: chicken breast 10 | shrimp 12 | flat iron steak 22

All Day Breakfast 28

two eggs your way, smoked bacon, sausage, two fluffy buttermilk pancakes, potato wedges

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

Our King Salmon is "BAP (Best Aquaculture Practices certified)" and "Ocean Wise certified".

DESSERTS

Available Daily 3:00pm-9:30pm

Strawberry Cake 16

strawberries, chiffon cake, raspberry coulis, citrus mousse

Sticky Toffee Pudding 16

whisky toffee sauce, almond brittle, local vanilla bean ice cream

Lemon Cheesecake 16

graham sable, lemon gel, fresh berries

Chocolate Fudge Cookie & Ice Cream 12 pecan praline & caramel chantilly cream

Sliced Fruit Plate (VG/GF) 14

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

WINE & BEER

Available Daily 11:30am-9:30pm

WHITE WINE AND SPARKLING	5oz	9oz	Bottle
Oggi Pinot Grigio Veneto, Italy	13	20	55
Canyon Oaks Chardonnay California, USA	14	23	60
Tawse Riseling Niagara Peninsula, Canada	15	26	70
Thornbury Sauvignon Blanc Marlborough, New Zealand	16	26	72
Claude Val Rosé, Pays d'Oc, France	13	21	55
Jaume Serra "Cristallino" Cava Brut, Spain	15		70
Ployez Jacquemart "Extra Quality" Brut Champagne, France			185
RED WINE	5oz	9oz	Bottle
River Retreat Shiraz, Australia	13	20	55
Toro Malbec Mendoza, Argentina	14	20	60
Claude Vialade Pinot Noir Languedoc, France	15	24	70
Ventisquero Quelat Merlot Maipo Valley, Chile	14	23	65
Motif Cabernet Sauvignon California, USA	16	26	70
DESSERT WINE AND PORT	2 o z		
Quinta do Infantado Ruby Port, Portugal	10		
Taylor Fladgate LBV	9		
Taylor Fladgate 10 Year Old Tawny Port, Portugal	12		
Bacalhôa Moscatel de Setúbal, Portugal	12		

DRAFT BEER

Kilter Waves Hazy Pale Ale, Winnipeg 9

Stella Artois Lager, Belgium 11

Barn Hammer Double IPA, Winnipeg 9

Guinness Irish Stout, Ireland 11

BEER AND CIDER

Farmery Lager, Manitoba 9 Leffe Blonde Ale, Belgium 9 Alexander Keith's, Canada 7 Kronenbourg 1664 Blanc, France 9 Corona, Mexico 8 Michelob Ultra, Canada 8 Erdinger Dunkel, Germany 14 Angry Orchard Cider, Canada 10



Fairmont Winnipeg + Lake of the Woods 8552 Pilsner

notes of toasted bread and caramel, followed by a clean and smooth finish

Draft - 10 Can - 11

Join us for breakfast at the Velvet Glove restaurant or dine with us at The Lounge at Fairmont for beverages, lunch and dinner.

VELVET GLOVE

Hours of Operation: Monday to Thursday: 7:00 am - 10:00 am Friday & Saturday: 7:00 am - 11:00 am Sunday: 7:00 am - 12:00 pm



Scan QR code to view menus, make reservations and more

THE Lounge

Hours of Operation: Monday to Thursday: 11:30 am - 11:00 pm Friday & Saturday: 11:30 am - midnight Sunday: 5:00 pm - 11:00 pm



Scan QR code to view menus, make reservations and more

