

LUNCH AT THE VELVET GLOVE

SOUPS




**SWEET POTATO &
SNOW CRAB BISQUE**
*Tender Snow Crab, Roasted
Tomatoes, Sweet Potato &
Coconut Cream Puree*
8

**FIELD MUSHROOM &
SHOAL LAKE WILD
RICE SOUP**
*Smoked Paprika &
Goat Cheese Crostini*
8

**CHEF INSPIRED
SOUP OF THE DAY**
*Ask your server about
today's creation*
6

SALADS

 **VELVET GLOVE GREEK SALAD** 12
*Greenland Cherry Tomatoes, Kalamata Olives, Cucumbers,
Sliced Red Onions, Fried Feta, Romaine Hearts & Oregano Dressing*

OUR WALDORF SALAD 8
*Granny Smith Apples, Celery, Candied Walnuts
With Rocket Greens Red Grapes & Yogurt Vinaigrette*

MIXED GREENS, STRAWBERRY & CHICKEN SALAD 14
*Spinach Salad with Chicken, Pecans, Goat Cheese
& Raspberry Reduction*

 **FRESH PRAWN & MANGO SALAD** 14
*Neva Organic Greens, Fresh Scallions, Young Capsicums
& Lime Chili Vinaigrette*

Add Goat Cheese 3 Add Chicken 6 Add Prawns 6

SANDWICHES

Served with choice of French Fries or House Garden Salad

VEGGIE SLIDERS
*Roasted Portabella
Mushrooms, Charred
Red Peppers
& Goat Cheese*
14

**DELUXE STEAK
SANDWICH**
*Grilled Tenderloin
Medallions on Garlic Bread,
Wild Mushroom Ragout &
Onions Rings*
20

TANDORI CHICKEN PITA
*Butter Lettuce,
Hot House Tomatoes
with Cucumber Raita
Mango Chutney*
15

HOT VEAL SANDWICH
*Grilled Veal Escalope,
Provolone Cheese,
Fresh Basil
& Crushed Tomatoes*
16



NOVA SCOTIA BAGEL
*Smoked Atlantic Salmon,
Scallion Cream Cheese
on a Toasted Bialy Bagel*
14

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SPECIAL DIETARY RESTRICTION, PLEASE ADVISE YOUR SERVER



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

MAINS

-  **THAI CHICKEN**
*Chicken Braised with Lemon Grass, Coconut & Red Curry
 Served with Basmati Rice, Wombok, Bean Sprouts & Lime*

17
- GRILLED PRAWNS**
*Served with Spinach Risotto, Butternut Squash, Fresh Basil
 & Pinot Noir Reduction*

18
- BEER BATTERED MANITOBA PICKEREL**
*Pickereel Fried in Fort Garry Beer Batter with
 Sweet Potatoes Fries, Asian Slaw & Dijon Dill Aioli*

18
-  **LOBSTER RAVIOLIS**
*Wild Mushrooms, Sun Dried Tomatoes
 With Rocket Greens & Dill Cream*

19
-  **BLACK & BLUE SALAD**
*Grilled Beef Strip Loin, Neva Organic Arugula Lettuce
 Roasted Peppers, Spanish Onions, Balsamic Dressing
 & Crumbled Blue Cheese*

19
-  **WILD MUSHROOM RISOTTO**
*Gilled Lemon, Fresh Herbs,
 Arugula & Basil Oil*

17

CATCH OF THE DAY

Ask your Server about today's catch

\$ MARKET PRICE

Prepared with Your Choice of:

*House Rocket Salad with Roasted
 Pumpkin, Bell Peppers
 & Red Wine Vinaigrette*

or

*Organic Vegetables of the Day
 & Lemon Butter*



Fairmont Lifestyle Cuisine

*“Created using fresh and nutritionally balanced ingredients,
 Fairmont Lifestyle Cuisine dishes contribute to
 optimal health and wellness.”*

*“Fairmont Hotels & Resorts is committed to your health & well-being
 by preparing all cuisine without artificial trans-fat”*



Executive Sous Chef - Luc Jean

Executive Chef - Nick Beaumont