

AUTUMN / WINTER

LUNCH

Soup & Salads

Mushroom Soup (V/DF) 14

truffle crème fraiche, crostini

Classic Caesar Salad 22

romaine, grana padano, croutons, lardons, lemon

- + chicken 12
- + shrimp 14
- + steak 15
- + salmon 15

Tuna Niçoise (GF/DF) 28

lettuce, fine beans, Murray's tomatoes, boiled eggs, olives, house dressing

Signature Cobb Salad (GF) 29

mixed leaves, crispy bacon, avocado, boiled egg, blue cheese, tomato, chicken breast, roasted garlic vinaigrette

Spiced Butternut Squash Salad 26

baby kale, brown butter pumpkin purée, maple bacon, pickled shallot, dried cranberries, pumpkin seeds, cinnamon vinaigrette

Maple Roasted Root Salad (GF) 26

marinated beets, heirloom carrots, rocket greens, chèvre, blood orange, dried apricots, grapes, pistachio, caramelized apple vinaigrette

Southwest Grilled Shrimp Salad 28

shredded lettuce, corn & black bean salsa, pico de gallo, tortilla strips, pickled onions, avocado, queso fresco, creamy jalapeño dressing

Appetizers

Cauliflower Fritters (V/DF) 23

your choice of:

Korean BBQ or sweet chili with pistachio

Mezze Platter for 2 (VG/DF) 25

hummus, babaganoush, muhammara, grilled pita, falafel bites, pickled turnips, tahini sauce, mediterranean olives, marinated artichokes

Chicken Wings 25

served with celery & ranch dressing

your choice of:

BBQ sauce/ buffalo/ honey garlic/creamy jalapeño

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

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

Handhelds

served with your choice of fries, sweet potato fries or side salad or served with **side soup 8**

Classic Steak Sandwich 29

6 oz. flat iron steak, dijon aioli, chimichurri, caramelized onion, sautéed mushroom, provolone, grilled ciabatta, served with au jus

Housemade Falafel Burger (VG/DF) 23

tahini sauce, hummus, mint, arugula, pickled onions, tomatoes, vegan potato bun

Birria Tacos 27

Mexican braised short ribs, toasted tortilla, queso fresco, jalapeño, tomatillo salsa, birria dip, lime wedge

Club Sandwich 24

grilled chicken, bacon, fried egg, cheddar, lettuce, tomatoes, spicy mayonnaise, White Birch sourdough

Crispy Pickerel Burger 27

tartar sauce, cabbage slaw, roasted garlic aioli, brioche bun

Signature Burger 26



7 oz. *Certified Angus Beef*® burger, smoked gouda, bacon & onion jam, shredded lettuce, tomato, toasted brioche bun

Mains

The Manitoban 28

two eggs, smoked bacon, sausages, potato wedges, two fluffy buttermilk pancakes

Fish & Chips (DF) 30

beer battered pickerel, fries, coleslaw, tartar sauce

Poke Bowl (GF/DF) 29

seaweed salad, rice, edamame beans, avocado, crunchy radish, cilantro, scallions, sesame-soy dressing

your choice of:

salmon or tuna

Desserts

Salted Caramel Cheesecake 16


chantilly cream, toffee bits, fresh berries

Dark Chocolate Torte (VG/GF/DF) 16

raspberry coulis, fresh berries

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 Pickerel fillets are from Lake Erie that are Marine Stewardship Council (MSC) certified.

All Eggs are free-range and sourced from "Nature's Farm" approved local supplier.

All chicken products are Halal certified.

All the Tea & Coffee served are sustainably certified.



You deserve the very best beef. Enjoy our selection of the *Certified Angus Beef*® brand.

THE Lounge
AT Fairmont