

AUTUMN / WINTER

# DINNER

## Soup & Salads

### Mushroom Soup (V/DF) 14

truffle crème fraiche, crostini

### Southwest Grilled Shrimp Salad 28

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

### Roasted Tomato Coconut Bisque (VG/GF) 12

coconut cream, greenland garden tomato

### Spiced Butternut Squash Salad 26

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

## 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

### Trio Bison Sliders 26

Hawaiian glazed pineapple, cheddar cheese, honey dill aioli, smoked gouda, bacon & onion jam, lettuce, tomato, garlic aioli, swiss cheese, mushroom, caramelized onions, chipotle aioli

### Chicken Wings 25

served with celery & ranch dressing

**your choice of:**

BBQ sauce/ buffalo/ honey garlic/creamy jalapeño

### Dim Sum

shrimp har gow, chicken dumpling, pork shumai served with peanut sesame & Szechuan chili sauce

5 pcs - 24

12 pcs - 40

16 pcs - 49

### Crispy Calamari 22

tzatziki dip

## Handhelds

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

### Crispy Fried Chicken 25

crispy chicken breast, tomato, housemade pickle, shredded lettuce, cajun aioli, toasted brioche

### Housemade Falafel Burger (VG/DF) 23

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

### Signature Burger 26

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

### Pickered Tacos 29

warm tortilla, cabbage slaw, pico de gallo, roasted garlic aioli

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

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

# Mains

## **Fish & Chips (DF) 30**

beer battered pickerel, fries, coleslaw, tartar sauce

## **Braised Lamb Shank 49**

garlic mashed potatoes, minted peas, roasted carrots, chimichurri

## **Korean Rice Bowl (V/GF/DF) 23**

steamed rice, spinach, marinated cucumber, bean sprouts, pickled carrots, sautéed mushrooms, sunny side egg, sesame seed, green onions

+ **beef 15**

+ **shrimp 14**

+ **chicken breast 12**

## **Butter Chicken 29**

marinated chicken thigh, butter sauce, cucumber mint raita, toasted cashew, basmati rice, grilled naan, poppadum

## **Pasta all'Arabiatta 21**

Nature's Farm spaghetti, Murray's tomatoes, shaved grana padano, crushed red pepper flakes, roasted garlic toast

+ **meatballs 12**

+ **chicken breast 12**

+ **shrimp 14**

# From the Grill

*all from the grill items will be served with creamy mash potatoes and seasonal vegetables*

## **6 oz. ASC Seared King Salmon 40**



## **10 oz. Certified Angus Beef @ Striploin 49**



## **6 oz. Certified Angus Beef @ Tenderloin 50**

### Sauces

natural jus / béarnaise / lemon beurre blanc / herb butter

# Desserts

## **Salted Caramel Cheesecake 16**

chantilly cream, toffee bits, fresh berries

## **Orange Olive Oil Cake 16**

pistachio mascarpone, candied orange, vanilla cream

## **Sticky Toffee Pudding 16**

whiskey toffee sauce, candied almonds, Chaeban's vanilla ice cream

## **Fruits & Berries (VG/GF/DF) 16**

selection of seasonal fruits

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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