

Welcome

Starters

PORTOBELLO CHICKEN AND ASPARAGUS PINWHEELS

Portobello mushroom, asparagus, and mozzarella cheese wrapped in a tender chicken breast, served with a rich supreme sauce.

~ 9 ~

CRAB CAKES

Fairmont's homemade crab cakes served with lemon beurre nante. ~ 13 ~

CRAB STUFFED MUSHROOMS

Fresh mushrooms caps stuffed with tender crab, green onion, jalapeño, and spices topped with Parmesan cheese and baked golden brown. Served with a lemon beurre blanc sauce. ~ 11 ~

SAUTÉED MUSHROOMS

Fresh mushrooms sautéed with garlic, sun dried tomatoes, and pesto. Served with Portobello mushrooms and Parmesan cheese. ~ 8 ~

TENDERLOIN KABOBS

Choice tenderloin, mushrooms, grape tomatoes and bell peppers glazed with Fairmont's own herb sauce. Served with a bleu cheese mushroom butter. ~ 13 ~

SHRIMP COCKTAIL

Served with our zesty cocktail sauce and lemon. ~ 12 ~

Your entrée will include your choice of:

Mixed Green Salad Classic Caesar Salad Fairmont's Soup du Jour

All dinners are served with fresh bread, baked in Fairmont's kitchen.

Fairmont Favorites

SESAME ENCRUSTED LOIN OF PORK

Boneless pork loin marinated in a citrus-coconut sauce, then encrusted with sesame seeds and pan seared. Served with ginger-cilantro aoli sauce. ~ 22 ~

BLACK TIGER SHRIMP FETTUCCHINE

Black Tiger shrimp and fresh vegetables, sautéed in a roasted red bell pepper sauce with garlic, pesto, choice spices, sun dried tomatoes, and white wine. Tossed with fettuccine noodles. ~ 28 ~

PASTA PRIMEVERA

A flavorful plate with fresh vegetables sautéed with garlic, white wine and cream, tossed with rainbow pasta and Parmesan cheese. *vegetarian* ~ 16 ~

With three Black tiger prawns. *add* ~ 12 ~

STUFFED SPAGHETTI SQUASH

Spaghetti squash, steamed, fluffed, and stuffed with sauteed vegetables. Served with tender asparagus spears and hollandaise sauce. *vegetarian and ▼ low carb friendly* ~ 17 ~

CHAR BROILED MUSCOVY DUCK

Tender boneless breast of duck, char broiled and basted with an orange-honey glaze. ~ 27 ~

ROASTED RACK OF LAMB

A lightly seasoned rack of lamb, seared and roasted to your desired specifications. Separated and drizzled with a rich demi-glace. Served with garlic mashed potatoes and fresh vegetables. (Please allow a bit of extra preparation time for this delicious dish) ~ 33 ~

If you don't see what you would like on our menu, please ask us.

Fairmont's chefs are very creative and will prepare food to please your palate if at all possible.

Poultry

MEDITERRANEAN CHICKEN

A tender boneless breast of chicken sautéed with artichoke hearts, pesto, mushrooms, sun dried tomatoes, and Marsala wine. ~ 23 ~

CHICKEN FETTUCINE

Tender diced chicken breast sautéed with fresh tomatoes, mushrooms, artichoke hearts and a light pesto sauce, tossed with fettuccine and Parmesan cheese. ~ 22 ~

CHICKEN CABARNET

Pan seared boneless chicken breast with button mushrooms, cipollini onions and crispy turkey bacon in a cabernet cream sauce. Served with rice pilaf and fresh vegetable. ~ 24 ~

Seafood

STUFFED RAINBOW TROUT

A whole boned rainbow trout stuffed with artichokes, mushrooms, tomatoes, herbs and Parmesan cheese, pan seared to perfection. ~ 23 ~

SCAMPI

Black tiger prawns sautéed with garlic, white wine, mushrooms, and tomato. ~ 24 ~

BLACKENED RED SNAPPER

Encrusted in the Cajun tradition and finished with a Cajun beurre nante. ~ 23 ~

GRILLED SALMON

10 oz. Center cut Atlantic salmon, brushed with a tangy mustard, thyme, and garlic glaze. ~ 25 ~

HALIBUT PARMESAN

Fresh halibut dipped in our unique Parmesan batter, then grilled golden brown. Served with a lemon beurre nante. ~ 29 ~

LOBSTER & LOBSTER COMBO'S

A 12- 14 oz. Lobster Tail ~ 60 ~
Served with drawn butter

Lobster & Scampi

(add ~ 10 ~)

Lobster & New York Steak

(add ~ 16 ~)

Lobster & Tenderloin Steak

(add ~ 21 ~)

Lobster & Sirloin Steak

(add ~ 13 ~)

Choice Beef

PRIME RIB OF BEEF

Tender, slow roasted prime rib of beef, served with au jus. Your server will assist you with availability.

16 oz. Mile High Cut ~ 29 ~

10 oz. Prairie Cut ~ 25 ~

ANGUS NEW YORK STRIP

Twelve ounces of Certified Angus choice beef char broiled to your specifications. ~ 30 ~

FILET MIGNON

10 oz. Tender choice beef char broiled to perfection. ~ 33 ~

Topped with rich lobster sauce ~ 6 ~

PEPPERED TOP SIRLOIN

Center cut eight ounce steak, seasoned with cracked pepper and pan seared. ~ 24 ~

RIBEYE

Twelve ounces of tender choice rib-eye steak, served with a flavorful bleu cheese mushroom butter. ~ 27 ~

Surf and Turf It

add

Black Tiger Prawns or ½ lb. of succulent crab legs to your beef entrée.

~ 12 ~

May we suggest topping your steak with:

Sautéed mushrooms Sautéed onions
Bleu cheese crumbles

Combination of two or three of above.

~ 3 ~

Your server will present to you tonight's dessert selections.



FAIRMONT
HOT SPRINGS RESORT