

# Welcome

## Starters

### GRILLED MOZZARELLA SKEWERS

Baguette finger sandwiches with fresh mozzarella, chicken breast, roasted red peppers and fresh basil skewered and grilled until crispy outside and warm and tasty inside . . . 9.95

### CRAB CAKES

Made from fresh, premium snow crab meat and seared until golden brown, served with a spicy sweet thai chili sauce. . . . 13.95

### TENDERLOIN BEEF SKEWERS

Choice beef with bell peppers, red onion, mushroom and grape tomatoes. . . . 12.95

### ROASTED ARTICHOKE DIP

Creamy Artichoke and smoked garlic fondue served with crispy bruschetta. . . . 8.95

### STEAMERS

1 lb. Fresh Elliot Bay clams served in a spicy basil broth with a garlic herb crostini. . . . 14.95

### SAUTEED MUSHROOMS

Fresh mushrooms and portabella mushrooms sautéed with garlic, sundried tomatoes and pesto. Topped with shredded Parmesan cheese. . . . 7.95

## 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 Handcut Steaks

*No doubt, we Montanans are extremely passionate about our beef, and our menus reflect our commitment to serving only the best. Served with sautéed seasonal vegetables and your choice of baked potato, hand whipped red potatoes or rice pilaf.*

### 8 oz. BEEF TENDERLOIN

The tenderest cut of beef  
~29.95 ~

### 12 oz. NEW YORK STRIP

Has a full bodied texture that is cooked to perfection  
~28.95~

### BLACK ANGUS PRIME RIB

Encrusted with fresh herbs and garlic

10 oz. Prairie Cut ..... 27.95

16 oz. Mile High Cut ..... 34.95

*Personalize your steak!*  
*Beurre Naunte sauce ~3~*  
*Sautéed button mushrooms ~4~*  
*Warm Maytag bleu cheese butter ~5~*  
*Six Scampi style shrimp ~7~*  
*Add ½ lb. King Crab legs ~17.95~*

## Entrees

*Our creative kitchen team at Fairmont Hot Springs Resort has added some new twists to old favorites that are sure to please any palate.*

### MEDITERRANEAN CHICKEN

A tender boneless breast of chicken sautéed with artichoke hearts, pesto, mushrooms, sun dried tomatoes, and Marsala wine. Served with garlic mashed potatoes.

~25.95~

### CURRY CHICKEN

A juicy boneless chicken breast sautéed in a green curry sauce with bell peppers, mushrooms, carrots, broccoli, cauliflower and shallots.

~26.95~

### CHICKEN FETTUCCINE

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

~24.95~

### CEDAR PLANKED VEGETABLES AND QUINOA

Seasonal fresh vegetables, small batch olive oil, golden balsamic reduction, roasted on a cedar plank with warm Maytag bleu cheese, lavender and fennel pollen. Served with toasted quinoa and rosemary.

~19.95~

### STUFFED SPAGHETTI SQUASH

Spaghetti squash, steamed, fluffed, and stuffed with sautéed vegetables. Served with tender asparagus spears and hollandaise sauce. ~18.95~

*Vegetarian and ▼ low carb friendly*

### CHARBROILED FRENCH CUT PORK LOIN

Fresh pork loins with a chipotle rub. Served with Port Demi Glace

~25.95~

### CHAR BROILED MUSCOVY DUCK

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

Served with garlic mashed potatoes

~26.95~

## Seafood

### HALIBUT PARMESAN

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

~30.95~

### COLDWATER SHRIMP SCAMPI

Sautéed in roasted garlic and shallots, tossed gently with beefsteak tomatoes, fresh mushrooms and basil.

Served with your choice of side or over pasta.

~24.95 ~

### GRILLED SOCKEYE SALMON

Alaskan Sockeye Salmon grilled and served atop Penne Pasta with a roasted red pepper cream sauce or choice of side.

~28.95~

### SEAFOOD RAVIOLI

Crab, Shrimp and Scallops in a white wine butter sauce with tomatoes, mushrooms, and Kalamata olives and artichoke hearts served over cheese raviolis.

~29.95~

### STUFFED RAINBOW TROUT

A whole boned rainbow trout stuffed with artichokes, mushrooms, tomatoes, spices and garlic, Parmesan cheese, pan seared to perfection. Served with garlic mashed potatoes or rice pilaf.

~25.95~

### AHI TUNA

**Served Rare.**

Sesame and Coriander encrusted pan seared. Served with Wasabi and pickled ginger.

~ 26.95~



**FAIRMONT**  
**HOT SPRINGS RESORT**