

# 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. . . . 9.95

### CRAB CAKES

Fairmont's homemade crab cakes served with lemon beurre nante. . . . 12.95

### CRAB STUFFED MUSHROOMS

Sauteed 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. . . . 11.95

### SPINACH ARTICHOKE DIP

Served with fresh French bread, brushed with olive oil, garlic, salt, pepper and parsley. . . . 8.95

### BEEF KABOBS

Choice Rib Eye, bell peppers, mushrooms and red onion marinated in Fairmont's own herb sauce and bleu cheese mushroom butter. . . . 12.95

### SHRIMP COCKTAIL

Served with our zesty cocktail and wasabi sauces and lemon. . . . 10.95

## 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 Favorites

### PORTERHOUSE PORKCHOP

Rubbed with Fairmont's special herbs and spices then charbroiled and served with garlic mashed potatoes and bell pepper relish. . . . 19.95

### 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. . . . 28.95

### PASTA PRIMAVERA

A flavorful plate with fresh vegetables sautéed with garlic, white wine and cream, tossed with semolina noodles and Parmesan cheese. *vegetarian*. . . . 15.95

With three Black tiger prawns *add*. . . . 11.95

### 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*. . . . 16.95

### CHAR BROILED MUSCOVY DUCK

Tender skinless boneless breast of duck, char broiled and basted with an orange-honey glaze. Served with garlic mashed potatoes. . . . 27.95

*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.*



**FAIRMONT**  
HOT SPRINGS RESORT

## Poultry

### 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. . . . 23.95

### CHICKEN FETTUCCINE

Tender diced chicken breast sautéed with fresh tomatoes, mushrooms and a light pesto sauce, tossed with semolina noodles and Parmesan cheese. . . . 21.95

### CHICKEN PROSCIUTTO

Charbroiled tender chicken breast served on garlic mashed potatoes with a mushroom, prosciutto, roasted red peppers and spinach cream cheese sauce. . . . 19.95

## Seafood

### 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. . . . 23.95

### SCAMPI

Black tiger prawns sautéed with garlic, white wine, mushrooms, and tomato. Served with your choice of garlic mashed potatoes or rice pilaf. . . . 24.95

### HALIBUT PARMESAN

Fresh halibut dipped in our unique Parmesan batter, then grilled golden brown. Served with a lemon beurre nante and choice of garlic mashed potatoes or rice pilaf . . . . 28.95

### SALMON

Alaskan salmon brushed with a mixture of balsamic vinegar, soy sauce, garlic, ginger, crushed red peppers and green onion then charbroiled and served with your choice of garlic mashed potatoes or rice pilaf. . . . 25.95

## Choice Beef

### ANGUS NEW YORK STRIP

Twelve ounces of choice Angus beef brushed with Fairmont's own blend of herbs and spices, charbroiled to your specifications. Served with garlic mashed potatoes. . . . 29.95

### FILET MIGNON

10 oz. Tender choice beef brushed with Fairmont's own blend of herbs and spices, charbroiled to perfection. Served with garlic mashed potatoes. . . . 33.95

Topped with rich lobster sauce. . . . 38.95

### *PRIME RIB OF BEEF*

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

16 oz. Mile High Cut. . . . 28.95

10 oz. Prairie Cut. . . . 24.95

### Surf and Turf It

add

Black Tiger Prawns or  
½ lb. King Crab Legs  
to your beef entrée

11.95

### May we suggest topping your steak with:

Sautéed Mushrooms      Sautéed onions  
Bleu cheese crumbles

Combination of two or three above.  
2.95

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