

IN-ROOM DINING

It is a distinct pleasure to welcome you to our hotel and to Dallas. For more than 40 years, our grand hotel has stood as a landmark and a symbol of the city's rich tradition of culture, history, elegance and hospitality.

In the kitchens of The Fairmont Dallas, our Culinary Team has taken great strides to source and explore the vast Texas landscape, giving our guests an authentic culinary experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea can offer. Our 3,000-square-foot organic herb and vegetable garden on the terrace level serves as a flavor base to all our dishes. Our commitment at Fairmont Hotels & Resorts is to your health and well-being, and with that in mind, we include organic ingredients and ensure that all of our creations are without artificial trans fat.

The menu is designed to captivate the varied tastes of all our guests. If you don't find what you are looking for, please call In-Room Dining and we shall do our utmost to satisfy your requests.

André Natera, Executive Chef



Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans fat.

FAIRMONT TO GO

PICNIC BASKETS

To create these Savory Baskets, please provide our Culinary Team with a 24-hour notice.

TRIP TO THE WINERY

\$24.00 PER PERSON

Local Deep Ellum Cheeses and Prosciutto
Fruit Chutney, House Baguette, Texas Honey,
Grapes, Pears and Apples with Pumpkin Seed Crackers
Chocolate Truffles
Chilled San Pellegrino Mineral Water

Wine Pairing: Sullberg, Cabernet Sauvignon, Lot 98, California \$48.00

EXPLORING DALLAS

\$27.00 PER PERSON

Char-Grilled Beef Tenderloin (Medium Rare), Baby Spinach
Aged Jalapeño Cheese on Sourdough Bread, Red Onion Marmalade
Baby Greens with Dried Apple, Pecans, Sherry-Dijon Vinaigrette
Seasonal Whole Fruit
Espresso-Pecan Brownie, Shortbread Cookies
Chilled San Pellegrino Mineral Water

TIME AT THE ARBORETUM

\$26.00 PER PERSON

Prosciutto and Brie on Baguette
Baby Greens with Olives and Heirloom Tomatoes
Couscous, Almonds, Sun-Dried Fruit, Cumin and Lemon Vinaigrette
Seasonal Whole Fruit
Mini Chocolate Éclairs
Chilled San Pellegrino Mineral Water

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THE *Fairmont*
DALLAS

FAIRMONT TO GO

FOOD FOR FLIGHT

Guests on the go can now enjoy our hospitality even after they have checked out. The Fairmont Dallas Culinary Team has created appetizing, portable selections for guests planning a day excursion or those who would rather opt out of the menu selection offered on their airline. The “Food for Flight” menus may be ordered by calling The Fairmont Dallas In-Room Dining Team at extension 0. To ensure that your “Food for Flight” is prepared in time for your takeoff, please alert us to your needs at least 12 hours in advance of your departure.

LUNCH ON THE FLY

\$24.00

Chilled Tenderloin of Beef (Medium Rare) on Baguette with
Horseradish Mayonnaise, Goat Cheese, Roasted Red Peppers
House-Made Chips, Crisp Apple, Pecan Pie
Texas Iced Tea and Mineral Water

CONTINENTAL ON BOARD

\$19.00

Flaky Croissant and Cheese Danish with Butter and Preserves
Whole Seasonal Fruit, Individual Yogurt, House Granola
Fresh Orange Juice and Mineral Water

VIP JET SET

\$22.00

Bagel with House-Smoked Salmon
Local Wild Honey-Stone Ground Mustard Aioli
Local Organic Pumpkin Seed Crackers
Crisp Seasonal Apple, House Biscotti
Texas Iced Tea and Mineral Water



DALLAS SPA

\$27.50

Organic Greens, Seared Tuna (Rare)
Haricot Beans, Kalamata Olives, Heirloom Tomatoes
Kalamata Olive Vinaigrette, Flaxseed Crackers, Fresh Grapes
Fresh Berries and Cream
Naked Juice Smoothie and Mineral Water



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THE
Fairmont
DALLAS

COMPLETE BREAKFAST

Good Morning


BREAKFAST IS SERVED FROM 6:00 AM – 11:30 AM

CONTINENTAL BREAKFAST \$21.00

Pastry Basket with Croissant, Danish and Muffin Served with Butter and Preserves
Choice of Freshly Squeezed Orange, Grapefruit, Apple, Cranberry,
Pineapple, Tomato or V8® Juice
Served with Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Tea,
Hot Chocolate, Low-Fat or Whole Milk

AMERICAN BREAKFAST \$24.00

Two Eggs Prepared Any Style (organic on request)
Choice of Bacon, Ham or Link Sausage
Select from Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast
Choice of Freshly Squeezed Orange, Grapefruit, Apple, Cranberry,
Pineapple, Tomato or V8® Juice
Served with Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Tea,
Hot Chocolate, Low-Fat or Whole Milk

 **HEALTHY BREAKFAST** \$24.00

Yogurt Smoothie Made with Our Local Wild Honey and Strawberries
Egg-White Omelet Filled with Mushroom, Fresh Tomatoes and Spinach
Select from Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast
Choice of Freshly Squeezed Orange, Grapefruit, Apple, Cranberry,
Pineapple, Tomato or V8® Juice
Served with Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Tea,
Hot Chocolate, Low-Fat or Whole Milk

SOUTHERN WEEKEND BREAKFAST \$27.00

Your Choice of French Toast, Waffles or Pancakes
With Whipped Cream and Maple Syrup
Served with Applewood Smoked Bacon and Link Sausages
Choice of Freshly Squeezed Orange, Grapefruit, Apple, Cranberry,
Pineapple, Tomato or V8® Juice
Served with Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Tea,
Hot Chocolate, Low-Fat or Whole Milk

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BREAKFAST A LA CARTE

Good Morning

BREAKFAST IS SERVED FROM 6:00 AM – 11:30 AM

EGG DISHES

ONE FREE-RANGE EGG \$14.00

Prepared Any Style (organic on request). Served with Your Choice of Bacon, Ham or Link Sausages, Potatoes and Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

TWO FREE-RANGE EGGS \$16.00

Prepared Any Style (organic on request). Served with Your Choice of Bacon, Ham or Link Sausages, Potatoes and Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

THREE-EGG OMELET \$18.00

Prepared with Any Three of the Following Ingredients:
Ham, Bacon, Link Sausage, Bell Pepper, Scallions, Mushrooms, Tomatoes, Fresh Herbs, Spinach, Jack, Cheddar or Swiss Cheese,
Served with Potatoes and Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

EGG-WHITE FRITTATA \$18.00

Egg Whites, Shiitake Mushrooms, Spinach, Basil-Tomato Relish, Grilled Tomatoes and Roasted Mushrooms. Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

STEAK AND EGGS \$24.00

Grilled Flat-Iron Steak (choice of temperature); Two Eggs Prepared Any Style Served with Potatoes and Grilled Tomatoes with Your Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

HUEVOS RANCHEROS \$18.00

A Traditional Southwest Favorite, Layered with Corn Tortilla, Refried Beans, Fried Eggs, Jalapeno Jack Cheese and Salsa. Topped with Pico de Gallo and Guacamole. Served with Potatoes

FREE-RANGE EGGS BENEDICT \$18.00

Poached Eggs, Choice of Cured Ham or Smoked Salmon Served on an English Muffin and Topped with Hollandaise Sauce. Served with Potatoes

BREAKFAST BURRITO \$16.00

Soft Tortilla Filled with Scrambled Eggs, Sausage, Bacon, Onions, Bell Peppers and Cheese. Served with Potatoes, Salsa and Guacamole

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BREAKFAST A LA CARTE

Good Morning

BREAKFAST IS SERVED FROM 6:00 AM – 11:30 AM

BREAKFAST FAVORITES

CROQUE MADAME \$16.00
Ham Sandwich with Black Forest Ham and Swiss Cheese;
Topped with a Fried Egg and Bechamel Sauce, Served with Potatoes

FRENCH TOAST \$16.00
Traditional French Toast, Dipped in Cinnamon Batter and served
with Maple Syrup, Strawberries and Bananas
Add Strip Bacon, Country Ham or Pork Link Sausage \$5.00

PANCAKES \$16.00
Buttermilk Pancakes Served with Sweet Butter and Hot Maple Syrup
Add Bananas, Blueberries or Strawberries \$2.00

WAFFLES \$16.00
Buttermilk Waffles Served with Sweet Butter and Hot Maple Syrup
Add Bananas, Blueberries or Strawberries \$2.00

LOX AND BAGELS \$18.00
Salmon Lox Served with a Toasted Bagel, Cream Cheese, Sliced Tomatoes,
Capers and a Hard-Cooked Egg

FRESH SMOOTHIES *Made To Order*

CHOOSE FROM ANY OF THE FOLLOWING INGREDIENTS \$9.50
Prepared using either Fresh Juice or Yogurt! Choose from any of the
following ingredients: Bananas, Blueberries, Melon, Pineapple, Raspberries,
Strawberries and Local Wild Honey

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Good Morning

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SIDE ORDERS

FRESH SEASONAL BERRIES	\$10.50
Depending on Availability – Strawberries, Raspberries or Blueberries	
FRESH WHOLE FRUIT	\$2.00
Choice of Banana, Pear, Orange or Fresh Apple	
FRESH SLICED FRUIT	\$10.00
Seasonal Fruit and Berries	
GRAPEFRUIT	\$8.00
Whole Grapefruit Sectioned and Served with Local Honey	
YOGURT	\$6.00
Individual Serving: Choose from Low-Fat, Vanilla, Plain or Fruit	
COTTAGE CHEESE	\$5.00
Bowl of Low-Fat Cottage Cheese	
Add Mixed Berries	\$2.50
COUNTRY MEATS	\$7.50
Country Ham, Pork Link Sausage or Strip Bacon	
SKILLET POTATOES	\$5.50
Roasted Potatoes Seasoned with Herbs from Our Terrace Garden	

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BREAKFAST A LA CARTE

Good Morning

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CEREALS AND GRAINS

BIRCHER MUESLI \$10.00

Toasted Oats, Fresh and Dried Fruits, Vanilla Yogurt

INDIVIDUAL CEREALS \$8.00

All-Bran®, Cheerios®, Corn Flakes®, Froot Loops®,

Raisin Bran®, Rice Krispies® or Special K®

Served with Whole, Nonfat or 2% Milk

Served with Sliced Banana, Walnuts or Fresh Berries \$9.00

HOUSE-MADE PECAN GRANOLA \$10.00

Served with Seasonal Fruit, Organic Yogurt and

Drizzled with Our Local Honey

STEEL-CUT OATMEAL \$8.00

Hot Oatmeal Served with Raisins, Brown Sugar and Butter

FROM OUR BAKESHOP

Our Bakery Items are Served with Butter and Preserves

PASTRIES \$7.00

Choice of Two: Blueberry Muffin, Carrot Bran Muffin, Butter Croissant

Chocolate Croissant, Danish, Banana Nut Bread, English Muffin

BREADS (2 SLICES) \$5.00

Choice of Sourdough, Whole-Wheat, Raisin, Rye or Pumpernickel Toast

BAGEL OR ENGLISH MUFFIN \$6.00

With Cream Cheese

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CHILDREN'S BREAKFAST

Good Morning

BREAKFAST IS SERVED FROM 6:00 AM – 11:30 AM

Children's portions are available for guests 12 years and younger.

ONE EGG PREPARED ANY STYLE	\$9.00
Choice of Bacon or Sausage and Served with Potatoes Choice of Orange or Apple Juice	
LITTLE PANCAKES	\$7.50
Two Small Buttermilk Pancakes Served with Sweet Butter and Hot Maple Syrup Choice of Orange or Apple Juice	
CEREAL WITH MILK	\$8.00
Rice Krispies®, Raisin Bran®, Corn Flakes®, Special K®, All-Bran®, Frosted Flakes®, or Shredded Wheat® Choice of Orange or Apple Juice	
STEEL-CUT OATMEAL	\$8.00
Hot Oatmeal Served with Raisins, Brown Sugar and Butter	
FRUITY KIDS SMOOTHIE	\$5.00
FRUIT SALAD	\$5.00

ALL MEALS ARE SERVED IN CHILD-SIZE PORTIONS.

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BEVERAGES

FRESHLY SQUEEZED JUICES

ORANGE OR GRAPEFRUIT \$4.50

FRESH JUICE OF THE DAY \$5.50

PREPARED JUICES \$4.50

V8®, Tomato, Apple, Pineapple or Cranberry Juice

MILK \$3.25

Whole, Non-Fat, 2%, Soy or Rice

FRESH ROASTED COFFEE 3 CUPS \$6.00

Regular or Decaffeinated Coffee 6 CUPS \$8.00

CAFÉ AU LAIT, CAPPUCINO OR ESPRESSO \$4.50

FAIRMONT UNIQUE BLENDS OR HERBAL TEAS 3 CUPS \$5.00

Fairmont Breakfast, Margaret's Hope Darjeeling, 6 CUPS \$6.00

Willow Stream Spa Blend Decaffeinated,

Cascade Peppermint, Egyptian Camomile,

Kea Lani Orange Pineapple,

Jasmine Butterfly Green Tea, Earl Grey

SOUTHERN ICED TEA \$5.00

Pitcher of Unsweetened Iced Tea; Served with Liquid Cane Sugar

HOT CHOCOLATE \$4.00

Whipped Cream and Chocolate Shavings with Regular, Nonfat,

Soy or Rice Milk

BLENDER SMOOTHIES \$6.50

A Selection of Fresh Fruit and Yogurt Smoothies

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, BOTTLE \$4.50

7Up, Diet 7Up

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BEVERAGES

ARTESIAN

Originates from rainfall, which filters into aquifers deep beneath volcanic highlands and rainforests. Ancient water, which rises to the surface with internal pressure.

FIJI, REPUBLIC OF FIJI NATURAL ARTESIAN	1000 ML \$7.50
	500 ML \$6.00

VOSS, NORWAY NATURAL ARTESIAN	800 ML \$9.00
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SPRING

Underground water held in soil and impervious rock.

Evian, France natural spring	1000 ML \$9.00
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MINERAL

Perrier, France carbonated natural mineral	750 ML \$7.00
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San Pellegrino, Italy carbonated natural mineral	750 ML \$7.00
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ALL-DAY DINING

SERVED FROM 11:00 AM – 2:00 AM

SOUPS

ONION SOUP	\$10.00
Oak-Aged Sherry, Caramelized Onions, Swiss and Parmesan Cheeses	
TORTILLA SOUP	\$9.00
Pico de Gallo, Sour Cream, Crispy Corn Tortilla Strips and Jalapeno Cheddar Cheese	
 CHICKEN SOUP	\$8.00
Savory Broth, Egg Noodles and Terrace Herbs	
TOMATO BASIL BISQUE	\$8.00
Creamy Tomatoes Perfectly Blended with Basil and Herbs from Our Terrace Level Garden	
Add a Grilled Cheese Sandwich	\$12.00

APPETIZERS

BUFFALO WINGS	
Spicy Wings with Choice of Flavor (Teriyaki, Barbecue or Hot Sauce); Served with Celery Sticks and Ranch Dressing	
One Dozen	\$14.00
Two Dozen	\$26.00
CHIPS AND DIPS	\$10.00
Fresh House-Made Guacamole and Salsa; Served with Warm Tortilla Chips	
HUMMUS PLATE	\$15.00
Accompanied with Dipping Vegetables and Served with Grilled Pita Bread	
CHICKEN QUESADILLA	\$16.00
Marinated Chicken Breast, Aged Jack and Cheddar Cheese, House-Made Guacamole, Sour Cream and Pico de Gallo	
SHRIMP COCKTAIL	\$18.00
Four Ice-Cold Jumbo Shrimp Served with Horseradish Cocktail Sauce	
CHEESE PLATE	\$15.00
Local Selection of Three Cheeses, Served with Fruit and Grilled Bread	

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SALADS

CAESAR SALAD	\$9.00
Romaine Hearts, Parmesan Cheese, Croutons, White Anchovies; Served with Caesar Dressing	
BACON AND BLEU	\$10.00
Mixed Garden Greens, Tomatoes, Bacon, Bleu Cheese Vinaigrette and Topped with Tobacco Onions	
 COBB SALAD	\$12.00
Avocado, Tomato, Bacon, Bleu Cheese, Eggs, Cucumber, Romaine and Buttermilk Dressing	
 FARMERS MARKET SALAD	\$10.00
Mixed Greens, Corn, Tomato, Avocado, Brazos Valley Feta Cheese and Sherry Vinaigrette	
BLT WEDGE	\$11.00
Baby Iceberg Wedges with Bacon, Tomato, Onions and Bleu Cheese	
SPINACH SALAD	\$12.00
Baby Spinach, Pancetta Bacon, Sliced Pear and Candied Pecans	

SALAD ADD-ONS

Add the Following Items to Your Salad

GRILLED CHICKEN	\$8.00
CRISPY CHICKEN	\$8.00
GRILLED SALMON	\$10.00
GRILLED SHRIMP (5)	\$12.00
GRILLED FLAT-IRON STEAK	\$12.00

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ALL-DAY DINING

SERVED FROM 11:00 AM – 2:00 AM

SANDWICHES

Served with French Fries, Potato Chips or Side Salad

CLASSIC BURGER \$14.00

Grilled Burger with Bibb Lettuce, Vine-Ripened Tomatoes on a Toasted Bun

Additional Toppings \$2.00 EACH

Cheddar, Swiss, American Cheese; Caramelized Onions, Guacamole,
Mushrooms, BBQ Sauce, Fried Egg

GRILLED CHICKEN SANDWICH \$16.00

Avocado, Roasted Peppers, Provolone Cheese and Chipotle
Aioli on a Whole-Wheat Bun

TURKEY AVOCADO CLUB \$16.00

Turkey, Avocado, Bacon, Lettuce, Tomato and Mayo on Toasted White Bread

GRILLED CHEESE \$12.00

Just Like Mom Used to Make, with Texas Toast and American Cheese

**Chef recommends a cup of Tomato Basil Bisque \$8.00*

BLT \$15.00

Bacon, Lettuce and Tomato with Tarragon Aioli on Rustic Italian Bread

Make it a BELT: Add a Fried Egg \$2.00

PORK TACOS \$16.00

Slow-Roasted Pork, House Salsa, Queso Fresco, Cilantro and
Chipotle Aioli

 **GRILLED PORTOBELLO SANDWICH** \$15.00

Grilled Portobello Mushrooms, Roasted Bell Peppers, Spinach and
Provolone Cheese on a Whole-Wheat Bun

REUBEN SANDWICH \$15.00

Pastrami, Swiss Cheese and Sauerkraut Served on Toasted Rye Bread

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PIZZA AND PASTA

CHICKEN FETTUCCINE ALFREDO \$26.00

Grilled Chicken Blended with a Creamy Alfredo Sauce and Served with Grilled Garlic Toast

RIGATONI BOLOGNESE \$29.00

Italian Sausage and Ground Beef Stewed in Tomato Sauce, Tossed with Rigatoni Pasta and Topped with Shredded Parmesan Cheese

SPAGHETTI

Spaghetti Marinara with Garlic Toast \$24.00

Add Meatballs \$5.00

ANGEL HAIR PASTA WITH SHRIMP \$30.00

Jumbo Shrimp, Marinara Sauce, Angel Hair Pasta and Fresh Basil Parmesan Cheese

FAJITAS \$27.00

Choice of Chicken or Beef Fajitas, Served with Sautéed Onions, Bell Peppers, Fresh Guacamole, Sour Cream, Salsa and Flour Tortillas

PEPPERONI PIZZA \$16.00

Classic Pepperoni and Cheese Pizza

MARGHERITA PIZZA \$15.00

Tomato, Basil and Fresh Mozzarella Cheese

VEGETARIAN PIZZA \$16.00

Spinach, Portobello Mushrooms, Roasted Peppers and Caramelized Onions

BUILD A PIE \$15.00

Start with Sauce and Cheese

Add the Following Gourmet Toppings for \$1.00 each:

Meats/Fish: Pepperoni, Prosciutto, Anchovies, Chicken, Bacon

Veggies: Kalamata Olives, Artichokes, Mushrooms, Spinach, Tomato,

Grilled Onions

Cheeses: Goat Cheese, Bleu Cheese, Parmesan Cheese

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THE *Fairmont*
DALLAS

ALL-DAY DINING

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SNACKS

MOZZARELLA STICKS	\$10.00
Served with Marinara Dipping Sauce	
NACHOS	\$12.00
Melted Jack and Cheddar Cheese, Jalapenos, Sour Cream and Guacamole	
Add Fajita Chicken or Beef	\$8.00
CHICKEN TENDERS	\$12.00
Fries and Served with Barbecue Sauce	
MAC AND CHEESE	\$12.00
A Big Bowl of Cheesy Macaroni	
CHEESE FRIES	\$10.00
Cheddar and Jack Cheese Fries Served with Crisp Bacon and Sour Cream	
JALAPENO POPPERS	\$10.00
Served with Ranch Dip	
CORN DOG	\$12.00
Served with French Fries and Ketchup	



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ALL-DAY DINING

SERVED FROM 11:00 AM – 2:00 AM

DESSERTS

SIGNATURE PECAN PIE Texas Pecans, Shortbread Crust and Vanilla Ice Cream	\$8.00
CLASSIC CHEESECAKE New York Style with Strawberry Sauce	\$8.00
FRESH SLICED FRUIT Seasonal Fruit and Berries	\$9.00
CHOCOLATE CAKE Chocolate Layer Cake Served with Raspberry Sauce	\$8.00
RED VELVET CAKE A True Southern Classic with Cream Cheese Icing	\$8.00
DEEP-DISH APPLE PIE An American Classic Served Warm	\$8.00
COOKIES Four Chocolate Chip Cookies <i>*Chef recommends a glass of Ice-Cold Milk</i>	\$8.00 \$3.25
PINT OF HÄAGEN-DAZS ICE CREAM Butter Pecan, Chocolate, Strawberry, Vanilla	\$10.00



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THE *Fairmont*
DALLAS

LIFESTYLE CUISINE PLUS

HEART-HEALTHY

APPETIZERS

Spinach, Grape and Local Goat Cheese Salad	\$9.00
Lentil and Mushroom Soup	\$9.00

ENTRÉE

Grilled Tuna, Haricot Verts, Tomato, Baby Greens, and Shaved Onion with Olive Vinaigrette	\$24.00
Grilled Salmon with Eggplant Caponata, Roasted Pepper Coulis	\$26.00

DIABETIC

APPETIZER

Watermelon, Feta and Watercress Salad	\$10.00
Quinoa Tabbouleh with Romaine Scoops	\$10.00

ENTRÉE

Grilled Chicken, Spinach, Mushroom and Roasted Onion Sauté, Grape Jus	\$25.00
Snapper with Grilled Asparagus, and Orange Salad	\$32.00

MACROBIOTIC

APPETIZER

Miso-Arugula Tomato Salad with Peanut and Ginger Dressing	\$10.00
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ENTRÉE

Tuna, Watercress Salad, Gala Apple and Jalapeno Soy Dressing	\$24.00
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While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals.

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LIFESTYLE CUISINE PLUS

GLUTEN-FREE

APPETIZER

Beet, Goat Cheese, Walnut and Mache Salad	\$ 10.00
Vegetarian Lentil Chili	\$ 10.00

ENTRÉE

Grilled Salmon, Haricot Beans, Cherry Tomatoes and Mushrooms with Basil Coulis	\$ 26.00
Scallops with Quinoa, Wilted Greens, Roasted Onion Dressing	\$ 30.00

VEGAN

APPETIZER

Grilled Artichokes and Asparagus with Hummus and Olive Tapenade	\$ 14.00
Mixed Greens, Shaved Fennel, Radish, Toasted Almonds and Sherry Vinaigrette	\$ 10.00

ENTRÉE

Portobello and Grilled Vegetable Napoleon, with Tomato Coulis	\$ 19.00
Grilled Tofu, Vegetable Curry	\$ 22.00

RAW

APPETIZER

Avocado, Grapefruit, and Greens with Root Vegetable Shards	\$ 10.00
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ENTRÉE

Raw Vegetable Lasagna, Sun-Dried Tomato Pesto, Gremolata	\$ 24.00
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PYRAMID DINNER IS FROM 6:00 PM – 10:00 PM

Please dial 0 to place your order.

APPETIZERS

SALMON TARTARE \$15.00

With Petite Salad, Grilled Bread and Mustard Dressing

Wine Pairing: Gunderloch, Riesling, Kabinett, Jean-Baptiste, Rheinhessen GLASS \$13.00

 **TUNA CRUDO** \$15.00

Avocado Puree, Orange Segments, Sliced Jalapeno and Soy Marinade

Wine Pairing: Columbia Crest, Merlot, Grand Estates, Washington GLASS \$10.00

 **WATERMELON BRULEE** \$12.00

Salad with Local Feta Cheese and Mint

Wine Pairing: Maschio, Prosecco, Brut, Italy GLASS \$9.00

ENTRÉES

All Entrees are Served with a Side Salad

BEEF TENDERLOIN \$38.00

Bleu Cheese and Mushroom-Crusted Beef Filet, Red Wine Cippolini Onions, Smoked Mashed Potatoes

Wine Pairing: Becker, Cabernet Sauvignon, Texas Hill Country GLASS \$8.00

PAN-SEARED COD \$36.00

Seared Cod, Caper Butter Sauce, Tomato Marmalade and Glazed Vegetables

Wine Pairing: Sullberg, Cabernet Sauvignon, California GLASS \$10.00

MUSHROOM AND ARUGULA RISOTTO \$25.00

Served with Shaved Parmesan Cheese

Wine Pairing: Benziger, Sauvignon Blanc, North Coast GLASS \$11.00

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Please dial 0 to place your order.

FROM THE GRILL

Choose Your Grill Item; Choice of Vegetable and Your Choice of Starch

MEATS

16-OZ. BONE-IN RIBEYE	\$40.00
A Texan's Favorite Cut, Grilled to Your Liking with Hotel Herb Butter	
7-OZ. FILET MIGNON	\$38.00
Most Tender Cut, Served with Hotel Herb Butter	
FLAT-IRON STEAK	\$30.00
Known as the Second-Most Tender Cut of Beef, Served with Hotel Herb Butter	
SALMON FILET	\$30.00
Grilled Loch Duart Salmon with Classic Lemon Caper Butter Sauce	
PORK CHOP	\$30.00
Terrace Herb Marinated Bone-in Chop Off the Grill, Served with Hotel Herb Butter	
CHICKEN BREAST	\$29.00
10-oz. Skin-on Chicken Breast, Herb-Marinated and Served with Natural Jus	

VEGETABLES

CARROTS
Glazed Carrots with Fresh Terrace Herbs
ASPARAGUS
Fresh Asparagus Seasoned with Fresh Herbs
MUSHROOMS
Pan-Roasted Mushrooms with Garlic and Herbs
SEASONAL VEGETABLES
Chef's Choice of Vegetables at Their Freshest

STARCH

LOADED BAKED POTATO
Cheddar, Bacon, Butter and Sour Cream
MASHED POTATOES
Specialty Yukon Gold Mashed Potatoes
FRENCH FRIES
Thick-Cut French Fries
RICE
Steamed Rice with Herbs

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WINES

SPARKLING	GLASS	BOTTLE
Maschio, Proseco, Brut, Italy	\$10.00	\$43.00
Gruet, Brut, New Mexico		\$54.00
Schramsberg, Mirabelle, Brut, North Coast		\$63.00
Taittinger, La Francaise, Brut, Reims		\$57.00
Château Langlois, Brut Rosé, Loire Valley		\$81.00
WHITE		
Truchard, Roussanne, Carneros		\$46.00
Benziger, Sauvignon Blanc, North Coast	\$12.00	\$45.00
Andre Neveu, 'Les Longues Fins,' Sancerre		\$72.00
Pine Ridge, Chenin Blanc/Viognier, California		\$44.00
Adelsheim, Pinot Gris, Willamette Valley		\$50.00
Yalumba, Pinot Grigio, South Australia	\$10.00	\$40.00
Gunderloch, Riesling, Kabinett, Jean Baptiste, Rheinhessen	\$14.00	\$63.00
McPherson, Viognier, Texas		\$51.00
Ste. Michelle, Cold Creek, Chardonnay, Columbia Valley		\$71.00
Hess Collection, Chardonnay, Napa Valley	\$15.00	\$64.00
Lancatay, Chardonnay, Mendoza	\$9.00	\$32.00
RED		
Erath, Pinot Noir, Oregon		\$65.00
Saint Clair, Pinot Noir, Marlborough	\$11.00	\$50.00
Sullberg, Cabernet Sauvignon, Lot 98, California	\$11.00	\$48.00
Becker, Cabernet Sauvignon, Iconoclast, Texas Hill Country	\$9.00	\$38.00
Barrandica, Cabernet/Merlot/Malbec, Mendoza		\$72.00
Columbia Crest, Merlot, Grand Estates, Washington State	\$11.00	\$36.00
Kipersol, Merlot, Texas		\$67.00
Matanzas Creek, Merlot, Bennett Valley, Sonoma		\$65.00
Aymara, Malbec, Mendoza	\$10.00	\$46.00
Jim Barry, Shiraz, McRae Wood, Australia		\$112.00
Frog's Leap, Zinfandel, Napa Valley		\$81.00

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WINES

HALF BOTTLES

SPARKLING AND WHITE WINES

	BOTTLE
Veuve Clicquot Ponsardin, Yellow Label, Brut NV	\$75.00
Merryvale, Starmont, Sauvignon Blanc, Napa Valley	\$36.00
Patz & Hall, Chardonnay, Dutton Ranch, Sonoma	\$62.00
Jadot, Chardonnay, Burgundy, France	\$28.00

RED

St. Supery, Cabernet Sauvignon, Napa Valley	\$58.00
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CHILDREN'S MENU

SERVED FROM 11:00 AM – 2:00 AM


Children's portions are available for guests 12 years and younger

FRUIT AND SALADS

 FRESH FRUIT PARFAIT	\$6.00
With Yogurt, Diced Strawberries and Bananas Drizzled with Local Honey	
 VEGGIE STICKS	\$5.00
With Ranch Dip and Peanut Butter	
 GREEN SALAD	\$5.00
With Tomato, Cucumber and Ranch Dressing	
LITTLE CAESAR	\$6.00
Chopped Romaine, Parmesan Cheese, Croutons and Caesar Dressing	

SANDWICHES AND MAIN COURSES

Offered with Your Choice of Fruit Cup, Veggies and Ranch, or Fries

KIDS' GRILLED CHEESE SANDWICH	\$6.00
PEPPERONI PIZZA	\$7.00
"Just the Basics:" Tomato Sauce, Pepperoni and Cheese	
CHICKEN TENDERS	\$7.00
Breaded Southern-Style Tenders with Barbecue Sauce	
MAC & CHEESE	\$7.00
Cheesy Sauce and Noodles	
KIDS' BURGER	\$7.00
Well-Done Beef, With or Without Cheese	
BUTTERED NOODLES	\$6.00
Sautéed Noodles with Butter and Parmesan Cheese	
 PEANUT BUTTER AND GRILLED BANANA SANDWICH	\$6.00

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SERVED FROM 11:00 AM – 2:00 AM

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DESSERTS AND KIDS' COCKTAILS

FRESHLY BAKED CHOCOLATE COOKIES	\$2.00
VANILLA CHOCOLATE SUNDAE	\$5.00
FRUIT COCKTAIL Seasonal Fruit and Maraschino Cherries	\$5.00

ALL MEALS ARE SERVED IN CHILD-SIZE PORTIONS.

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THE *Fairmont*
DALLAS

LATE-NIGHT DINING

SERVED FROM 2:00 AM – 6:00 AM


APPETIZERS AND SALADS

CHIPS AND DIPS \$10.00
Fresh House-Made Guacamole and Salsa; Served with Warm Tortilla Chips

CHICKEN QUESADILLA \$16.00
Marinated Chicken Breast, Aged Jack and Cheddar Cheese, House-Made Guacamole, Sour Cream and Pico de Gallo

BUFFALO WINGS
Spicy Wings with Choice of Flavor (Teriyaki, Barbecue or Hot Sauce);
Served with Celery Sticks and Ranch Dressing
One Dozen \$14.00
Two Dozen \$26.00

CAESAR SALAD \$9.00
Romaine Hearts, Parmesan Cheese, Croutons, White Anchovies;
Served with Caesar Dressing

 **FARMERS MARKET SALAD** \$10.00
Mixed Greens, Corn, Tomato, Avocado, Brazos Valley Feta Cheese
and Sherry Vinaigrette

COBB SALAD \$12.00
Avocado, Tomato, Bacon, Bleu Cheese, Eggs, Cucumber,
Romaine and Buttermilk Dressing

SALAD ADD-ONS

Add the Following Item to Your Salad

GRILLED CHICKEN \$8.00

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LATE-NIGHT DINING

SERVED FROM 2:00 AM – 6:00 AM

SANDWICHES

Served with French Fries or Potato Chips

CLASSIC BURGER \$14.00

Grilled Burger with Bibb Lettuce, Vine-Ripened Tomatoes on a Toasted Bun

Additional Toppings \$2.00 EACH

Cheddar, Swiss, American Cheese; Caramelized Onions, Guacamole, Mushrooms, BBQ Sauce, Fried Egg

TURKEY AVOCADO CLUB \$16.00

Turkey, Avocado, Bacon, Lettuce, Tomato and Mayo on Toasted White Bread

GRILLED CHEESE \$12.00

Just Like Mom Used to Make, with Texas Toast and American Cheese

**Chef recommends a cup of Tomato Basil Bisque \$8.00*

DESSERTS

SIGNATURE PECAN PIE \$8.00

Texas Pecans, Shortbread Crust and Vanilla Ice Cream

CLASSIC CHEESECAKE \$8.00

New York Style with Strawberry Sauce

 **FRESH SLICED FRUIT** \$8.00

Seasonal Fruit and Berries

COOKIES \$8.00

Four Chocolate Chip Cookies

**Chef recommends a glass of Ice-Cold Milk* \$3.25

PINT OF HÄAGEN-DAZS ICE CREAM \$10.00

Butter Pecan, Chocolate, Strawberry, Vanilla

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BEVERAGES

*Bottled liquor may only be sold Monday – Saturday, 9:00 am – 9:00 pm.
No bottle liquor sales are presented on Sunday.*

SPIRITS	2-OZ.	1 LITER
Bombay Sapphire Gin	\$8.00	\$110.00
Tanqueray Gin	\$8.00	\$110.00
Finlandia Vodka	\$8.00	\$115.00
Grey Goose Vodka	\$9.00	\$135.00
Cuervo Especial Tequila	\$7.50	\$110.00
Sauza Blanco	\$7.50	\$100.00
Bacardi Light Rum	\$7.50	\$100.00
Jack Daniel's Bourbon	\$7.50	\$105.00
Maker's Mark Bourbon	\$8.25	\$120.00
Johnnie Walker Red Label Scotch Whiskey	\$8.00	\$110.00
Johnnie Walker Black Label Scotch Whiskey	\$9.50	\$140.00
Chivas Regal 12 Years Scotch Whiskey	\$9.00	\$140.00
Canadian Club Whiskey	\$7.50	\$100.00
Crown Royal Whiskey	\$8.25	\$120.00

CORDIALS	2-OZ.	1 LITER
DiSaronno Amaretto	\$8.00	\$95.00
Baileys Irish Cream	\$8.00	\$110.00
Grand Marnier	\$8.00	\$130.00
Kahlúa	\$8.00	\$100.00
Sambuca Romana	\$8.00	\$105.00

COGNACS	2-OZ.	1 LITER
Rémy Martin V.S.O.P.	\$13.00	\$160.00
Courvoisier V.S.	\$11.50	\$140.00
Hennessy V.S.	\$12.50	\$150.00

ASSORTED COCKTAILS	2-OZ.	3-OZ.
Martinis	\$12.50	\$15.50

BEER	BOTTLE
PROPRIETARY BRANDS	\$5.00
Bud Light, Budweiser, Coors Light, Miller Lite, Lone Star, Michelob Ultra	
PREMIUM	\$5.50
Heineken, Corona Extra, Sam Adams, Shiner Bock, Amstel Light	

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HOSPITALITY

Served from 11:00 am – 11:00 pm
Minimum order of three dozen

CANAPÉS

Price per dozen

GULF SHRIMP SHOOTER Spicy Cocktail Sauce	\$60.00
TRUFFLED MUSHROOM SALAD Rustic Parmesan Crostini	\$55.00
CHARRED RARE STRIP LOIN Asparagus Spear, Thyme Aioli	\$60.00
GRILLED VEGETABLE SKEWER Aged Balsamic Honey	\$45.00
SMOKED SALMON PINWHEEL With Cream Cheese on Rye Toast	\$55.00

HOT HORS D'OEUVRES

Price per dozen

THAI SPRING ROLLS Sweet Chili-Plum Sauce	\$42.00
CHICKEN FINGERS Honey Barbecue Sauce	\$55.00
ANGRY WINGS Red-Eye Barbecue, Bleu Cheese-Lemon Sauce	\$45.00
OLIVE, ARTICHOKE AND FETA CHEESE TARTLET	\$50.00
BABY LAMB CHOPS Red Wine Jus	\$65.00

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Served from 11:00 am – 11:00 pm
Minimum order of three dozen

DRY SNACKS

TORTILLA CHIPS WITH DIP (PER POUND)	\$33.00
POTATO CHIPS (PER POUND)	\$25.00
PRETZELS (PER POUND)	\$24.00
DELUXE MIXED NUTS (PER POUND)	\$30.00
TRAIL MIX (PER POUND)	\$30.00
ASSORTED COOKIES (PER DOZEN)	\$36.00
BROWNIES (PER DOZEN)	\$37.00

SET-UPS AND LABOR CHARGES

SERVICE CHARGE FOR CHINA, GLASSES AND SILVERWARE	\$1.00 EACH
ICE (10 POUNDS)	\$10.00
BARTENDER OR COCKTAIL SERVER (MINIMUM THREE HOURS)	\$125.00 PER HOUR
CHEF (MINIMUM THREE HOURS)	\$125.00 PER HOUR

SHOULD YOU REQUIRE ANY ASSISTANCE ORGANIZING YOUR GROUP FUNCTION,
PLEASE CONTACT OUR IN-ROOM DINING TEAM.

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