

Breakfast

Breakfast Combos

ALL COMBOS SERVED WITH A CHOICE OF FRESH JUICE, COFFEE, FAIRMONT TEAS, HOT CHOCOLATE, OR MILK

The Oak Room Breakfast Buffet 25

FRESH FRUITS, SEASONAL BERRIES, BAKERY SELECTIONS, SMOKED SALMON, ASSORTED PRESERVES

*EGG DISH OF THE DAY, BACON, SAUSAGE AND HASH BROWNS

(FRUITS, BERRIES AND PASTRY SELECTIONS ONLY 19)

Quick-Start Breakfast 18

Fruit kabobs with your choice of muffin, danish, or croissant

*** American Breakfast 24**

Two eggs any style with hash browns, toast, or pastries served with a choice of bacon, sausage, or ham

*** New England Breakfast 27**

EGGS BENEDICT TOPPED WITH FRESH LOBSTER & HOLLANDAISE

Healthy Start 18

Irish oatmeal, bananas, strawberries, and walnuts

Traditional Breakfasts

All egg dishes served with your choice of toast and hash browns

*** Two Eggs Any Style 15**

Choice of bacon, ham, or sausage

*** Three Egg Omelet 17**

Select any 3 items: Ham, bacon, mushrooms, tomatoes, peppers, smoked salmon, or your choice of cheese

*** Farmer's Omelet 17**

Mushrooms, asparagus, tomatoes, and peppers topped with Vermont Brie

*Corned beef hash and Organic Egg Skillet 19

Belgian Waffles 16

Blueberry walnut butter

add mixed berries 18

*** Five oz. Filet and Eggs 29**

Two eggs any style, served with asparagus, home fries, and béarnaise sauce

Breakfast Specialties

*** Ham and Egg Croissant with Vermont Cheddar Cheese 16**

*** Traditional Eggs Benedict 18**

Classical pairing of English muffins, Canadian bacon, poached eggs, and hollandaise

Quiche Du Jour 16

*** 100-Mile Omelet 21**

Fresh Lobster, asparagus, and Vermont goat cheese

From the Griddle

Build your own Pancakes 16

Add up to three of the following:

New England cranberries, chocolate chips, blueberries, strawberries, or apple-cinnamon compote

Cinnamon Raisin French Toast 16

with banana foster sauce

Side Orders

Bakers Basket (3 pc), Hash Browns, Bacon, Grilled Ham, Canadian bacon, Pork Sausage, Chicken-Apple Sausage, Corned Beef Hash, Fruit Cup

Fairmont Lifestyle Choices

Half Grapefruit 4

Fresh Fruit Smoothie 8

Fresh Fruit Kabobs with Granola 14

Your choice of plain yogurt or sweet cream

Seasonal Berries 9

Spinach & Egg White Omelet 17

Served with tomato, and topped with Grilled asparagus

*** Poached Eggs with Asparagus & Grilled Tomatoes 16**

Served on English muffins

Irish Style Oatmeal 9

Smoked Salmon and Bagel 16
Served with cream cheese, sliced tomato,
onions, lemon, and capers

CREATED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS, FAIRMONT LIFESTYLE CUISINE DISHES CONTRIBUTE TO OPTIMAL HEALTH AND WELLNESS.

*Chef Laurent Poulain only uses organic eggs for all The Oak Room offerings

Lunch

Soups and Appetizers

New England Clam Chowder \$8
Maine Lobster Bisque \$8
Jumbo Shrimp Cocktail \$14
Fried Calamari *with Banana Peppers and Aioli Sauce* \$10
Seared Crab Cakes with Red Pepper Sauce \$14
Warm Marinated Artichoke and Spinach Dip
with Homemade Pita Chips \$12

A Lighter Fare

\$17

Choose Any Two from the following (*no substitutions*)

Choice of Soup

*Lobster Bisque, Clam Chowder, Soup du' Jour,
Roasted Chicken and Vegetable*

Choice of Half Salad

Cobb Salad, Caesar, Beefsteak Tomator and Mixed Green, Spinach and Arugula

Choice of Half Sandwich

Ruben Sandwich, BLT on Brioche, Grilled Vegetable Wrap, Vermont Cheddar Sandwich, Turkey Club

Salads

The Oak Room Caesar Salad \$12

add Chicken - \$15

add Shrimp - \$16

Spinach and Arugula Salad with Warm Bacon Vinaigrette \$12

add bacon-wrapped scallops - \$15

add thinly-sliced, grilled kobe beef - \$16

The Oak Room Cobb Salad \$14

Mixed Green and Beefsteak Tomato Salad \$11

Maine Lobster Salad \$24

Sandwiches

All sandwiches are served with French Fries or FieldGreens

American Kobe Cheeseburger \$16

Your Choice: swiss, american, provolone, cheddar, blue cheese

add Portobello Mushrooms - \$17

add Foie Gras - \$22

Garden Burger \$15

Signature Chateaubriand Sandwich \$18

Classic Ruben Sandwich \$14

Grilled Vegetable Wrap \$14

Fresh Roasted Turkey Club \$15

BLT on Brioche with Spinach and Arugula \$14

Grilled Vermont Cheddar Sandwich \$12

add Tomatoes - \$12

add ham- \$14

Maine Lobster Roll \$24

Mixed Green & Beefsteak Tomato Salad \$11

The Oak Room Cobb Salad \$14

The Oak Room Steak Tartar \$11

Grilled Meat and Fish

All Grilled Items with a Choice of Sauce and Two Sides

Two Double Lamb Chops (10 oz.) \$25

Aged New York Strip (12 oz.) \$25

Center-Cut Beef Tenderloin (10 oz.) \$25

American Kobe Skirt Steak (10 oz.) \$19

Veal Porterhouse (18 oz.) \$25

Fresh Swordfish Steak (8 oz.) \$22

Fresh Atlantic Salmon (8 oz.) \$18

Dinner

Appetizers

Jumbo Shrimp Cocktail **19**

Organic Beef Carpaccio* **17**

Wild Mushrooms Tart, Organic Poached Egg* & Sauce Béarnaise **14**

Crab Stuffed Portobello Mushrooms **18**

Fried Calamari **15**

Seared Crab Cakes **20**

Hickory Smoked Salmon* **14**

The Oak Room's Steak Tartare* **17**

Local Artisan Cheese Sampler **14**

New England Day Boat Ceviche* **16**

Fresh Oysters (By the Half Dozen) **18**

Fresh Clams (By the Half Dozen) **14**

Clams Casino **14**

Escargot Rockefeller **17**

Seafood Samplers Cold Seafood Platter **53**

New England Day Boat Ceviche, Lobster, Shrimp, Yellow Fin Tuna Sashimi, Hickory Smoked Salmon, Kings' Crab Leg*

Hot Seafood Platter **43**

Crab Cakes, Calamari, Clams Casino, Crispy Oysters

Soups and Salads

Lobster Bisque **12**

Freshly Steamed Clam Chowder **11**

Organic Greens, Chickpeas, Toybox Tomatoes **12**

Red Romaine Caesar, Pink Peppercorn & Buttermilk Dressing **13**

Baby Iceberg Wedges, Smoked Bacon Bits, Scallions, Local Blue Cheese Crumbles **13**

Creamy Balsamic Dressing or Pickled Asparagus & Roasted Shallot Vinaigrette

Tableside (for two)

“Chateaubriand” *

Thick and Flavorful Center Cut Tenderloin Served with Asparagus and Choice of Potato
Merlot Demi Glace and Sauce Béarnaise **95**

Grilled Meat

Herb Roasted All Natural Chicken **30**

T-Bone Steak (25 oz.) **47**

Extra Thick Bone-In Rib Eye (20 oz.) **42**

Extra Thick Lamb Chops* (three) **44**

Veal Porterhouse **39**

Aged New York Strip (16 oz.) **40**

Tenderloin of Beef (10 oz./14 oz.) **40/45**

All Natural Prime Beef Tenderloin (10 oz./14 oz.) **55/70**

Kobe Flat Iron Steak (10 oz.) **60**

Fresh Local Catch* **35**

Add to any dish: Tail of a 2 lb. Lobster **37**, 4 Scallops or 4 Jumbo Shrimp **20**

Sauces

Béarnaise, Rosemary Green Tea Jus, Fresh Thyme Chicken Jus, Horseradish Cream, Merlot Demi Glace, Roasted Shallot & Madeira Butter

Vegetables & Sides

Truffle Orecchiette & Cheese **10** Steamed Asparagus t **9** Cheesy Peas **8**

Potato Au Gratin **9** Creamed Spinach **9** Smashed Potatoes **8**

Sautéed Spinach **8** Cauliflower Gratin **9** Sautéed Mushrooms t **8**

Seasonal New England Side Dish **8**

Specialties

“100 Mile” Chef’s Tasting Market Price

Long Island Duck*, Braised Red Cabbage **39**

Organic Beef Shortrib, Apple Cider Braised **39**

Wild Boar Chop*, Cranberry & Vermont Goat Cheese Tart **39**

Buffalo Au Poivre* (10 oz.) **41**

Steamed Lobster (2 lbs.) **72**

* These items are served raw or cooked to order.

* The consumption of raw and undercooked meat, poultry, seafood, shellfish and/or eggs may increase risk of food borne illness. Fairmont is committed to your health and well being by preparing all cuisine without artificial trans-fat.

* Fairmont Lifestyle items are dishes that provide fiber, protein, fat or complex carbohydrates needed to sustain today’s busy lifestyles!

Sunday Brunch

Starters

Maine Lobster Bisque \$8

New England Clam Chowder \$8

The Oak Room Steak Tartar \$11

Fresh Fruit Plate with Granola \$12

Fresh Fruit Smoothie \$8

Seared Crab Cakes with Red Pepper Sauce \$14

Shrimp Cocktail \$14

Mixed Greens & Beefsteak Tomatoes \$11

blue cheese or balsamic vinaigrette

Baker’s Basket \$11

Choice of (3): croissant, danish or muffins

Entrées

Belgian Waffles \$16
with mixed berries and pure Vermont maple syrup

Build your own Pancakes \$16
Batter: Plain or Chocolate
Add up to 3 of the following:
New England cranberries, chocolate chips, blueberries,
apples, bananas, mixed berries, strawberries,
apple-cinnamon compote

Cinnamon French Toast \$16
served with grilled bananas

***American Kobe Burger** \$15
Choice of: Swiss, American, provolone, cheddar or blue cheese
add Portobello Mushrooms - \$16
*add *Foie Gras* - \$22

***Aged NY Strip** \$25
served with asparagus and mome fries
topped with béarnaise sauce

***Steak and 2 Eggs Combo** \$28

Brunch Favorites

***The Oak Room Benedict** \$17
toasted brioche and grilled steak topped with poached eggs
and béarnaise sauce

***The Fairmont Benedict** \$17
homemade potato pancakes, house-cured gravlox, poached eggs,
hollandaise sauce & caviar top this luxurious classic

***Traditional Benedict** \$17
classical pairing of English muffins, Canadian bacon, poached eggs and hollandaise

***Scottish Eggs Benedict** \$17
English muffins, smoked salmon, poached eggs and hollandaise

***Florentine Benedict** \$17
substituting spinach for Canadian Bacon creates a vegetarian classic

***New England Eggs Benedict** \$21
regional pairing of English muffins and poached eggs and a sumptuous lobster hollandaise

***Three Egg Omelet** \$16
Choose Three: Ham, Bacon, Mushrooms, Tomatoes, Peppers,
Smoked Salmon or Cheese

On the Light Side

Sandwiches served with a choice of Home Fries or Salad Greens

Caesar Salad \$11
add Chicken - \$14
add Shrimp - \$15

Cobb Salad \$12

***Lobster Roll** \$23
fresh Maine lobster & shallot vinaigrette
served on brioche with greens and remoulade sauce

BLT on Brioche \$14

classic sandwich favorite spiced up with arugula and spinach

Grilled Vermont Cheddar Sandwich \$12

add Tomatoes - \$12

add Ham - \$14

***Corned Beef Hash & Poached Eggs \$16**

***Smoked Salmon & Bagel \$16**

served with cream cheese, tomato, onion & capers

Grilled Vegetable and Mozzarella Wrap \$14