

SOUP & SALADS

Lobster Bisque - Armagnac cream	16
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	15
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	17
Blue Cheese Iceberg Salad - herb buttermilk dressing, grilled pears, crisp pancetta	18
Chevre - goat cheese baked in filo, pistachios, seasonal greens	18

APPETIZERS

Raw Oysters - Champagne mignonette/Rasputin, vodka, crème fraiche,tobiko	All oysters 3.50 each
Cooked Oysters - ROCKEFELLER - spinach, pernod & hollandaise RIMROCK - lobster bechamel sauce,	4 each
smoked salmon, emmental cheese ALMOND CRUSTED -lemon beurre blanc MISO GLAZE - grn onion miso butter	
Seafood Antipasto - selection of smoked, chilled seafoods	18/36
Tuna Tataki & Sesame Marinated Poke - sesame tuillé, green onion, wasabi mayonnaise	19
Charcuterie - Selection of cured & smoked meats, burnt onion ketchup, horseradish crème fraiche, gherkins	18
Venison Medallions - brioche, sautéed mushrooms, red wine demi	20
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point, capers, cornichons	20
Mussels - chef 's daily preparation	19
Monterey Calamari - pan seared, hummus, olive and roasted pepper tapenade	18
Seared Scallops - cauliflower purée,lardon, pickled mustard seeds, parsley oil, cheese crisp	21
Foie Gras - brioche, apple puree,fresh apple	26

MAIN COURSE

Wild BC Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc	38
Ahi Tuna - seared rare, sautéed sesame spinach, shiitake mushrooms	41
Half Atlantic Lobster & Prawns - garlic mashed potatoes, lemon beurre blanc	45
Duck Two Ways - confit of duck, sliced duck breast, bacon onion dumpling, cranberry orange chutney	40
Rack Of Lamb - oven roasted, herb Provençal, garlic mashed potatoes, red wine demi	42
Venison Steak - house made spaetzle, red wine demi, porcini cream sauce	44
Rib-eye - 12 oz grilled beef, asparagus, tomato Provençal pomme frites, sauce béarnaise	53
Filet Mignon - Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter	49
Rimrock Mixed Grill - Petit Filet Mignon, a lamb chop & venison medallion	55
Surf & Turf - Half Atlantic lobster with a choice of filet mignon, lamb rack or venison	65

SIDES

Gnocchi - tomato and shaved parmesan	14	Pomme Frites	11
Lobster Mashed Potatoes	17	Grilled Asparagus - with lemon butter	13
Mushroom Risotto	16		

" All prices do not include taxes"

" a Gratuity of 18% will be added to groups of 6 or more subject to service"

" Raw Oysters poses an increased risk of food borne illness.", MEDICAL HEALTH OFFICER