

SOUP & SALADS

Lobster Bisque - Armagnac cream	16
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	15
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	18
Blue Cheese Iceberg Salad - herb buttermilk dressing, grilled pears, crisp pancetta	19
Chevre - goat cheese baked in filo, pistachios, seasonal greens	19

APPETIZERS

Raw Oysters - Champagne mignonette/Rasputin, vodka, crème fraiche,tobiko	3.50 each
Cooked Oysters - ROCKEFELLER - spinach, pernod, hollandaise RIMROCK - lobster ...	4 each
bechamel sauce, smoked salmon, emmental cheese ALMOND CRUSTED -lemon beurre	
blanc MISO GLAZE - green onion, miso butter	
Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley	17
Mussels - chef's daily preparation	19
Seared Scallops - bacon, corn puree, tomato, jalapeno, corn salsa	21
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers, cornichons	20
Seared Foie Gras - toasted brioche & sweet and sour cherry mustard	23

MAIN COURSE

Wild BC Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc	39
Half Atlantic Lobster - deconstructed, lobster mash potatoes and lemon beurre blanc	45
Duck Two Ways - confit of duck, sliced duck breast ,knoedel, cranberry orange chutney	40
Rack Of Lamb - oven roasted, herb Provençal, garlic mashed potatoes, red wine demi	45
Venison Steak - house made spaetzle, red wine demi, porcini cream sauce	44
Filet Mignon - Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter ...	47
Rimrock Mixed Grill - Petit Filet Mignon, lamb chop & venison medallion	55

SIDES

Pomme Frites	11	Lobster Mashed Potatoes	17
Mushroom Risotto	16	Grilled Asparagus - lemon butter	13