

## 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 oil	
Mussels - chef's daily preparation .....	19
Seared Scallops - bacon, granny smith apple, butternut squash puree, brown butter	
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers, cornichons	
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