

3 Course Special \$49

FIRST COURSE à la carte \$16

Lobster Bisque

with Armagnac cream

Caesar Salad

roasted garlic croutons, shaved parmesan cheese

Chevre Baked in Filo

pistachios, seasonal greens

Mussels

Chef's creation

Four Oysters on the Half Shell

iced Champagne mignonette or hot tomato salsa

Beef Tenderloin Tartar

olive oil, dijon mustard, toast point, capers, cornichons

SECOND COURSE à la carte \$22

Mushroom Salad

delicate greens, sesame vinaigrette, shoestring potatoes

Blue Cheese Iceberg Salad

herb buttermilk dressing, grilled pears, crisp pancetta

Spiced Fried Cauliflower

hummus, pickled lemon, pistachio dukkah, parsley oil

Seared Scallops

bacon, granny smith apple, butternut squash puree, brown butter(ADD \$3)

Seared Foie Gras

Toasted brioche, sweet and sour cherry mustard (Add \$ 10)

MAIN COURSE à la carte \$43

Wild BC Salmon

mashed potatoes, lemon beurre blanc

Half Lobster

lobster mashed potato and arugula

Rack of Lamb

oven roasted, herb Provençal, red wine demiglace

Duck Two Ways

confit of duck, sliced duck breast ,knoedel, cranberry orange chutney

Venison Steak

red wine demiglace, porcini cream sauce, spatzle

Filet Mignon

6 oz filet your choice of peppercorn sauce, herb or gorgonzola butter (ADD \$6)

Rimrock Mixed Grill

filet mignon, lamb chop, venison, sauce b arnaise (ADD \$10)

SIDES

Pomme Frites 11

Lobster Mashed Potatoes 17

All prices do not include taxes

A gratuity of 18% will be added to groups of 6 or more subject to service

"Raw oysters pose an increased risk of food born illness." Medical Health Officer