

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

OYSTERS- Raw - CHAMPAGNE mignonette/ RASPUTIN, vodka, crème fraiche, tobiko	3.50 each
Cooked - ALMOND CRUSTED -lemon beurre blanc MISO GLAZE - green onion, miso butter	4 each
RIMROCK- lobster bechamel sauce, smoked salmon, emmental cheese ROCKEFELLER - spinach, pernod, hollandaise	
Seafood Antipasto - selection of smoked, chilled seafoods	18/36
Mussels - chef's daily preparation	19
Seared Scallops - bacon, butternut squash puree, granny smith apple & brown butter	20
Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	16
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers, cornichons	19
Seared Foie Gras - toasted brioche & sweet and sour cherry mustard	23

MAIN COURSE

Sablefish - porcini crusted, truffle beurre blanc, mushroom risotto	38
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 - roasted, herb Provençal, garlic mashed potatoes, red wine demi	40
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	49

SIDES

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



Wine List