

SOUP & SALADS

Lobster Bisque - Armagnac cream	18
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	16
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	18
Gorgonzola 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
Mussels - chef's daily preparation	20
Seared Scallops - house bacon, peas, salsa verde, picked jalapeno, beurre blanc	20
OYSTERS-Cooked - ALMOND CRUSTED -lemon beurre blanc MISO GLAZE - green onion, miso butter RIMROCK- lobster bechamel sauce, smoked salmon, emmental cheese ROCKEFELLER - spinach, pernod, hollandaise	4 each
Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	18
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers, cornichons	20
Seared Foie Gras - Toasted brioche & sweet and sour cherry mustard	26

MAIN COURSE

Spring Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc	41
Duck Two Ways - confit of duck, sliced duck breast, knoedel, cranberry orange chutney	42
Rack Of Lamb - roasted, herb Provençal, garlic mashed potatoes, red wine demi	48
Venison Steak - house made spaetzle, red wine demi, Foie Gras Butter, Sauternes Reduction	46
Half Atlantic Lobster - with lobster mash potatoes and lemon beurre blanc	46
Lamb Shank - braised, wild mushrooms, red wine demi glaze, served on spatze	43
Filet Mignon - Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter	49
Rimrock Mixed Grill - Petit Filet Mignon, lamb chop & venison medallion	55

SIDES

Pomme Frites	11	Lobster Mashed Potatoes	18
Mushroom Risotto	16	Grilled Asparagus - lemon butter	13



Wine List

" 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