

SOUP & SALADS

Lobster Bisque - with armagnac cream	15
Caesar Salad - roasted garlic croutons and shaved parmesan cheese	14
Mushroom Salad - delicate greens, sesame vinaigrette and shoestring potatoes	16
Blue Cheese Iceberg Salad - crisp pancetta, herb buttermilk dressing, grilled pears	17
Chevre Baked in Filo - goat cheese baked in filo, delicate greens, pistachios and fig puree	17

APPETIZERS

Seafood Antipasto - A variety of chilled, raw & smoked seafood	18
Raw Oysters - Champagne- mignonette / Rasputin- vodka and crème fraiche	3 each
Cooked Oysters - Rockefeller / Rimrock	3.5 each
Steamed Mussels - todays House preparation	16
Monterey Calamari - pan seared, with hummus, olive and roasted pepper tapenade	16
Ahi Tataki and Tuna Poke - sesame tuille, green onion and wasabi mayonnaise	17
Seared Scallops & Roasted Pork Belly - ancho chili sauce and cilantro oil	20
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point and arugula	18
Foie Gras - pan fried, toasted brioche, apple purée	26

MAIN COURSE

Rimrock Trio - todays house preparation	42
Wild Salmon - grilled & served on lobster mash potatoes with lemon beurre blanc	34
Ahi Tuna - seared rare, sesame spinach, wasabi beurre blanc and pickled ginger	38
Mushroom & Spinach Risotto - Grilled asparagus and seasonal vegetables	28
Duck 2 Ways - confit of duck, sliced duck breast, bacon & onion dumpling with cranberry orange chutney	35
Rack Of Lamb - oven roasted, herb Provencal, garlic mashed potatoes, red wine demi	45
Venison Medallions - house made spatzle, red wine demi glaze, porcini cream sauce	42
Ribeye Steak - 12 oz, centre cut, dry aged with grilled asparagus, provencal fries & sauce bernaise	48
Filet Mignon - 7 oz Filet of beef with your choice: peppercorn sauce, herb butter or gorgonzola butter	47
Rimrock Mixed Grill - 5 oz Filet mignon, lamb chop and venison medallion	54
Surf & Turf - Half Atlantic lobster (when available) with a choice of filet mignon, lamb rack or venison	65

SIDES

Mushroom Risotto	18	Lobster Mashed Potatoes	16
Pomme Frites	9	Fried Brussel Sprouts	14
2 Seared Scallops	14	4 Grilled Prawns	15

" 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