

Indulge Whistler

FIRST COURSE A la carte \$15

- Soup of the Day - Ask your server
- Caesar Salad - roasted garlic croutons & shaved parmesan cheese
- Mushroom Salad - delicate greens, sesame vinaigrette & shoestring potatoes
- Oysters on the half shell - 2 with champagne mignonette & 2 broiled Rockefeller
- Mussels - chefs daily preparation
- Ceviche - chili & lime marinated seafood, avocado & corn chips
- Terrine of Duck Confit, Foie Gras - prosciutto, cranberry relish
- Seafood Antipasto - chef's selection of chilled, smoked & marinated seafoods (ADD \$4)

SECOND COURSE..... A la carte \$19

- Smoked Salmon - potato rosti & chive crème fraiche
- Blue Cheese Iceberg Salad - crisp pancetta, herb buttermilk dressing, grilled pears
- Chevre Baked in Filo - goat cheese baked in filo, seasonal greens
- Pork Belly & Scallop - ancho chili sauce, pickled shallots, cilantro oil
- Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point & arugula
- Monterey Calamari - pan seared, with hummus, olive & roasted pepper tapenade
- Tuna Poke & Seared Ahi Tuna Tataki - savoury sesame miso tuille
- Foie Gras - pan seared, toasted brioche , apple puree (ADD \$6)

MAIN COURSE..... A la carte \$39

- Wild B.C. Salmon - lobster mashed potatoes, lemon beurre blanc
- Ahi Tuna - seared rare, sesame spinach, wasabi beurre blanc & pickled ginger
- Half Lobster - lobster mashed potato, gaufrette potato chips
- Duck "Two Ways" - confit of duck leg, paired with sliced duck breast, bacon onion dumpling
- Rack of Lamb - oven roasted, herb provencal, red wine demi-glaze
- Venison Medallions - house made spaetzle, red wine demi glaze, porcini cream sauce
- Ribeye Steak - 12 oz with grilled asparagus, provencal fries & sauce bearnaise (ADD \$10)
- Filet Mignon - 6 oz Filet with peppercorn sauce, herb butter or gorgonzola butter (ADD \$6)
- Rimrock Mixed Grill - filet mignon, lamb chop, venison, sauce bearnaise (ADD \$10)
- Surf & Turf - Filet mignon, Lamb or venison, paired with Half Atlantic lobster (ADD \$15)

SIDES

- Mushroom Risotto 15
- Pomme Frites 10
- Housemade Spaetzle..... 10
- Lobster Mashed Potatoes 16

" a Gratuity of 18% will be added to groups of 6 or more subject to service"
" Raw Oysters pose an increased risk of food borne illness." Medical health Officer