

## SOUP & SALADS

Soup of the Day - Chef's preparation .....	13
Caesar Salad - roasted garlic croutons and shaved parmesan cheese .....	14
Mushroom Salad - delicate greens, sesame vinaigrette & shoestring potatoes .....	16
Blue Cheese Iceberg Salad - crisp pancetta, herb buttermilk dressing, grilled pears .....	15
Heirloom Tomato Salad - arugula, red onion, and avocado with a olive oil vinaigrette .....	14
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 / Miso .....	3.5 each
Steamed Mussels - today's House preparation .....	16
Smoked Salmon - potato rosti & chive crème fraiche .....	15
Ceviche - chili & lime marinated seafood, avocado & corn chips .....	16
Monterey Calamari - pan seared, with hummus, olive & roasted pepper tapenade .....	17
Ahi Tataki and Tuna Poke - sesame tuille, green onion and wasabi mayonnaise .....	17
Seared Scallops & Roasted Pork Belly - ancho chili sauce and cilantro oil .....	19
Prociutto di Parma - with pickled cauliflower and carrot ,toast points .....	15
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point & arugula .....	17
Foie Gras - pan fried, toasted brioche, apple purée .....	25

## MAIN COURSE

Rimrock Trio - today's house preparation .....	42
Wild BC Salmon - grilled & served on lobster mash potatoes with lemon beurre blanc .....	34
Ahi Tuna - seared rare, sesame spinach, wasabi beurre blanc & pickled ginger .....	37
Half Lobster, Scallop & Prawns - with lobster mashed potato, gaufrette potato chips .....	40
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 Steak - house made spaetzle, red wine demi glaze, porcini cream sauce .....	39
Ribeye Steak - 12 oz with grilled asparagus, provencal fries & sauce bearnaise .....	45
Filet Mignon - 7 oz Filet of beef with your choice: peppercorn sauce, herb butter or gorgonzola butter .....	46
Rimrock Mixed Grill - 5 oz Filet mignon, lamb chop and venison medallion .....	52
Surf & Turf - Half Atlantic lobster (when available) with a choice of filet mignon, lamb rack or venison .....	65

SIDES Pomme Frites - \$10 Lobster Mashed potatoes - \$16

" 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