

3 COURSE SPECIAL

FIRST COURSE A la carte \$15

Lobster Bisque - Armagnac cream

Caesar Salad - roasted garlic croutons & shaved parmesan cheese

Mushroom Salad - delicate greens, sesame vinaigrette & shoestring potatoes

Chevre Baked in Filo - goat cheese baked in filo, pistachios, seasonal greens

Mussels - chefs daily preparation

Ceviche - chili & lime marinated seafood, avocado & corn chips

Four Oysters on the half shell - champagne mignonette/Rasputin

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

Blue Cheese Iceberg Salad - crisp pancetta, herb buttermilk dressing, grilled pears

Pork Belly & Scallop - ancho chili sauce, pickled shallots, cilantro oil

Monterey Calamari - pan seared, with hummus, olive & roasted pepper tapenade

Tuna Poke & Seared Ahi Tuna Tataki - savoury sesame miso tuille

Prosciutto di Parma - with pickled cauliflower and carrot ,toast points

Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point & arugula

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

Rimrock Trio - your server will advise

Wild B.C. Salmon - lobster mashed potatoes, lemon beurre blanc

Lobster & Prawns - with lobster mashed potatoes

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 Steak - house made spaetzle, red wine demi glaze, porcini cream sauce

Filet Mignon - 6 oz Filet with peppercorn sauce, herb butter or gorgonzola butter (ADD \$10)

Ribeye 12 OZ - with grilled asparagus,tomato provencal fries & sauce bearnaise(ADD \$10)

Rimrock Mixed Grill - filet mignon, lamb chop, venison, sauce bearnaise (ADD \$12)

Surf & Turf - Filet mignon,Lamb or venison, paired with Half Atlantic lobster (ADD \$15)

SIDES

Pomme Frites 10

Lobster Mashed Potatoes 16

Mushroom Risotto 12

Asparagus with sauce bearnaise..10

SUNDAY - THURSDAY \$49

" All prices do not include taxes "

" A gratuity of 18% will be added to groups of 6 or more subject to service"

"Raw oysters pose an increased risk of food born illness." Medical Health Officer