

SOUP & SALADS

Lobster Bisque - armagnac cream	15
Caesar Salad - roasted garlic croutons & shaved parmesan cheese	14
Mushroom Salad - delicate greens, sesame vinaigrette & shoestring potatoes	17
Blue Cheese Iceberg Salad - crisp pancetta, herb buttermilk dressing, grilled pears	16
Chevre Baked in Filo - goat cheese baked in filo, delicate greens, pistachios & fig puree	17
Spinach & Smoked Duck - feta cheese, olives, roasted peppers & a warm mustard vinaigrette	18

APPETIZERS

Raw Oysters - Champagne- mignonette / Rasputin- vodka and crème fraiche	3 each
Cooked Oysters - - Rockefeller ~ Miso Butter ~ Almond crusted ~ Rimrock	3.50 each
Seafood Antipasto - A variety of chilled, raw & smoked seafood	19/36
Mussels - chef 's creation	18
Prawn Cocktail - romaine spears, horseradish tomato sauce, chili lemon oil	18
Monterey Calamari - pan seared, with hummus, olive & roasted pepper tapenade	17
Ahi Tataki and Tuna Poke - sesame tuille, green onion & wasabi mayonnaise	18
Seared Scallops & Roasted Pork Belly - ancho chili sauce & cilantro oil	19
Foie Gras - toasted brioche, apple slaw	26
Prosciutto di Parma - pickled cauliflower & carrot, toast points	15
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point & arugula	18
Black Caviar - Local Sturgeon roe - Limited Availability	39

MAIN COURSE

Wild BC Salmon - grilled on a bed of lobster mashed potatoes, lemon beurre blanc	36
Ahi Tuna - seared rare, sautéed sesame spinach, shiitake mushrooms, soya garlic glaze	39
Lobster & Prawns - lobster mashed potatoes, lemon beurre blanc	40
Duck 2 Ways - confit of duck, sliced duck breast, bacon onion dumpling, cranberry orange chutney	37
Rack Of Lamb - oven roasted, herb Provencal, garlic mashed potatoes, red wine demi	48
Venison Steak - house made spaetzle, red wine demi glaze, porcini cream sauce	42
Grilled Elk - Fig puree, foie gras butter, gnocchi, red wine demi glaze	46
Ribeye 12 OZ - grilled asparagus, tomato provencal fries & sauce bearnaise	48
Filet Mignon - 7 oz Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter	48
Rimrock Mixed Grill - 5 oz Filet mignon, lamb chop & venison medallion	56
Surf & Turf - Half Atlantic lobster (when available) with a choice of filet mignon, lamb rack or venison	65

SIDES Pomme Frites - \$8 Lobster Mashed potatoes - \$16
Grilled Asparagus - \$12 Wild mushroom Risotto \$ 12