3 COURSE SPECIAL

FIRST COURSE   à la carte $15

Lobster Bisque - armagnac cream

Caesar Salad - roasted garlic croutons, shaved parmesan cheese

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

Mussels - chef's daily preparation

Four Raw Oysters - champagne mignonette or Rasputin- vodka, crème fraiche

Charcuterie - smoked & cured meats, pickled melon, whipped ricotta cheese, onion ketchup

SECOND COURSE   à la carte $19

Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes

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

Scallop & Pork Belly - -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

Ceviche - chili & lime marinated seafood,shredded cabbage, avocado

Tuna Poke & Seared Ahi Tuna Tataki - savoury sesame miso tuille (ADD $3)

MAIN COURSE   à la carte $39

Mushroom Risotto - grilled aspargus

Wild BC Salmon - garlic mashed potatoes, lemon beurre blanc

Half Alantic Lobster - lobster mashed potatoes, lemon beurre blanc

Duck Two Ways - confit of duck leg, sliced duck breast, bacon onion dumpling

Rack of Lamb - oven roasted, herb Provençal, red wine demiglace

Venison Steak - house made spaetzle, red wine demiglace, porcini cream sauce

Filet Mignon - 6 oz filet with your choice of peppercorn sauce, herb butter or gorgonzola butter (ADD $10)

Ribeye - 12 oz grilled, asparagus, tomato Provençal pomme frites, sauce bèarnaise (ADD $10)

Rimrock Mixed Grill - filet mignon, lamb chop, venison, sauce bèarnaise (ADD $15)

SIDES

Grilled Asparagus 12		Pomme Frites 10	
Lobster Mashed Potatoes 16		Garlic Mashed Potatoes 9	

SUNDAY - THURSDAY $49.00
FRIDAY - SATURDAY $59.00

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