

# 3 COURSE MENU

## FIRST COURSE      à la carte \$15

Lobster Bisque - with Armagnac cream

Caesar Salad - roasted garlic croutons, shaved parmesan cheese

Chevre Baked in Filo - pistachios, seasonal greens

Mussels - chef's daily preparation

Four Oysters - COOKED or RAW

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

Seafood Antipasto - a selection of smoked and chilled seafood

## 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

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

## MAIN COURSE      à la carte \$39

Grilled Vegetables - with wild mushroom risotto

Ahi Tuna - seared rare, sautéed sesame spinach, shiitake mushrooms

Wild BC Salmon - garlic mashed potatoes, lemon beurre blanc

Half Atlantic Lobster - lobster mashed potatoes, lemon beurre blanc

Duck Two Ways - confit of duck, sliced duck breast, bacon onion dumpling, cranberry orange chutney

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

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

Filet Mignon - 5 oz filet your choice of peppercorn sauce, herb or gorgonzola butter (add \$6 )

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

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