

SOUP & SALADS

Lobster Bisque - garnished with chunks of lobster meat, armagnac cream	16
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	15
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	17
Blue cheese Iceberg Salad - herb buttermilk dressing, grilled pears, crisp pancetta	18
Chevre Baked in Filo - goat cheese baked in filo, pistachios, seasonal greens	18
Spinach Salad, Duck Confit and Bacon - feta cheese, olives, roasted peppers, a warm mustard vinaigrette	18

APPETIZERS

OYSTERS - Champagne mignonette/Rasputin/Rockerfellar/Miso Butter/Rimrock/ Almond crusted each	3.50
Seafood Antipasto - selection of smoked, chilled seafoods	18/36
Mussels - chef 's daily preparation	19
Monterey Calamari - pan seared, with hummus, olive and roasted pepper tapenade	18
Ahi Tuna Tataki with sesame marinated Poke - sesame tuille, green onion, wasabi mayonnaise	19
Seared Scallops & Roasted Pork Belly - ancho chili sauce, cilantro oil	21
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point, capers & cornichows	20
Charcuterie plate - smoked & cured meats, whipped ricotta cheese & onion ketchup	19
Foie Gras - seared foie gras, brioche, apple slaw, roasted cashew butter	26
Northern Divine Caviar - Local Sturgeon roe - Limited Availability	39

MAIN COURSE

Wild BC Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc	39
Ahi Tuna - seared rare, sautéed sesame spinach, shiitake mushrooms	41
Half Atlantic Lobster & Prawns - garlic mashed potatoes, lemon beurre blanc	41
Duck Two Ways - confit of duck, sliced duck breast, bacon onion dumpling, cranberry orange chutney	39
Rack Of Lamb - oven roasted, herb Provençal, garlic mashed potatoes, red wine demi	42
Venison Steak - house made spaetzle, red wine demi, porcini cream sauce	40
Ribeye - 12 oz grilled beef, asparagus, tomato Provençal pomme frites, sauce béarnaise	49
Filet Mignon - 6 oz Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter	45
Rimrock Mixed Grill - 4 oz Filet Mignon, lamb chop, venison medallion	49
Surf & Turf - Half Atlantic lobster with a choice of filet mignon, lamb rack or venison	65

SIDES

Brussel Sprouts - Bacon,parmesan and honey	14	Wild Mushroom Risotto.....	16
Pomme Frites	11	Lobster Mashed Potatoes	17
Grilled Asparagus - with lemon butter	13	Gnocchi - tomato and shaved parmesan	14