

## 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 - cauliflower puree, pickled mustard seeds, parsley oil, cheese crisp .....	21
Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point, capers & cornichons .....	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 .....	38
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 .....	51
Filet Mignon - Filet of beef with your choice: peppercorn sauce, herb butter, gorgonzola butter .....	5oz - 43 - 7oz -49
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