

3 COURSE MENU \$49 ONLY UNTIL MAY 31st

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

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

Ceviche - chili & lime marinated seafood, shredded cabbage

Four Oysters on the Half Shell - Champagne mignonette

Seafood Antipasto - a selection of smoked and chilled seafood (ADD \$3)

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

Beef Tenderloin Tartar - extra virgin olive oil, dijon mustard, toast point, capers & cornichons

Seared Scallops - cauliflower puree, pickled mustard seeds, parsley oil, cheese crisp

Monterey Calamari - pan seared, with hummus, olive & roasted pepper tapenade

Tuna Tataki with sesame marinated Poke - sesame tuille, green onion, wasabi mayonnaise (ADD \$5)

Foie Gras - seared foie gras, brioche, apple slaw, roasted cashew butter (ADD \$10)

MAIN COURSE à la carte \$40

Wild BC Salmon - garlic mashed potatoes, lemon beurre blanc

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

Half Atlantic Lobster - lobster mashed potatoes, lemon beurre blanc, arugula

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

Ribeye - 12 oz grilled, asparagus, tomato Provençal pomme frites, sauce béarnaise (add \$10)

Rimrock Mixed Grill - filet mignon, lamb chop, venison, sauce béarnaise (add \$10)

SIDES

Grilled Asparagus - with lemon butter 13

Pomme Frites 11

Lobster Mashed Potatoes 17

Garlic Mashed Potatoes 10

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