

SOUP & SALADS

Lobster Bisque - Armagnac cream	19
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	16
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	19
Gorgonzola Iceberg Salad - herb buttermilk dressing, grilled pears, crisp pancetta	20
Chevre - goat cheese baked in filo, pistachios, seasonal greens	19

APPETIZERS

OYSTERS- Raw - CHAMPAGNE mignonette/ RASPUTIN, vodka, crème fraiche, tobiko	3.75 each
Mussels - chef's daily preparation	24
Seared Scallops - house cured bacon, apple & leek puree, pickled charred leek	22
Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	18
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers, cornichons	22
Seared Foie Gras - Toasted brioche & sweet and sour cherry mustard	29

MAIN COURSE

Spring Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc	47
Duck Two Ways - confit of duck, sliced duck breast, knoedel, cranberry orange chutney	49
Rack Of Lamb - roasted, herb Provençal, garlic mashed potatoes, red wine demi	52
Venison Steak - house made spaetzle, red wine demi, Foie Gras Butter, Sauternes Reduction	51
Rib Eye Steak - 12 oz Centre Cut dry aged, grilled asparagus, Provençal fries, sauce béarnaise	59
Filet Mignon - with your choice: peppercorn sauce, herb butter, gorgonzola butter, bearnaise sauce	58
Rimrock Mixed Grill - Petit Filet Mignon, lamb chop & venison medallion	63

SIDES

Pomme Frites	12	Lobster Mashed Potatoes	20
Mushroom Risotto	16	Grilled Asparagus - lemon butter	14