

# 3 COURSE SPECIAL \$59

## First Course    à la carte- \$18

Lobster Bisque - with Armagnac cream

Mussels - chef's daily preparation

Six Raw Oysters on the Half Shell - iced, Champagne mignonette

Caesar Salad - roasted garlic croutons, shaved parmesan cheese

Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes

## Second Course    à la carte- \$24

Chevre Baked in Filo - fig jam, rosemary honey, pistachios, seasonal greens

Beef Tartar - olive oil, dijon mustard, toast points, capers, cornichons

Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil

Seared Scallops - with apple & leek puree, pickled & charred leek, teriyaki bacon jam, tobiko  
(ADD \$5)

## Main Course    à la carte- \$49

Wild Salmon - grilled, fresh herbs, mashed potatoes, lemon beurre blanc

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

Duck Two Ways - confit of duck, sliced duck breast, knoedel, cranberry orange chutney

Venison Steak - homemade spaetzle, porcini mushroom cream sauce

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

Rimrock Mixed Grill - filet mignon, lamb chop, venison medallion (ADD \$15)

Rib Eye Steak - 12 oz Centre Cut dry aged, grilled asparagus, Provençal fries, sauce béarnaise  
( ADD \$15)

## Sides

Lobster Mashed Potatoes ..... 20

Pomme Frites ..... 12