

SOUP & SALADS

Lobster Bisque - Armagnac cream	19
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	18
Mushroom Salad - delicate greens, sesame vinaigrette, shoestring potatoes	20
Gorgonzola Iceberg Salad - herb buttermilk dressing, grilled pears, crisp pancetta	21
Chevre - goat cheese baked in filo, pistachios, seasonal greens	19

APPETIZERS

OYSTERS- Raw - CHAMPAGNE mignonette/ RASPUTIN, vodka, crème fraiche, tobiko	3.75 each
OYSTERS-Cooked - ALMOND CRUSTED -lemon beurre blanc MISO GLAZE - green	4.25 each
onion, miso butter RIMROCK- lobster bechamel sauce, smoked salmon, emmental cheese ROCKEFELLER - spinach, pernod, hollandaise	
Mussels - chef's daily preparation	24
Seared Scallops - with apple & leek puree, pickled & charred leek, teriyaki bacon jam, tobiko)	25
Spiced Fried Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	18
Beef Tenderloin Tartar - olive oil, dijon mustard, toast point, capers	24
Seared Foie Gras - Toasted brioche & sweet and sour cherry mustard	29

MAIN COURSE

Wild 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	54
Rib Eye Steak - 14 oz Centre Cut dry aged, grilled asparagus, Provençal fries, sauce béarnaise	75
Filet Mignon - with your choice: peppercorn sauce, herb butter, gorgonzola butter, bearnaise sauce	59
Rimrock Mixed Grill - Petit Filet Mignon, lamb chop & venison medallion	65

SIDES

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