

3 COURSE SPECIAL \$69

TUE-THU

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

Seafood Antipasto - chef's selection of the day (ADD \$5)

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

Ceviche - chili & lime marinated seafood, onion, avocado

Seared Scallops - caramelized onion tomato sauce, balsamic capsicum reduction, cucumber mint drizzle, paprika tuile (ADD \$5)

Main Course à la carte- \$49

Rimrock Seafood Trio - chef's selection (ADD \$9)

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

Halibut - porcini mushroom crust, mushroom risotto, truffle 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 - 6oz filet, your choice of peppercorn sauce, herb, or gorgonzola butter

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

Rib-eye Steak - 14 oz Centre cut dry aged, asparagus, Provençal fries, sauce béarnaise (ADD \$20)