

SOUP AND SALADS

Lobster Bisque - Armagnac cream	20
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	19
Blue Cheese Salad - iceberg, buttermilk dressing, candied hazelnuts, pickled pears, pancetta crisp	23
Mushroom Salad - seasonal greens, sesame vinaigrette, shoestring potatoes	22
Chevre - goat cheese, filo pastry, pistachios, seasonal greens	21

OYSTERS

Raw Oysters	Mignonette – vinegar, shallot, cracked pepper Rasputin – vodka, crème fraiche, tobiko	4.50ea
Cooked Oysters	Rockefeller – spinach, pernod, hollandaise Rimrock – lobster bechamel, smoked salmon, gruyere cheese Miso – miso butter, green onion Almond Crusted – lemon beurre blanc	5ea

APPETIZERS

Mussels - daily preparation	25
Seafood Antipasto - chef's selection of chilled, smoked & marinated seafoods	26/51
Seared Scallops - celeriac puree, cider braised pistachio, lardon, cider reduction	26
Spiced Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	18
Beef Tartar - 'AAA' beef tenderloin, soy cured egg yolk, pickled shallot, mustard seed caviar	25
Ceviche - chili & lime marinated prawns, scallops, ling cod, onion, sambal, avocado	23
Caviar - 12 Gram - Northern Divine local Sturgeon roe	49
Seared Foie Gras - pear & ginger puree, 5-spice roasted hazelnuts, poached pear, toasted brioche	32

ENTREES

Rimrock Seafood Trio – daily preparations	58
Wild Salmon - fresh herbs, garlic mashed potatoes, lemon beurre blanc	49
Duck - confit leg, sliced breast, knoedel, sour cherry mustard, demi glace	51
Lamb Rack - garlic mashed potatoes, roasted tomato, and mushroom	56
Venison Steak - spaetzle, foie gras butter, sauternes reduction	56
Rib Eye Steak 14oz - dry aged centre cut, grilled asparagus, Provencal fries, bearnaise	72
Filet Mignon 6oz - garlic mashed potatoes, choice of peppercorn sauce, herb or gorgonzola butter	65
Mixed Grill - filet mignon, lamb chop, venison	72

SIDES

Pommes Frites	12	Lobster Mashed Potatoes	20
Mushroom Risotto	16	Grilled Asparagus - lemon butter	17

Vegan options & modifications available on request

All prices do not include taxes

Gratuity of 18% will be added to groups of 6 or more subject to service

Consumption of Raw Oysters poses an increased risk of food borne illness – Medical Health Officer