

OYSTERS

Raw \$3.00 - each

RASPUTIN - vodka, crème fraiche & caviar /CHILI LIME - sweet pepper salsa /Champagne vinaigrette/
Tomato horseradish

Cooked \$3.25 each

ROCKEFELLER with spinach, pernod & hollandaise /RIMROCK with gruyere cheese & smoked salmon /
IN HELL , spicy salsa

SOUPS & SALADS

Lobster Bisque

with armagnac cream \$13 -

Our House Green Salad

Local Greens, balsamic vinaigrette with toasted nuts \$12 -

Caesar Salad

roasted garlic croutons & a julienne of gruyere cheese \$13-

Chevre baked in Filo

with mango chutney & seasonal greens \$14 -

Buffalo Mozzarella

grilled portabello mushrooms , prosciutto, basil, olives & lemon garlic vinaigrette \$16 -

Roasted Beet Salad

feta, raisins & champagne vinaigrette \$14 -

Gorgonzola Iceberg Salad

A wedge of iceberg lettuce showered with gorgonzola dressing, grilled pears & spiced pecans \$13 -

Sautéed Wild Mushroom Salad

with delicate greens, sesame vinaigrette & shoestring potatoes \$15 -

Spinach Salad with Smoked Duck

feta cheese, pancetta & warm mustard vinaigrette \$16 -

Scallop Ceviche

chili, lime ,coconut & marinated seafood with corn chips \$16 -

* " the consumption of RAW OYSTERS & RAW CARPACCIO poses an increased risk of food borne illness. A cooking step is necessary to eliminate potential bacterial or viral contamination "

Medical Health Officer

Please No smoking in dining room

PLEASE TELL YOUR SERVER of ANY DIETARY ALLERGIES or RESTRICTIONS

APPETIZERS

Seafood Antipasto for Two

ahi poke & salmon tartar / poached prawns / smoked salmon / ceviche of the day / chefs daily creation - \$30-

Mussels

Chef's daily preparation \$15-

Chilled Prawn Cocktail

shaved fennel, crab, orange slaw & horseradish crème fraiche \$14-

Crab & Salmon Cakes

with ranch aioli & gaufrette potatoes \$15-

Seared Rare Ahi Tuna & Ahi Poke

in a crisp sesame tuille \$15-

Seared Scallops

sautéed butternut squash, chanterelle mushrooms ,maple roasted bacon \$16-

Miso Roasted Sablefish

on a nest of vermicelli, cucumber, scallion \$15-

Monterey Calamari

sprinkled with sea salt & pepper, pan sautéed with hummus, olives & grilled pita \$14-

Smoked Salmon

with cipollini onions, capers, a potato crepe & crème fraiche \$15-

Venison Medallions

nut crusted pastry shell & mushroom porcini sauce \$18-

Beef Carpaccio

sliced beef tenderloin, pickled cipollini onion , shaved parmesan, capers and mustard \$16-

Seared Foie Gras

apple raspberry salad, popcorn tuille & red wine reduction \$22-

Potato Gnocchi

with sautéed spinach, mushrooms & tomato fondu \$14-

Papardelle pasta & Prawns

with a light lobster, roasted pepper, goat cheese & cherry tomato sauce Appetizer \$16- Main \$32-

SIDE DISHES

Mashed Potatoes

garlic- \$ 8.00

Lobster Mashed Potatoes

-\$13.00

Risotto

with roasted winter squash & spinach - \$12.00

Spatzle

house made -\$ 8.00

MAIN COURSE

Seasonal Fresh Fish Selection - Market Price

ask your server for preparation of the day

Salmon

grilled with lobster mashed potatoes, a balsamic reduction & lemon beurre blanc \$35-

Ahi Tuna

soya, sake & mirin marinated, grilled rare, with wasabi butter \$38 -

Half Lobster & Scallop

with roasted squash risotto and almond beurre blanc \$39-

RimRock Trio

grilled scallops, rare ahi tuna & grilled tiger prawns \$43 -

~~~~~

## Roasted winter squash Risotto with fresh Grilled Vegetables

olive oil vinaigrette \$28 -

### Pork loin and Roasted Pork belly

with gruyere cheese tartiflette ,chili maple glaze \$35 -

### Filet Mignon

with your choice of peppercorn sauce, fresh herb butter or gorgonzola butter 7 oz \$39 - 10 oz \$45-

### Duck " Two Ways "

duck breast & duck leg confit with a cognac demi glace \$34 - Add some Foie Gras \$8 -

### Rack Of Lamb

roasted with garlic, tomato, mushrooms, provencal herbs & shallot red wine jus \$43 -

### Venison

porcini mushroom crusted, truffle butter, spatzle and porcini cream \$46-

### Ribeye 10oz

with gorgonzola butter \$40 -

### RimRock Mixed Grill

rack of lamb, beef tenderloin & venison \$54 -

### Half Lamb Rack or Filet with Half Lobster

lobster with lemon butter/ filet with herb butter / lamb provencal \$54 -

All mains are served with seasonal vegetables

A gratuity of 18% for groups of 6 or more will be added, subject to service