

# FIRST COURSE

(ALA CARTE PRICE \$13.00)

## Lobster Bisque

with armagnac cream \$13 -

## Caesar Salad

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

## Mussels

Chef's daily preparation \$15-

## Chilled Prawn Cocktail \$12

prawns with shaved fennel, crab, orangeslaw & horseradish crème fraiche

## Gorgonzola Iceberg Salad

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

## Our House Green Salad

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

## Sautéed Wild Mushroom Salad

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

## Potato Gnocchi

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

## Chevre baked in Filo

with mango chutney & seasonal greens \$14 -

## Monterey Calamari

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

## Ceviche

chili, lime, coconut, marinated seafood, with corn chips

## Raw \$3.00 - each

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



## Seafood Antipasto for Two

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

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

PLEASE TELL YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

PLEASE NO SMOKING OR CELL PHONE USE IN THE DINING AREA

# SECOND COURSE

(ALA CARTE PRICE \$18.00)

## Roasted Beet Salad

feta, raisins & champagne vinaigrette \$14 -

## Prosciutto Focaccina

served with lemon arugula, olive oil & shaved parmesan

## Rocket Salad

with grilled prawns, prosciutto & sauce Romesco

## Buffalo Mozzarella

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

## Spinach Salad with Smoked Duck

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

## Miso Roasted Seabass

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

## Crab & Salmon Cakes

with ranch aioli & gaufrette potatoes \$15-

## Smoked Salmon

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

## Seared Rare Ahi Tuna & Ahi Poke

in a crisp sesame tuille \$15-

## Papardelle pasta & Prawns

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

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## Seared Scallops

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

## Pan Seared Foie Gras

apple raspberry salad, popcorn tuille, red wine reduction ( add \$6.00)

# SIDE DISHES

## Spatzle

house made -\$ 8.00

## Mashed Potatoes

garlic- \$ 8.00

3 COURSE SPECIAL \$49.00

# MAIN COURSE

( A LA CARTE PRICE \$34.00)

## Seasonal Fresh Fish Selection - Market Price

ask your server for preparation of the day

### Seafood Curry

prawns, scallops & tuna with jasmine rice

### Salmon Filet

grilled with balsamic reduction & lemon beurre blanc

### Lobster & Scallop Capellini

tomato, basil, white wine cream

### Half Atlantic Lobster

roasted squash risotto & almond beurre blanc

### Ahi Tuna

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

### Wild Mushroom Risotto with fresh Grilled Vegetables

with tomato, basil, olive vinaigrette.

### 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 -

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### RimRock Trio

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

### Venison

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

### 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% will be added to groups of six or more