Rimrock Restaurant Lunch

SOUPS & APPETIZERS

French Onion Soup **12**

Palliser Clam Chowder **14**

Soup of the Day **10**

Crispy Calamari **12**
Spicy roasted pepper aioli & grilled lemon

Foie Gras Terrine **21**
Served in Mason jar with port jelly and Duck Fat seared Brioche

Steamed Mussels **16**
steamed Mussels in white wine cream, garlic bread

Mediterranean Platter **20**
In house made Hummus, Tapenade & Roasted Baby Tomato with Pita & Grilled Artisan Bread

SALADS

Caesar Salad **14**
Romaine Hearts, Polenta Croutons, Caesar Dressing, Parmesan, White Anchovies
add Charred Salmon **8**
add Citrus Marinated Chicken **8**

Farmers Market **13**
Mixed Greens, Corn, Tomato Feta Cheese and Shitake Tomato Vinaigrette

Cobb Salad **22**
Grilled or Crispy Chicken, Avocado, Tomato, Bacon, Blue Cheese, Romaine & Buttermilk Dressing

Nicoise Salad **24**
Ahi Tuna, Haricot Verts, Kalamata Olives, Tomatoes, Egg and Kalamata Olive Dressing

Steak & Blue Salad **26**
Grilled Hanger Steak, mixed Garden Greens, Tomatoes, Bacon Blue Cheese Vinaigrette, Topped with Tobacco Onion

Pasta

Fettuccini Chicken Alfredo **23**
Grilled Chicken with Fettuccini,
Alfredo Sauce and shaved Parmesan

Tagliatelle Arrabbiata **21**
Spicy tomato sauce with Bacon and crisp Panchetta

Rigatoni Bolognese **23**
Rigatoni Pasta Tossed in Traditional Meat Sauce, with
Italian Sausage and Shaved Parmesan

Spaghetti Marinara **18**
Add meatballs **5**

Sandwiches

All Sandwiches served with choice of Shoestring Fries or side Choice Salad

Palliser "King of Club" **20**
Bacon, crisp Lettuce and Tomato, grilled Chicken, Guacamole served on Texas Toast

Croque Monsieur **18**
Swiss Cheese, Black Forest Ham and Egg Bread

Classic Burger **19**
Bibb lettuce, Vine Ripened Tomatoes, Pickles,
Caramelized Onions, Bacon & Garlic Aioli on Brioche
Cheddar & Bacon

Two Step **16**
Half a Palliser "King of Club" Sandwich with a cup of "Soup of the Day" and Chips

Roast Beef Pretzel Sandwich **23**
Warm roast Beef Pretzel Sandwich with Blue Cheese, crispy onion
and Horseradish Mayonnaise

Grilled Chicken Sandwich **22**
Avocado, Roasted Peppers, Provolone Cheese & Chipotle Aioli on Whole Wheat Bun

Business lunch - Three Courses
$35

Choice of one menu item per course

Appetizers

Curried Pumpkin Soup
Cranberry and Sultana Compote, roasted pumpkin seeds

Poached Pear Salad
Salad of poached Pear and Tuscan greens with shaved Prosciutto and Sherry Vinaigrette

Crispy Calamari
Roasted pepper aioli and grilled lemon

Main Course

Steak and Fries
Grilled flat iron steak, red wine butter, and hand cut fries, smoked tomato ketchup

Roasted Chicken
Whipped Potato, seasonal Vegetable and red wine Reduction

Mushroom Quinoa Risotto
Mushroom Quinoa Risotto with roasted Cherry Tomato

Grilled Salmon
Avocado tomatillo salsa, smoked corn whipped Potato

Dessert