Rimrock Lunch

SOUPS & APPETIZERS

French Onion Soup **10**

Palliser Clam Chowder **13**

Soup of the Day **11**

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

Steamed Mussels **14**
steamed Mussels in Tomato Sauce, fresh Herbs
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 **22**
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 Vodka Rose **21**
Classic Rose Sauce finished with Vodka and Shrimp

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

BBQ Steak Sandwich **26**
6oz AAA Alberta Beef Strip loin, caramilzed onion
BBQ Sauce and Goat Cheese on Focaccia 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

Cajun Chicken Sandwich **22**
Avocado, roasted Peppers, Jalapeno & Thousand Island sauce
on Ciabatta Bun

Business lunch - Three Courses
$35

Choice of one menu item per course

Appetizers

Cream of Sunchoke Soup
Crème Fraiche and Parsley Oil

Organic Composition
Seven Leaf blend, Caramelized Calvados Apples and Walnut Dressing

Crispy Calamari
Roasted pepper aioli and grilled lemon

Main Course

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

Roasted Chicken
Whipped Potato, seasonal Vegetable and red wine Reduction

Tomato Quinoa Risotto
Quinoa Risotto with Tomato Sauce and roasted Cherry Tomato

Grilled Salmon
Avocado tomatillo salsa, smoked corn whipped Potato

Dessert

Classic Crème Brulee

Macintosh Apple Crumble
Vanilla Bean Gelato