

To Start

Canadian Baked Brie \$19  
Phyllo Wrapped Brie Served with Fresh
Crouton, Roast Garlic, Fresh Strawberries,
Rhubarb & Candied Ginger Compote

Nachos 
Oven Baked Tortilla & Beet Chips, Onion, Tomato,
Jalapeños, Olives, Peppers, Cheese, Salsa,
Sour Cream & Guacamole
Gluten Free Option Available

Add Braised Beef, Roasted Chicken or Refried Beans \$6
Grande **\$14** Mucho Grande **\$18**

Roadhouse Style Chicken Wings \$19
Roasted Lemon Salt & Pepper, Served with Crudités,
Sambal Olek Hot Sauce, Mango BBQ Sauce &
Blue Cheese Dip
Gluten Free Option Available



Rocky Mountain Slider Sampler \$22 
Bison with Smoked Mozza, Elk with Saskatoon Aioli,
Wild Boar with Chipotle Aioli, Served on a Mini Brioche
Gluten Free Option Available

House Made Alberta Beef Brisket Spring Rolls \$18 
Julienne Dew Drop Cabbage, Sprouts, Root Vegetable
Sweet Chili Soy Dipping Sauce

Vegetable Falafels \$12  
A Trio of Onion, Potato & Red Lentil Falafels,
Served with Shaved Onion, Cucumber, Pickled Radish,
Tamarind Sauce & Roast Red Pepper Tzatziki

Domestic Canadian Cheese Plate \$25  
Aged Cheddar, Brie, Gorgonzola, Oka, Gouda,
Dried Fruits & Cracker Selection

Soups

Rimrock Minestrone \$11  
Smoked Ham, Garden Vegetables, Lentils
in a Heirloom Tomato Broth

Soup of the Day \$10
Please ask your server for today's selection

To Share

Rimrock Party Platter \$45
(Suitable for 2- 4 people)

Local Cured Meats, Selection of Olives & Vegetables,
Artisan Cheeses, Crab Fritter, Oysters Baked with
(Spinach Smoked Bacon, Peppers &
Silver Star Gouda) Grilled Artichoke &
Spinach Dip with Baguette, Duck Rilette

 **Bruschetta Trio \$19**
(Suitable for 1-2 people)

Regular, Roast Red Pepper & Goat Cheese,
Apple & Wild Mushroom

 **Lifestyle Platter \$17**
(Suitable for 1-2 people)

Roasted Red Beet Hummus & Baba Ghanoush , Mixed
Olives & Crudite with Sliced Flax Seed Bread,
House Greens

Salads

Caesar Salad \$12

Crisp Cut Romaine Lettuce, Homemade Creamy Roasted
Garlic Dressing, Pancetta, Parmesan Cheese Medallion
Add Shrimp, Salmon or Chicken Breast \$8.50

   **Mountain Bruschetta Salad \$17**

Artisan Greens & Spinach, Gold Beets, Asparagus, Cured
Heirloom Tomato, Goat Feta, Croutons, Roast Garlic Black
Pepper & Basil Dressing

Add Shrimp, Salmon or Chicken Breast \$8.50

  **Cured Rainbow Trout "Cobb" Salad \$22**

Juniper Berry & Red Beet Cured Rainbow Trout, Butter
Leaf Lettuce, Chopped Egg, Smoked Bacon, Tomato,
Avocado & Sour Cream, Dill & Grainy Mustard Dressing

   **Vegetable Nicoise Salad \$17**

Watercress & Arugula Leaves, New Potato, Green Beans,
Grilled Artichoke, Boiled Egg, Tomato, Cucumber & Roast
Beets with Forest Berry Dressing

Add Shrimp, Salmon or Chicken Breast \$8.50

   **Prairie Style "Panzenella" Salad \$17**

Corn & Basil Croutons, Grilled Zucchini, Onion, Charred
Tomato, Butternut Squash, Goat Cheese & Walnuts with
Mixed Greens & Apple Cider Vinaigrette

Add Shrimp, Salmon or Chicken Breast \$8.50

Please inform your server if you have any food allergies or dietary restrictions



- Vegetarian



- Gluten Free



- Lactose Free

18% Gratuity will be added to tables of 8 or more/ Prices are Subject to G.S.T/Gratuities are not Included

Plates

All Sandwiches are served with your choice of House Salad, House Made Rimrock Chips, Fries, or Soup of the Day Substitute Sweet Potato Fries or Caesar Salad for \$2.00
Gluten Free Buns Available

Rimrock Burger \$22

House Made Ground Pork Belly & Sirloin Beef Burger, Smoked Canadian Cheddar, Crisp Onion Ring, Lettuce, Tomato, Pickled Radish, Roast Garlic Aioli, Served on a Brioche Bun
Add Sautéed Mushrooms or Extra Cheese **\$1.50**

Larkspur "BELT" \$17

Dry Aged Bacon, Two Farm Fresh Eggs, Lettuce, Roma Tomato, Herb & Garlic Boursin on French Bread

Alberta Sungold Lamb \$22

Smoked Alberta Leg, Fontini Cheese, Cured Tomato, Forest Mushrooms, Served on Olive Filone Bread with Jus for Dipping

Deluxe Fresh Ground Burger \$25

Daily Fresh Ground Alberta Grass Fed Sirloin, Cooked to your Desired Temperature.
Lettuce, Tomato, Onion, Pickle, White Canadian Cheddar, Roast Garlic Aioli, Served on a Tuxedo Bun

Grilled Vegetable "Philly" \$18

Grilled Vegetable, Carrot Noodle & Provolone Cheese Served with a Rich Caramelized Onion Broth & Whole Grain Baguette

Larkspur Alberta AAA Steak & Frites \$24

Maple Glazed 7oz New York Strip, French Fries, Garlic Herb French Bread, Onion Ring Garnish, Red Wine Veal Reduction

Fish & Chip Wrap \$20

Seared Blackened Salmon, Crisp Shoe String Potato, Pea Shoots, Tobiko Caviar, Served with Red Coleslaw & Tarragon & Caper Aioli



Health Bowl \$20

Glass Noodles, Julienne Vegetable, Pea Shoots, Snap Peas, Peppers, Cashews, Sesame Crusted Tofu, Mushrooms in a Miso & Vegetable Broth
Add Shrimp, Salmon or Chicken Breast **\$8.50**



Crisp Alberta Pork Sirloin \$20

Breaded Pork Sirloin, Fried Egg, Sundried Tomato Relish, Grizzly Paw Root Beer Onions on Ciabatta

To Finish



B.C. Valley Mousse Trio \$12

West Coast Blackberry, Okanagan Apricot, Fraser Valley Hazelnut, Paradise Valley Late Harvest Jelly

Cognac Dark Chocolate Mousse \$12

Vanilla Cream, Cognac Snap, Chocolate Shavings

Pecan Pie Cheesecake \$10

Butterscotch Sauce & Forest Berries



Wild BC Strawberry Panna Cotta \$10

Wild Strawberry & Coconut Panna Cotta, Seasonal Fresh Fruit Garnish



Maple Crème Caramel \$10

Fresh Forest Berries & Maple Tuile

Shared Mousse Platter \$16

A Combination of the BC Valley Mousse Trio & the Cognac Dark Chocolate Mousse

Our mandate is to source products from B.C. & Alberta whenever possible to ensure sustainability & freshness.

This commitment to supporting local farmers can be seen with the following symbol:



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