

Appetizers

House Made Rimrock Chips \$6

With Chipotle Dip

Canadian Baked Brie \$19 V

Phyllo Wrapped Brie Served with Fresh Crouton, Roast Garlic, Fresh Strawberries & Fig Chutney

Nachos GF V

Oven Baked Tortilla Chips, Onion, Tomato, Jalapeños, Olives, Peppers, Cheese, Salsa, Sour Cream & Guacamole

Add Braised Chicken,

or Spolumbo's Italian Sausage \$6

Grande \$14 Mucho Grande \$18

Roadhouse Style GF

or Breaded Chicken Wings \$18

Choice of Spiced Sambal Olek Sauce, Chili Lime Aioli, Sweet Thai Chili, Zesty Cole Slaw, Crudités, Blue Cheese Dip

Mussels & Frites \$17

White Wine & Garlic Steamed Mussels,
Served with Hand Cut Fries

Vegetable Fritters \$12 V

Onion, Mushroom & Green Bean Fritters,
Served with Chipotle, Lime Aioli

Rimrock Party Platter \$45

(Suitable for 2- 4 people)

Cured Italian Meats, Selection of Olives & Vegetables,
Tempura Shrimp With Wasabi Soy, Sweet Chili Pork Shank,
Smoked Salmon Dip with Mini Naan, Confit Duck Drumettes

Seafood Lettuce Roll Platter \$22 GF

(Build Your Own)

Smoked Salmon Cream Cheese, Tuna Pok'e, Beet Pok'e,
Julienne Vegetables, Avocado, BC Butter Leaf Lettuce

Lifestyle Platter \$17 V

Roasted Red Pepper & Eggplant Hummus, Mixed Olives,
Grilled Naan Bread, House Greens,
Stone Fruit Salsa & Crudités

Domestic & Imported Cheese Plate \$25 V

Aged Cheddar, Brie, Gorgonzola, Oka, Gouda,
Dried Fruits & Cracker Selection

Salads

Caesar Salad \$12

Crisp Cut Romaine Lettuce,
Homemade Creamy Roasted Garlic Dressing,
Pancetta, Parmesan Cheese Medallion

Add Shrimp Skewer or Chicken Breast \$8.50

Mountain Bowl Salad \$16 V GF

Artisan Greens & Spinach, Summer Berries, Avocado,
Tomato, Goat Cheese, Salted Cashews, Wild Berry Dressing

Add Shrimp Skewer or Chicken Breast \$8.50

Chopped Salad \$22 GF

Avocado, Cherry Tomato, Cucumber, Cashews, Cold
Smoked Albacore Tuna & Ricotta Cheese, Fresh Pea
Shoots, With White Balsamic, Roasted Garlic & Black
Pepper Dressing

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

V – Vegetarian

NF – Nut Free

GF – Gluten Free

LF – Lactose Free

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

Soups

Onion & Squash Bisque \$10 NF GF V

Soup of the Day \$9

Please ask your server for today's selection

Sandwiches

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

Rimrock Burger \$22

House Made Ground Pork Belly & Beef Burger,
Smoked Canadian Cheddar, Crisp Onion Ring,
Lettuce, Tomato, Pickle, Martini Mustard

Add Sautéed Mushrooms or Extra Cheese **\$1.50**

Rocky Mountain Cristo \$22

Smoked Alberta Sirloin, Fontini Cheese, Rosemary
Ham, Cured Tomato, Forest Mushrooms, Served on
Egg Battered Sourdough Bread

***Chef's Specialty Item**

Larkspur "BELT" \$17

Dry Aged Bacon, Fried Egg, Lettuce, Roma Tomato,
Herb & Garlic Boursin on French Bread

Soft Shell Tacos \$20

Choice of Seared Spiced Shrimp, Braised Chicken or
Vegetables, Shredded Lettuce & Cucumber. Served
with Sour Cream & Cilantro with a Side of Pico de Gallo

Croquette Burger \$17 V

Crisp Roast Portobello & Potato Croquette, Red Onion,
Tomato, Lettuce, Smoked Canadian Gorgonzola,
Grilled Artichoke & Fig Tapenade

Porketta Brioche \$20

Slow Roasted Peppered Alberta Pork Shoulder & Bel-
ly, Tomato, Caramelized Onion & Martini Mustard,
Served on a Brioche Baguette with Pan Jus
(Gluten Free Buns Available)

"Jerk" Chicken Wrap \$18

Spiced Braised Chicken Thighs, Pickled Carrot & Radish
Cilantro, Mint, Mango & Red Onion

Fish & Chips \$19

Beer Battered Icelandic Cod & Hand Cut Fries,
Green Peppercorn Tartar Sauce & Lemon Wedge

***Chef's Specialty Item**

Larkspur Alberta AAA Steak & Frites \$24

7oz New York Strip, Hand Cut Fries, Garlic Herb French
Bread, Onion Ring Garnish, Red Wine Reduction

Desserts

Chestnut Tiramisu \$12

Savoardi Biscuit, Fresh Berries

Chocolate Stout Cake \$10

Chocolate Anglaise, & Chocolate Curls

Banana Crème Brûlée NF \$10

Almond & Cardamom Cookie & Fresh Berries

Blue Velvet Cake \$10

Vanilla Cheesecake Mousse & Blueberry Coulis

Shared Dessert Platter \$16

Mango Crèmeux, Chestnut Tiramisu, Blue Velvet Cake,
Banana Crème Brûlée

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