

BREAKFAST TABLE D'HÔTE

(SERVED FROM 6:30AM TO 11:00AM DAILY)

RIMROCK OMELETTE \$21

A THREE EGG OMELETTE FILLED WITH:

Pepper Pancetta, Wild Mushrooms, Caramelized Onions, Peppers, & Canadian Smoked Cheddar
Served with Shredded Breakfast Potatoes

WEST COAST CROQUE-MADAME \$20

Brioche French Toast, Over Easy Egg, Smoked Salmon, Hollandaise,
Served Open Faced with Grilled Tomato, Avocado, Served with
Fresh Fruit Salad or Shredded Breakfast Potatoes

PRIMROSE BREAKFAST \$20

Two Eggs any Style, Choice of Dry Aged Cherry Wood Smoked Bacon,
Country Style Ham, Rimrock Custom Chicken Maple Sausage & Toast,
Served with Fresh Fruit Salad or Shredded Breakfast Potatoes

RIMROCK EGGS BENEDICT \$22

Back Bacon, Two Soft Poached Eggs on Potato Rosti, Fresh Made Hollandaise Sauce,
Served with Fresh Fruit Salad or Shredded Breakfast Potatoes

AVOCADO FRENCH TOAST \$22

Fresh Baked Brioche, Fresh Avocado, Tomato Bruschetta, Poached Farm Fresh Eggs & Shaved Asiago

BEEF TENDERLOIN FLATBREAD \$25

Sautéed AAA Alberta Beef Tenderloin Tips, Caramelized Shallots, Arugula, Canadian Goat Cheese
Served with Two Coddled Eggs & Black Peppered Béarnaise

ROCKY MOUNTAIN "PAELLA" \$25

Grilled Garden Vegetables, Forest Mushrooms, Spring Onion, Sun Cured Tomato, Poached Farm Fresh
Eggs, Red & Purple Potato Hash & Fresh Burrata Cheese

"HEALTHY START" \$16

Steel Cut Oats, Seasonal Berries, Lemon & Mascarpone Mousse
Freshly Baked Banana Bread & Fresh Sliced Fruit

BELGIAN WAFFLES \$17

Choice of Chocolate, Regular Vanilla, or Gluten Free Potato Waffle,
Forrest Berry Compote & Maple Syrup, Served with Fresh Fruit Salad & Whipped Cream

CHILDREN'S BREAKFAST (12 & UNDER) \$11

One Egg, One Pancake, One Piece of Bacon, One Sausage & Orange Juice, Served with Toast

A delivery charge of \$3.00 will be applied.
All prices subject to an 18% gratuity and G.S.T.

COFFEE, TEA OR HOT CHOCOLATE

Small Thermos	\$9.00
Large Thermos	\$15.00

BREAKFAST À LA CARTE

(Served from 6:30am to 11:00am daily)

Freshly Squeezed Juice (Orange or Grapefruit) \$5.00

½ Litre Carafe of Freshly Squeezed Juice \$10.00

Assorted Juices (Orange, Grapefruit, Apple, Tomato, or Cranberry) \$4.50

Fresh Seasonal Fruit Plate \$12.00

Fresh Grapefruit Segments with Golden Brown Sugar \$6.00

Seasonal Berries \$8.00

From the Bakery: Choice of Assorted Muffins, Danishes, Scones, English Muffins, or Croissants
Served in Pairs with Butter & Preserves \$5.00

Bagel \$4.00 with Cream Cheese \$6.00

Assorted Cold Cereal, House Made Granola, Swiss Muesli Served with Milk \$5.00

Cinnamon Oatmeal Served Hot with Fresh Seasonal Berries & Brown Sugar \$8.00

Pancakes or French Toast

Served with a Medley of Fruit, Whipped Cream & Pure Maple Syrup
Full Portion \$14.00 Children's Portion \$8.00 Gluten Free \$15.00

Side of Seasonal Berries \$5.00

Eggs Any Style

One Egg \$5.00 Two Eggs \$9.00

Your Choice of Back Bacon, Ham, or Chicken Apple Sausage \$5.00

Multigrain, Brown, White, or Rye Toast with Butter & Preserves \$3.00

Breakfast Potatoes \$5.00

Assorted Yogurt (each) or Bowl of Cottage Cheese \$4.00

**A delivery charge of \$3.00 will be applied.
All prices subject to an 18% gratuity and G.S.T.**

ALL DAY DINING

(SUNDAY-THURSDAY 11:00AM-1:00AM, FRIDAY & SATURDAY 11:00AM-2:00AM)

STARTERS

GF V NACHOS Individual \$14 Large \$18

Oven Baked Tortilla Chips, Onion, Tomato, Jalapeños, Olives, Peppers, Cheese, Salsa, Sour Cream & Guacamole
Add Braised Chicken, "Spolumbo's" Italian Sausage \$6

ROAD HOUSE STYLE CHICKEN WINGS \$18

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

RIMROCK PARTY PLATTER \$45

(Serves 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

LIFESTYLE PLATTER \$17

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

V DOMESTIC & IMPORTED CHEESE PLATE \$25

Dried Fruits & Cracker Selection

SALADS

V GF MOUNTAIN BOWL SALAD \$16

Artisan Greens & Spinach, Summer Berries, Avocado, Tomato, Goat Cheese
Salted Cashews with Wild Berry Dressing
Add Shrimp Skewers or Chicken Breast \$8.50

RIMROCK CAESAR SALAD \$12

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

GF CHOPPED SALAD \$22

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

SOUPS

GF NF V ONION & SUMMER SQUASH BISQUE \$10

SOUP OF THE DAY \$9

Please ask your server for today's selection

A delivery charge of \$3.00 will be applied.

All prices subject to an 18% gratuity and G.S.T.

V-Vegetarian GF-Gluten Free LF-Lactose Free

SANDWICHES & BURGERS

ALL SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF SOUP OF THE DAY, HOUSE SALAD, OR RIMROCK CHIPS
SUBSTITUTE SWEET POTATO FRIES OR CAESAR SALAD \$2.00
BURGERS ARE MADE IN HOUSE WITH AAA ALBERTA BEEF AND PORK

RIMROCK BURGER \$22

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

Add Sautéed Forest 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

V PORTOBELLO BURGER \$17

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

LARKSPUR AAA ALBERTA STEAK & FRITES \$24

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

PORKETTA BRIOCHE \$20

Slow Roasted Black Pepper Pork Shoulder & Belly, Tomato, Caramelized Onion & Martini Mustard
Served on a Brioche Baguette with Pan Jus

“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

EVENING DINING

(AVAILABLE FROM 6:00PM-9:00 PM)

APPETIZERS

INSALATA MISTA \$13

Watercress & Arugula Garnished with Apple, Grilled Fennel, Goat Cheese, Pecans & Pancetta Crisp
Served with an Aged Balsamic Vinaigrette

ATLANTIC LOBSTER RAVIOLI \$21

Asparagus Tips, Garlic Edamame Pesto & Porcini Brown Butter Cream

KING PRAWN & SPRING PEA RISOTTO \$21

Seared Prosciutto Wrapped King Prawns with Fresh Basil & Cured Tomato,
Served on a Mascarpone & Spring Pea Risotto

A delivery charge of \$3.00 will be applied.

All prices subject to an 18% gratuity and G.S.T.

V-Vegetarian GF-Gluten Free LF-Lactose Free

FLATBREAD/PIZZA

(AVAILABLE FROM 6:00PM-9:00PM)

V MELANZANE DI FORMAGGI PIZZA \$22

Sundried Tomato Pesto, Grilled Zucchini & Peppers, Roast Garlic, Eggplant, Ricotta, Parmesan, Olive Oil, Black Pepper, Sea Salt & Fresh Herbs

GAMBERI FLATBREAD \$25

Spiced Prawns, Pomodoro, Caramelized Onion, Roast Red Pepper, Arugula & Basil Pesto, Mozzarella & Goat Feta

MAIN COURSES

(AVAILABLE FROM 6:00PM-9:00PM)

V GF RISOTTO PRIMAVERA \$26

Summer Squash, Grilled Asparagus & Wild Mushrooms,
Served on a bed of Wilted Rainbow Chard with Smoked Olives & Goat Cheese

RIMROCK VONGOLE \$28

Spiced Clams, Pancetta & Spring Onion in a Rich White Wine & Garlic Sauce
Served on Fresh Made Linguini & Crusted with Fresh Herb Gratin

ATLANTIC LOBSTER CARBONARA \$32

Poached Atlantic Lobster, Pancetta & Spring Onion in a Rich White Wine Cream,
Served on Bucatini Pasta with Fresh Egg Yolk & Shaved Padano

BRAISED "WINKLER FARM" WILD BOAR TAGLIATELLE \$30

Braised Wild Boar Ragoût with Smoked Tomato, Porcini Mushroom
Cipollini Onion, Asparagus Spears, Arugula & Shaved Pecorino

STUFFED ORGANIC MAPLE HILL CHICKEN \$34

Spinach, Prosciutto & Asiago Stuffing, Wild Mushroom & Asparagus Risotto with Marsala Jus

SEARED FILET OF GROUPER \$34

Pan Seared Grouper, Wilted Greens & White Wine Veal Jus, Butter Bean
Forest Mushroom Relish & Grilled Artichoke Hearts

PAN POACHED LOIN OF HALIBUT \$34

Warm Shaved Fennel & Citrus Salad, Edamame Risotto

FILETTO DI MANZO SALTIMBOCCA \$46

8oz Filet Mignon, Crisp Prosciutto, Sage, White Veal & Lemon Cream
Served on a Bed of Smoked Wild Mushrooms Fingerling Potato & Seasonal Vegetables

BISTECCA DI MANZO \$44

10oz AAA Alberta "Northridge Farms" Striploin, Roast Cauliflower Purée, Barolo Reduction & Veal Marrow
Marmalade, Seasonal Vegetable & Potato Zeppole

A delivery charge of \$3.00 will be applied.

All prices subject to an 18% gratuity and G.S.T.

V-Vegetarian GF-Gluten Free LF-Lactose Free

DESSERTS

(SUNDAY-THURSDAY 11:00AM-1:00AM, FRIDAY & SATURDAY 11:00AM-2:00AM)

- CHESTNUT TIRAMISU \$12**
- NF GF EARL GREY PANNACOTTA \$10**
- CHOCOLATE STOUT CAKE \$10**
- GF BANANA CRÈME BRÛLÉE \$10**

LATE NIGHT SNACKS

(SUNDAY-THURSDAY 1:00AM-6:30AM, FRIDAY & SATURDAY 2:00AM-6:30AM)

- ONION & SUMMER SQUASH BISQUE \$10**

SOUP OF THE DAY \$9

Please ask your server for today's selection

CAESAR SALAD \$12

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

SANDWICH OF THE DAY \$9

POTATO CHIPS & DIP \$9

TORTILLA CHIPS & SALSA \$12

CHILDREN'S MENU

(AVAILABLE FROM 11:00AM-MIDNIGHT)

BLT \$9

Crudité & Ranch Dip

CHEESEBURGER \$10

Lettuce & Tomato with Choice of French Fries or Fruit Salad

CHICKEN FINGERS & FRIES \$9

Plum Honey Dip, Carrot Sticks

FISH & CHIPS \$10

Choice of French Fries or Fruit Salad

MAC & CHEESE \$10

Fresh Pasta, House Made Cheese Sauce & Garlic Toast

SMALL FLATBREAD PIZZA \$9

Tomato Sauce, Mozzarella

Choose Your Own Toppings \$1.00 each:

Pepperoni, Ham, Pineapple, Mushroom

SIDES \$3

Crudités & Dip, Mixed Greens Salad, Caesar Salad, French Fries

CHILDREN'S DESSERTS \$5 EACH

Fruit Salad, Jell-O, Ice Cream, Sundae

A delivery charge of \$3.00 will be applied.

All prices subject to an 18% gratuity and G.S.T.

V-Vegetarian GF-Gluten Free LF-Lactose Free

GREAT ADVENTURES

TAKE-OUT PICNIC LUNCHES FOR 2 PEOPLE
PLEASE ALLOW 2 HOURS PREPARATION TIME

MORNING WALKER

Bottled Water
Fresh Fruit
Ham & Cheese Croissant
Granola Bar & Cookie
Thermos of Coffee, Tea or Hot Chocolate
\$40 serves 2

BACKPACKER

Bottled Water
Orange Juice
Fresh Fruit
Cheese & Crackers
Grilled Chicken Sandwich on Multigrain Baguette
Potato Chips & Rimrock Cookie
Thermos of Coffee, Tea or Hot Chocolate
\$50 serves 2

ROMANTIC ESCAPE

WE ARE PLEASED TO OFFER OUR RIMROCK RESORT CLASSIC PICNIC BASKET
FILLED WITH THE FOLLOWING DELICACIES:

Bottled Water
Selection of Fresh Fruit
Assorted Cheese & Crackers
Kalamata Olives
House Smoked Atlantic Salmon
Assorted Finger Sandwiches
Tossed Organic Greens with Balsamic Herb Vinaigrette
Petit Fours
Thermos of Coffee, Tea or Hot Chocolate
\$70 serves 2

***Vegetarian selections also available.**
A delivery charge of \$3.00 will be applied.
All prices subject to an 18% gratuity and G.S.T.

WINES

AVAILABLE FROM 10:00AM UNTIL 1:00AM (LAST ORDER)

CHAMPAGNE & SPARKLING WINES

Canella Prosecco, Veneto, Italy	\$11/5oz glass
\$52/bottle	
Bollinger NV, Champagne, France	
\$199/bottle	

WHITE WINES

Open Sauvignon Blanc, Okanagan, BC, Canada	\$10/5oz glass
\$40/bottle	
Gruen Rhiengau Riesling, Rhiengau, Germany	\$11/5oz glass
\$46/bottle	
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	\$12/5oz glass
\$55/bottle	
Quail's Gate Chardonnay, Okanagan, BC, Canada	\$13/5oz glass
\$54/bottle	

RED WINES

Open Merlot, Okanagan, BC, Canada	\$10/5oz glass
\$40/bottle	
Cedar Creek Merlot, Okanagan, BC, Canada	\$14/5oz glass
\$64/bottle	
Rodney Strong Knotty Vine Zinfandel, California, USA	\$14/5oz glass
\$62/bottle	
Sister Run Shiraz, McLaren Vale, Australia	\$13/5oz glass
\$60/bottle	
Oyster Bay Pinot Noir, Marlborough, New Zealand	\$14/5oz glass
\$64/bottle	

ROSÉ WINES

Robert Modavi White Zinfandel, California, USA	\$10/5oz glass
\$36/bottle	
Oyster Bay Rosé, Marlborough, New Zealand	\$13/5oz glass
\$63/bottle	
Zinck Cremant Rosé, Alsace, France	
\$75/bottle	

Additional wines are available from our cellar. Please ask our staff for a copy of our current list.

**A delivery charge of \$3.00 will be applied to all bills.
All prices subject to an 18% gratuity and G.S.T.**

ALCOHOLIC BEVERAGES

AVAILABLE FROM 10:00AM UNTIL 1:00AM (LAST ORDER)

LIQUOR

PREMIUM 1oz \$9.50

WHISKEY

Canadian Club Classic
Crown Royal

BOURBON

Jack Daniel's
Gentlemen Jack
Wild Turkey

SCOTCH (Blended)

J&B Rare
Johnnie Walker Red

RUM

Bacardi White
Captain Morgan Spiced

VODKA

Absolut
Stolichnaya
Ketel One

GIN

Tanqueray
Bombay Sapphire

DELUXE 1oz \$10.50

WHISKEY

Canadian Club Chairman's Select
Crown Royal Limited Reserve

BOURBON

Knobb Creek
Jack Daniel's Single Barrel
Makers Mark

SCOTCH (Blended)

Chivas Regal 12 yr
Johnnie Walker Black

RUM

Bacardi 8
Appleton's Estate 12 yr

VODKA

Belvedere
Chopin
Grey Goose

GIN

Tanqueray No. 10
Hendricks

BEER

DOMESTIC \$7.50

Kokanee Molson Canadian Coors Light Budweiser Bud Light
Miller Genuine Draft Moosehead Lager Rickards Red

ALBERTA PREMIUM \$8.50

Grasshopper Wheat Ale (Big Rock Brewery), Traditional Ale (Big Rock Brewery)
Powder Hound Blonde Ale, Grumpy Bear Honey Wheat Ale (Grizzly Paw Brewery)

IMPORTED \$9.50

Beck's (Germany)
Heineken (Holland)

Corona (Mexico)
Stella Artois (Belgium)

Guinness (Ireland) \$10.50
Kilkenny (Ireland) \$10.50
Innis & Gunn (Scotland) \$11

Sapporo (Japan) (650ml) \$11
Duvel, La Chouffe (Belgium) \$11

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NON-ALCOHOLIC BEVERAGES

BEER

O'Douls Original/Amber	\$6/bottle
Becks	\$6/bottle

MOCKTAILS

Roy Rogers	\$5.50
Shirley Temple	\$5.50
Strawberry Margarita	\$5.50

ASSORTED

Grizzly Paw Hand Craft Soda	\$5
Freshly Squeezed Orange or Grapefruit Juice	\$5
Assorted Juices (Orange, Grapefruit, Apple, Tomato, Prune, Cranberry)	\$4.50
Soft Drinks	\$3.50
Milk (2%, 3.25%, Skim, Chocolate, Soy)	\$3.50
Aquafina Water	\$4
Aquafina Water (Flavoured)	\$4
Perrier	\$4
San Pellegrino	\$4

	COFFEE/TEA	HOT CHOCOLATE	APPLE CIDER	HOT WATER
Small Thermos	\$9.00	\$9.00	\$5.00	\$3.00
Large Thermos	\$15.00	\$15.00	\$8.00	\$3.00

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