



The RIMROCK
RESORT HOTEL

Breakfast Menu

	COFFEE/TEA	HOT CHOCOLATE	APPLE CIDER	HOT WATER
Small Thermos (4 cups)	\$12	\$9	\$5	\$3
Large Thermos (6 cups)	\$18	\$15	\$8	\$3

Granola Blueberry Parfait \$15 GF

House-made Granola Layered with Greek Yogurt & Fresh Blueberries
Maple Syrup Drizzle & Raspberry Coulis

BLT Bagel \$15

Double-smoked Bacon on a Toasted Everything Bagel
with Paprika Cream Cheese, Marinated Tomato Slices
& Crispy Lettuce, Served with a Side of Exotic Fruit

Mango Madness Smoothie \$8 GF DF V

Coconut Milk, One Mango, One Eighth of a Fresh Pineapple,
Half a Frozen Banana & One Peach

Mountain Omelet \$20 V

Three Local Eggs, Mozzarella, Spinach, Peppers & Bacon
Topped with Fresh Avocado, Served with Breakfast Potatoes

Rocky Mountain Breakfast \$20

Two Eggs Any Style, Double-smoked Bacon,
Valbella Pork Sausage, Breakfast Potatoes & Toast

Scones & Jam \$8

Two Scones with Whipped Honey Butter & House-made Strawberry & Vanilla Jam

Fruits & Munchies \$15

Grapefruit, Melon & Pineapple with Coconut & Dried Fruit Munchies
Served with Yogurt & Banana Bread

White Grizzly Pancakes \$20

Three Fluffy Pancakes, Topped with Wild Blueberry Compote
& Fresh Berries, Maple Syrup & Whipped Cream

Rimrock Eggs Benedict \$24

Two Poached Eggs with House-made Back Bacon, on Toasted Brioche Muffin
with buttery Hollandaise & Breakfast Potatoes

Kids Breakfasts \$10

Kids Version of Rocky Mountain Breakfast or White Grizzly Pancakes

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

V: Vegetarian - DF: Dairy Free - GF: Gluten Free



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Lounge Menu

Soup

Soup of the Day \$7

Rocky Mountain Mushroom Bisque \$8 GF/V

Appetizers

Mountain Bowl Salad \$16

Artisan Greens, Wild Blueberry Vinaigrette, Grape Tomatoes, Peppers,
Radishes, Goat Cheese, Fresh Blueberries & Strawberries

Add Tuna Poke with Charred Pineapple & Cucumber or Grilled Chicken Breast \$10

Caesar Salad \$16

Crispy Romaine, Baby Kale, Focaccia Croutons, Lemon, Bacon Bits, Grated Parmesan & Anchovy

Add Tuna Poke with Charred Pineapple & Cucumber or Grilled Chicken Breast \$10

Artisan Meats \$20

Albertan Dry Cured Salami & Cured Prosciutto from VDG and Valbella Meats with
Pickled Garden Vegetables & Marinated Olives

Tasting of Canadian Cheese \$20

Chef's selection of four

Served with Paired Jelly's & Artisan Crackers

Hottest Wings in Town \$19

1 lb of Chicken Wings Tossed in the Sauce of your Choice,
with Celery Sticks & Smoked Gorgonzola Dip

Choice of:

Smoked Adobo Peppers **Hot

Peanut & Coconut Curry ***Hotter

Habanero Pepper Sauce with Mango ****Very Hot

Smoked Scotch Bonnet Pepper with Honey & Bourbon *****Hottest in Town

Extra Sauce \$2 Each

Smoked Salmon \$15 GF

Cherry Wood Smoked Salmon, Cucumber, Kohlrabi, Wasabi & Fennel Salad

Cajun Spiced Potato Crisps \$15 GF

Lebanese Hummus, Olive Oil & Lemon

Rocky Mountain Nachos \$17 GF/V

Corn Tortillas, Mozzarella Cheese, Grape Tomatoes, Peppers, Red Onions,
Jalapeño & Green Onions, Served with Chunky Salsa & Sour Cream

Tuna Crisps \$20

Wonton Chips, Wasabi Dust, Charred Pineapple, Pickled Onion, Tuna Poke,
Toasted Sesame Seeds, Spicy Aioli, Cilantro & Fresh Lemon

Lounge Fair

Wild Mountain Mushroom Flat-bread \$19 V

Rocky Mountain Mushrooms, Prosciutto, Truffle Oil, Wild Arugula, Parsley Pesto & Shaved Parmesan
(Vegetarian Option Available)

Mini Bao Buns \$19

Korean Style Beef, Crunchy Peanuts, Cilantro & Cucumber Spicy Kimchi

Fish & Chips \$19 DF

Banff Craft Beer Battered Pollock Fillet with Thick Cut French Fries, Zesty Tartar Sauce & House Slaw
Add 1 Piece \$7

BC Salmon \$30 GF

Oven Baked 6oz BC Salmon with Sautéed Garlic Spinach, Parmesan Polenta & Lemon Sauce

Buddha Bowl \$20 DF

Brown Rice Bowl with Fresh Avocado, Marinated Kale, Grape Tomatoes, Jalapeños, Peppers & Sautéed Onions, Topped with Salsa, Cilantro, Radishes & Crispy Chickpeas
Add Tuna Poke with Charred Pineapple & Cucumber or Grilled Chicken Breast \$10

Sandwiches

Choice of French Fries, Soup of the Day or Summer Greens with any Sandwich
- Local Gluten Free Bread Available

Artisan Grilled Cheese \$19 V

Artisan French Bread, Bechamel Sauce, Double Crème Brie, Mozzarella, Gruyère, Fig Jam, Apples, Pickled Onions & Arugula

Avocado Chicken Wrap \$19 DF

Char-broiled Alberta Chicken Breast, Wild Arugula, Smashed Avocado, Marinated Tomatoes, Lemon & Cilantro Aioli

The Burger \$20

6oz daily ground AAA Albertan Sirloin
House-made Brioche Potato Bun, Iceberg Lettuce, Beef Steak Tomatoes, Red Onion and Pickles, Melted Gruyère & Double Smoked Bacon, Spiced Steak Sauce

Vegan Beyond Meat Burger \$20 V

100% plant based Patty, Lettuce, Tomatoes, Pickled Onions & Guacamole,
& Served on a House-made Avocado Super Seed Bun

The Rimrock Steak Sandwich \$20

7 oz AAA Albertan Striploin Steak on Garlic Buttered Farmers Bread, Onions & Peppers, Topped with Crispy Onion Rings & Green Pepper Aioli

Dessert

Mango Tango \$10

Mango & yuzu Mousse Cake with Basil jelly & Pistachio Dust

Vanilla Cheesecake \$10

Strawberry Coulis, White Chocolate Cream Cheese & Confit Rhubarb

Tasting of Canadian Cheese \$ 20

Served with paired Jelly's & Artisan Crackers

Sundaes \$12

Chocolate Decadence

Green Tea & Mango

Strawberry & Cream

Blueberry Cheesecake

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