

# To Start

## Canadian Baked Brie \$19

Phyllo Wrapped Brie served with Fresh Berries, Red Pepper Marmalade & Baguette Crostini's.

## Nachos

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

## Add Maple Sriracha Pulled Pork or Rimrock Chilli \$6

Individual \$14 To Share \$18

## Roadhouse Chicken Wings \$19

Roasted Lemon Salt & Pepper, Served with Crudités, Sambal Olek Hot Sauce, Bourbon BBQ Sauce & Blue Cheese Dip

## Rocky Mountain Slider Trio \$22

Bison with Smoked Mozzarella, Elk with Gouda & Saskatoon berry Aioli, Lamb with Goats Cheese & Chipotle Aioli, Served on a Mini Brioche

## House Made Alberta Beef Brisket Spring Rolls \$18

Julienne Cabbage, Sprouts, Peppers & Carrots, with a Sweet Chili Soy Dipping Sauce

## Grilled Artichoke & Spinach Dip \$17

Cream Cheese, Spinach & Grilled Artichoke, Shallots, Roasted Garlic, Herbs & White Wine Served with Baguette Crostini's

# Soups

## Rimrock Minestrone Soup \$10

Garden Vegetables, White Bean In an Italian Tomato & Herb Broth

## Soup of the Day \$10

Please ask your server for today's selection

## Rimrock Chilli Bowl \$15

Fire Roasted Beef & Sambal Infused Three Bean Chilli with Cheddar & Monterey Jack Cheese Served with a Roasted Garlic Panini.

# To Share

## Antipasti Platter \$22

Local Cured Meats, Selection of Olives & Marinated Vegetables with Duck Rilette & a Balsamic, Red Onion & Cranberry Compote

## Lifestyle Platter \$17

(Suitable for 1-2 people)

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



## Domestic Canadian Cheese Plate \$25

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, Salmon or Chicken Breast \$8.50



## Mountain Bowl Salad \$18

Artisan Greens & Seasonal Berries, Avocado, Cherry Tomatoes & Cucumbers, Maple Candied Walnuts & Goats Cheese, with a Garlic, Black Pepper & Basil Dressing Add Shrimp, Salmon or Chicken Breast \$8.50



## Rimrock "Cobb" Salad \$22

Paprika & Roasted Garlic Creamed Chicken, Rosemary Ham, Chopped Egg, Pickled Gold Beets, Cucumber, Tomato, Ricotta Cheese with Green "Goddess" Dressing Add Shrimp, Salmon or Chicken Breast \$8.50



## Vegetable Nicoise Salad \$17

Winter Greens, New Potato, Green Beans, Grilled Artichoke, Boiled Egg, Tomato, Cucumber & Roast Beets with Forest Berry Dressing Add Shrimp, Salmon or Chicken Breast \$8.50

Gluten Free Options Available

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

# Mains

All Sandwiches are served with your choice of House Salad, Fries, or Soup. Substitute Sweet Potato Fries or Caesar Salad for \$2.00

## 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 Lamb, Fontini Cheese, Cured Tomato, Forest Mushrooms, Served on Olive Filone Bread with Jus for Dipping

## Aimrock Deluxe Fresh Ground Burger \$25

Cooked to your Desired Temperature.  
Alberta AAA Black Angus Beef, Smoked Canadian Cheddar & Bacon, Crisp Onion Ring, Lettuce, Tomato, Pickles, Roast Garlic Aioli, Served on a Tuxedo Bun  
Add Sautéed Mushrooms, Blue Cheese  
Or Grizzly Paw Root Beer Onions \$2.00

## Larkspur Alberta AAA Steak & Fries \$24

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

## Fish & Chips \$20

Craft Beer Battered Cod with Fries Served with Red Coleslaw & Tarragon & Caper Aioli

## Alberta BBQ Pulled Pork \$20

BBQ Pulled Pork, Onion Rings, Tomato, Guacamole Spread, Served with Apple & Beet Slaw, on a Ciabatta Bun

## 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

# To Finish

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: 



Regional Farm to Table Supplier locations are indicated on the map above 

Gluten Free Options Available

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