

# Appetizers

## **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 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 Crisp 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 Summer Lettuce Roll Platter \$22**

(Suitable for 1 - 2 people)

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

# Soups

## **Onion & Summer Squash Bisque \$10 NF GF V**

## **Soup of the Day \$9**

Please ask your server for today's 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

# Sandwiches

All Sandwiches are served with your choice of House Salad, House Made Rimrock Chips 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**

## **Larkspur "BELT" \$17**

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

## **Rocky Mountain Cristo \$22**

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

## **Soft Shell Tacos \$20**

Choice of Seared Spiced Shrimp, Braised Chicken or  
Vegetables, Shredded Lettuce, Cucumber,  
Pineapple & Tomato Pico de Gallo

## **Portobello 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 & 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

## **Larkspur Alberta AAA Steak & Frites \$24**

7oz New York Strip, French 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

## **Shared Dessert Platter \$16**

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

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