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*The* RIMROCK  
RESORT HOTEL

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# In-Room Dining Menu

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:



# BREAKFAST TABLE D'HÔTE

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



## RIMROCK OMELETTE \$21

A THREE EGG OMELETTE FILLED WITH:

Maple Rosemary Ham, Wild Mushrooms, Caramelized Onions, Peppers, & Sylvan Star Gouda  
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 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 Toasted Brioche English Muffin, 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

## COFFEE, TEA OR HOT CHOCOLATE

Small Thermos	\$9.00
Large Thermos	\$15.00

A delivery charge of \$3.00 will be applied.

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



Vegetarian



Gluten Free



Lactose Free



Nut Free

## BREAKFAST À LA CARTE

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

Freshly Squeezed Juice (Orange or Grapefruit) \$5.50

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

Bagel 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

## ALL DAY DINING

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

### STARTERS

  **NACHOS Individual \$14 Large \$18**

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

**Add Braised Beef, Roast Chicken or Re-Fried Beans \$6**

 **ROAD HOUSE STYLE CHICKEN WINGS \$19**

Roasted Lemon Salt & Pepper wings with your Choice of Spiced Sambal Olek Hot Sauce, Mango BBQ, Served with Crudités & Blue Cheese Dip

 **RIMROCK PARTY PLATTER \$45**

(Serves 2 – 4 People)

Local Cured Meats, Selection of Olives & Vegetables, Artisan Cheeses, Crab Fritter, Baked Oysters (Spinach, Smoked Bacon, Peppers & Sylvan Star Gouda), Duck Rillettes & Grilled Artichoke & Spinach Dip

  **LIFESTYLE PLATTER \$17**

Roasted Red Beet Hummus, Baba Ghanoush, Mixed Olives with Sliced Flax Seed Bread, House Greens, Stone Fruit Salsa & Crudités

  **DOMESTIC CANADIAN CHEESE PLATE \$25**

Dried Fruits & Cracker Selection

### SALADS

    **MOUNTAIN BRUSCHETTA SALAD \$17**

Artisan Greens & Spinach, Gold Beets, Asparagus, Cured Heirloom Tomato, Goat Feta Crouton & Roast Garlic, Black Pepper & Basil Dressing

**Add Shrimp, Salmon or Chicken Breast \$8.50**

 **RIMROCK CAESAR SALAD \$12**

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

**Add Shrimp, Salmon or Chicken Breast \$8.50**

   **CURED RAINBOW TROUT "COBB" SALAD \$22**

Juniper Berry & Red Beet Cured Rainbow Trout, Butter Leaf Lettuce, Chopped Egg, Smoked Bacon, Tomato, Avocado & Sour Cream, Dill & Grainy Mustard Dressing

### SOUPS

  **RIMROCK MINESTRONE \$11**

Smoked Ham, Garden Vegetables, Lentils in a Heirloom Tomato Broth

### SOUP OF THE DAY \$10

Please ask for today's selection

A delivery charge of \$3.00 will be applied.

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

 Vegetarian  Gluten Free  Lactose Free  Nut 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, Roast Garlic Aioli

Add Sautéed Forest Mushrooms or Extra Cheese \$1.50

### ALBERTA SUNGOLD LAMB \$22

Smoked Alberta Leg of Lamb, Fontini Cheese, Cured Tomato, Forest Mushrooms,  
Served on Olive Filone with Jus for Dipping

### GRILLED VEGETABLE "PHILLY" \$18

Grilled Vegetable, Carrot Noodle & Provolone Cheese Served with a Rich Caramelized  
Onion Broth & Whole Grain Baguette

### LARKSPUR AAA ALBERTA STEAK & FRITES \$24

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

### CRISP ALBERTA PORK SIRLOIN \$20

Breaded Pork Sirloin, Fried Egg, Sundried Tomato Relish, Grizzly Paw Root Beer Onions on Ciabatta

### HEALTH BOWL \$20

Glass Noodles, Julienne Vegetable, Pea Shoots, Snap Peas, Peppers, Cashews,  
Sesame Crushed Soy, Miso & Vegetable Broth  
Add Shrimp, Salmon or Chicken Breast \$8.50

### FISH & CHIP WRAP \$20

Seared Blackened Salmon, Crisp Shoe String Potato,  
Pea Shoots, Tobiko Caviar, Served with Red Coleslaw & Tarragon & Caper Aioli

## EVENING DINING

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

### APPETIZERS

#### MIXED GREENS \$13

Watercress & Arugula Garnished with Apple, Currants, Grilled Golden Beets, Canadian Goat Cheese,  
Hazelnuts & Roast Garlic & Shallot Vinaigrette

#### BRAISED DUCK & POTATO GNOCCHI \$21


Asparagus Tips, Cave Aged Sylvan Start Gouda & Cèpe Mushrooms

#### SPOT PRAWNS, KING OYSTER MUSHROOM & SPRING PEA RISOTTO \$21

Seared BC Spot Prawns with Fresh Basil, Julienne Oyster Mushroom, Cured Tomato,  
Served on Mascarpone & Spring Pea Risotto

A delivery charge of \$3.00 will be applied.

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## MAIN COURSES

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

     **RISOTTO PRIMAVERA \$26**

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

   **SASKATOON BERRY & MEAD BRAISED PHEASANT \$38**

Wilted Greens, Double Smoked Bacon, Lentils & Seasonal Vegetable Sage Crème Fraîche

  **WEST COAST CARBONARA \$32**

Mussels, Clams, Cured Rainbow Trout, Pancetta, & Spring Onion in a Rich White Wine Cream,  
Served on Bucatini Pasta with Fresh Egg Yolk & Shaved Padano

  **BRAISED BISON TAGLIATELLE \$30**

Braised Shoulder of Alberta Bison, Heirloom Tomato, Chanterelle Mushroom,  
Roasted Cipollini Onion & Black Kale, Served with Veal Jus & House Made Blue Cheese

   **STUFFED ORGANIC MAPLE HILL CHICKEN \$34**

B.C. Apple & Speck Stuffed Supreme of Chicken, Fire Roasted Asparagus,  
Squash Spatzle, Crisp Shallots & Sherry Jus

   **SEARED FILET OF VANCOUVER ISLAND LING COD \$34**

Braised Fennel, Heirloom Carrot, Pappardelle Peach Beurre Blanc

  **PAN SEARED LOIN OF HALIBUT \$34**

Spring Pea Purée, Morel Mushrooms, Charred Southern Alberta Bell Peppers,  
Barley & Cured Ham Risotto Arancini, Veal Jus

   **AAA ALBERTA 8OZ FILET MIGNON \$46**

Chicory Béarnaise & Red Wine Jus, Served on a Bed of Smoked Wild  
Mushrooms, Southern Alberta Fingerling Potato & Seasonal Vegetables

   **35 DAY DRY AGED ALBERTA RIBEYE \$52**

10oz AAA Alberta Ribeye Steak, B.C. Merlot Red Wine Jus,  
Caramelized Parsnip, Seasonal Vegetable & Roast Garlic Mash

## DESSERTS

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

    **COGNAC DARK CHOCOLATE MOUSSE \$12**

    **WILD STRAWBERRY PANNA COTTA \$10**

   **PECAN PIE CHEESECAKE \$10**

   **MAPLE CRÈME CARAMEL \$10**

A delivery charge of \$3.00 will be applied.

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## LATE NIGHT SNACKS

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

### RIMROCK MINISTRONE \$11

Smoked Ham, Garden Vegetables, Lentils in a Heirloom Tomato Broth

### SOUP OF THE DAY \$10

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

Crudit  & 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

Crudit s & Dip, Mixed Greens Salad, Caesar Salad, French Fries

## CHILDREN'S DESSERTS \$5 EACH

### Fruit Salad



### Jell-O

Ice Cream

Ice Cream Sundae

A delivery charge of \$3.00 will be applied.

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## GREAT ADVENTURES

TAKE-OUT PICNIC LUNCHEAS 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 Two

### 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 Two

### ROMANTIC ESCAPE

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 Two



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	\$12/5oz glass	\$52/bottle
Oyster Bay Rosé (Sparkling), Marlborough, New Zealand	\$13/5oz glass	\$55/bottle
Piper-Heidsieck	\$25/5oz glass	\$120/bottle

### WHITE WINES

Open Sauvignon Blanc, Okanagan, BC, Canada 	\$11/5oz glass	\$46/bottle
Alpha Zeta, Pinot Grigio, Ventione, Italy	\$12/5oz glass	\$51/bottle
Gruen Rhiengau Riesling, Rhiengau, Germany	\$12/5oz glass	\$51/bottle
Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	\$12/5oz glass	\$51/bottle
Quail's Gate Chardonnay, Okanagan, BC, Canada 	\$13/5oz glass	\$55/bottle
Zinck, Gewurztraminer, Alsace, France	\$14/5oz glass	\$59/bottle

### RED WINES

Open Merlot, Okanagan, BC, Canada 	\$11/5oz glass	\$46/bottle
Norton Bodega, Malbec, Mendoza, Argentina 	\$12/5oz glass	\$51/bottle
Cedar Creek Merlot, Okanagan, BC, Canada	\$14/5oz glass	\$59/bottle
Rodney Strong Knotty Vine Zinfandel, California, USA	\$14/5oz glass	\$59/bottle
Sister Run Shiraz, McLaren Vale, Australia	\$13/5oz glass	\$55/bottle
Oyster Bay Pinot Noir, Marlborough, New Zealand	\$14/5oz glass	\$59/bottle

### ROSÉ WINES

Robert Mondavi, White Zinfandel, California	\$11/5oz glass	\$46/bottle
Zinck Cremant Rosé, Alsace, France		\$75/bottle

Additional wines are available from our cellar. Please ask 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 \$10.00**

**CANADIAN RYE 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 \$11.00**

**CANADIAN RYE WHISKEY**

Canadian Club Chairman's Select  
Crown Royal Limited Reserve

**BOURBON**

Knob 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  
Park   
Wild Life   
Grey Goose

**GIN**

Wild Life   
Tanqueray No. 10  
Hendricks  
Park 

Please ask your In-Room Dining Associate for our complete beverage selection, including our local & Seasonal Cocktail List created by our own Rimrock Mixologists

A delivery charge of \$3.00 will be applied to all bills.  
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## BEER

### DOMESTIC BOTTLED BEER \$7.00

 Kokanee  Molson Canadian Coors Light Budweiser Bud Light  Moosehead Lager

### BOTTLED CANADIAN CRAFT BREWS

 Big Rock Brewery (Calgary) \$7.50:

Grasshopper Wheat Ale, Traditional Ale, Pilsner, IPA

 Grizzly Paw (Canmore) \$7.50:

Powder Hound Blonde Ale, Grumpy Bear Honey Wheat Ale, Rutting Elk Red, Beaver Tail Raspberry Ale

 Phillips Brewing Company (Victoria) \$16.00/650ml

Longboat Chocolate Porter, Amnesiac Double IPA

### BOTTLED IMPORTED

Corona (Mexico) \$8.00

Heineken (Holland) \$8.00

Stella Artois (Belgium) \$8.00

Guinness (Ireland) \$10.50

Innis & Gunn (Scotland) \$11

Sapporo (Japan) (650ml) \$11

## NON-ALCOHOLIC BEVERAGES

### BEER

O'Douls Original/Amber

\$6/bottle

Becks

\$6/bottle

### MOCKTAILS

Roy Rogers

\$5.50

Shirley Temple

\$5.50

Arnold Palmer

\$5.50

### ASSORTED

 Grizzly Paw Hand Crafted Soda \$5.50

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

A delivery charge of \$3.00 will be applied to all bills.

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