

ROOM SERVICE MENU

DEAR GUEST,

Welcome to The Rimrock Resort Hotel.

Since our opening on August 1st, 1993, it has been our goal to exceed your expectations and assist in making your stay as relaxing as possible.

We are proud to be a 4 Green Key holder, signifying our dedication to reducing our carbon footprint. You will find your guest room directory located on your television through the MENU. To utilize this feature, please follow these directions:

1. Turn on TV
2. Select MENU on your remote
3. Select Rimrock Info, in menu screen
4. Select area you would like to view

To better assist you during your stay, please find our Room Service menu enclosed in this binder.

Whether you wish to start the day with breakfast in bed, pack a picnic lunch for your mountain hike, or enjoy the intimacy of your room for dinner or a nightcap, we hope that our menu will satisfy your needs. Should you desire something that is not on our current menu, we will do our best to accommodate your request. Enjoy perusing our menu.

We look forward to providing you with personalized service and making your stay with us a memorable one.



BREAKFAST TABLE D'HÔTE

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

RIMROCK OMELETTE \$21

A THREE EGG OMELETTE FILLED WITH:
Pepper Pancetta, Spinach, Caramelized Onions, Peppers, & Smoked Mozzarella
Served with Shredded Potatoes Pan Fried to Perfection

WEST COAST CROQUE-MADAME \$20

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

PRIMROSE BREAKFAST \$20

Two Eggs any Style, Choice of Bacon, Black Forest Ham or House Sausage & Toast,
Served with Fresh Fruit Salad or Breakfast Potatoes

CLASSIC EGGS BENEDICT \$21

Back Bacon, Two Soft Poached Eggs on English Muffin, Fresh Made Hollandaise Sauce,
Served with Fresh Fruit Salad or Breakfast Potatoes

"RIMROCK" MOUNTAIN SKILLET \$22

House Smoked Brisket, Two Over Easy Eggs, Cured Peppers, Fresh Basil, Cubed Potato,
Applewood Smoked Cheddar, Served with Fresh Fruit Salad

BRIOCHE FRENCH TOAST \$22

Fresh Baked Brioche Layered with Mascarpone, Bananas & Seasonal Berries
Served with Clotted Cream, & Canadian Maple Syrup

ROCKY MOUNTAIN HASH \$25

Bacon, Sausage, Forest Mushrooms, Spring Onion, Farm Fresh Eggs, Grilled Tomato
Served with Rosemary Béarnaise & Italian Salami

PARFAIT BREAKFAST \$16

Fresh Cantaloupe Stuffed with Rimrock Granola, Seasonal Berries with Lemon Mascarpone Mousse,
Freshly Baked Banana Bread, Fresh Sliced Fruit

BELGIAN WAFFLES \$17

Choice of Chocolate Waffle or Regular Vanilla Waffle, Fruit 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	\$6.00
Large Thermos	\$9.00

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, French Toast, or Belgian Waffles

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 or Taco Beef \$6

ROAD HOUSE STYLE CHICKEN WINGS \$18

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

RIMROCK PARTY PLATTER \$32

Shrimp Lettuce Wraps, Sweet Thai Chili Sauce, Pork Riblets, Crudités, Hot Wings, Lamb Meatballs,
Sour Cream, Herb Dip, Tandoori Chicken Samosa & Battered Vegetables

ANTIPASTO PLATTER \$22

(Suitable for Two People)

A Variety of Cured Meats, Vegetables, Olives & Cheese, Served with Roast Onion Filone

V DOMESTIC & IMPORTED CHEESE PLATE \$25

Dried Fruits & Cracker Selection

SALADS

V GF MOUNTAIN BOWL SALAD \$16

California Baby Greens, Seasonal Berries, Avocado, Tomato, Goat Cheese, Salted Cashews, Wild Berry Dressing
Add Shrimp or Chicken Skewers \$8.50

RIMROCK CAESAR SALAD \$12

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

GF BISTRO SALAD \$22

Cucumbers, Tomato, Artichokes, Pepper & Roast Beets, Cold Smoked Albacore Tuna, Ricotta Cheese, Fresh Pea Shoots,
White Balsamic, Roasted Garlic & Black Pepper Dressing

SOUPS

GF ITALIAN BACON & BEAN \$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 SKINNY FRIES
SUBSTITUTE SWEET POTATO FRIES OR CAESAR SALAD \$2.00
BURGERS ARE MADE IN HOUSE WITH AAA ALBERTA CHUCK MEAT

RIMROCK BURGER \$21

Ground Prime Rib Patty, Provolone, Peameal Bacon, Lettuce, Tomato, Pickle, Martini Mustard
Add Sautéed Mushrooms or Extra Cheese \$1.50

V VADA PAV SANDWICH \$17

Chickpea & Vegetable Fritter, Lettuce, Tomato, Cucumber, Red Onion, Served Open Faced on Naan with Mint Chutney

SALMON CLUBHOUSE \$20

Seared Filet of Spiced Salmon, Bacon, Lettuce, Tomato, Avocado & Lemon Aioli, Served on Ciabatta

CHIVITO \$20

Shaved Smoked Brisket, Tomato, Caramelized Onion, Avocado, Provolone Cheese, Served on Ciabatta with Lettuce, Bacon & Egg

LARKSPUR STEAK & FRITES \$24

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

BRAISED CHICKEN WRAP \$18

Spiced Braised Chicken, Lettuce, Tomato, Onion, Cheddar & Monterey Jack Cheese, Served with Sour Cream & Salsa

TEMPURA FISH TACOS \$19

Lightly Battered Icelandic Haddock Served Open Faced on Two Flour Tortillas with Shredded Cabbage, Red Onion, Green Peppercorn Tartar sauce & Lemon

EVENING DINING

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

APPETIZERS

ROAST BEET, GOAT CHEESE, MELON & PROSCIUTTO SALAD \$14

LOBSTER RAVIOLI \$18

Asparagus Tips, Garlic Edamame Pesto & Porcini Brown Butter Cream

KING PRAWN & SPRING PEA RISOTTO \$19

Seared Prosciutto Wrapped King Prawns with Fresh Basil & Tomato Confit,
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-9:30PM)

V MELANZANE DI FORMAGGI PIZZA \$21

Sundried Tomato Pesto, Grilled Zucchini & Peppers, Roast Garlic, Goat Feta, Olive Oil, Black Pepper & Sea Salt

SMOKED SALMON & PANCETTA FLATBREAD \$24

Spinach, Red Onion, Lemon Ricotta & Poached Pear

MAIN COURSES

(AVAILABLE FROM 6:00PM-9:30PM)

V EGGPLANT CANNELLONI \$26

Eggplant Pasta, Stuffed with Ricotta, Fresh Farm Egg Yolk & Spinach, Lightly Smoked Tomato & Basil Marinara

RIMROCK VONGOLE \$28

Clams, Wild Mushroom & Chicory with White Wine & Garlic, Served on Fresh Made Linguini

CAVATELLI NEO PASTA \$30

Squid Ink Pasta in Garlic, Lemon, White Wine, Fresh Tomato, Chillies, Basil, Lobster Stock, Mussels, Shrimp, & Limpets

V POLENTA PANZANELLA \$22

Warm Wild Mushroom Polenta & Corn Salad, Garnished with Wilted Greens & Gorgonzola Cheese, Dressed with Roast Pepper & Balsamic Gastrique

MAPLE HILL CHICKEN OSSO BUCCO \$32

Herb Crusted & Lightly Braised Bone In Free Range Organic Chicken Breast, Wild Mushroom Polenta, Caramelized Beets & Grilled Asparagus, Served with a Blood Orange & Thyme Sabayon

KING PRAWN PORCALOCA \$32

King Prawns Wrapped with Cured Loin of Pork, Caramelized Fennel & Spinach Barley Risotto, Lemon, Sage Butter Cream

SEARED ARCTIC CHAR \$30

Roasted Fennel & Spaghetti Squash Pasta, Basil Pesto, Pine Nuts, Barbaresco & Rosemary Brown Butter

FILETTO DI MANZO \$42

8oz Filet Mignon, Chocolate & Amarone Reduction, Caramelized Squash Purée & Roasted Beets, Fingerling Potato & Seasonal Vegetables

BISTECCA DI MANZO \$42

10oz AAA Striploin Steak, Topped with Sage, Thyme & Roast Garlic Pesto, Caramelized Shallot & Merlot Jus, Served with Roast Garlic Whipped Potato & Seasonal Vegetables

A delivery charge of \$3.00 will be applied.

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V-Vegetarian GF-Gluten Free LF-Lactose Free

DESSERTS

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

NF CHOCOLATE TART \$12

NF GOOSEBERRY CRÈME BRÛLÉE \$10

GF NF MAPLE, CARAMEL SEMI FREDO \$10

LATE NIGHT SNACKS

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

ROASTED CAULIFLOWER SOUP \$10

With Braised Beef & Truffle Oil

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)

CHICKEN BURGER \$10

Lettuce & Tomato with Choice of French Fries or Fruit Salad

CHEESEBURGER \$10

Lettuce & Tomato with Choice of French Fries or Fruit Salad

CHICKEN FINGERS & FRIES \$9

Plum Honey Dip, Carrot Sticks

GRILLED HAM & CHEESE SANDWICH \$10

With Cucumber, Carrots & Ranch Dip

SPAGHETTI BOLOGNESE \$10

Fresh Pasta, House Made Meat 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, Chocolate Éclair

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 LUNCHEES 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

Labatt Blue

Coors Light

Budweiser

ALBERTA PREMIUM \$8.50

Grasshopper Wheat Ale (Big Rock Brewery)

Powder Hound Pilsner (Grizzly Paw Brewery)

Traditional Ale (Big Rock Brewery)

IMPORTED \$9.50

Beck's (Germany)

Heineken (Holland)

Corona (Mexico)

Stella Artois (Belgium)

Guinness (Ireland)	\$10.50	Sapporo (Japan) (650ml)	\$11
Kilkenny (Ireland)	\$10	Saison Dupont (Belgium)	\$11
		Innis & Gunn (Scotland)	\$11

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NON-ALCOHOLIC BEVERAGES

BEER

O'Douls	\$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	\$6.00	\$6.00	\$5.00	\$3.00
Large Thermos	\$9.00	\$9.00	\$8.00	\$3.00

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