



Red Rock CAFÉ

STARTERS

SOUP DU JOUR 6.95

Our chef's daily creation

CALAMARI 17.00

pickled fresnos, sliced green onion, Sambal aioli


WINGS 15.50

choice of hot, Thai or honey garlic

GOAT CHEESE FLATBREAD 16.00

caramelized onions, cherry tomatoes and pesto with a balsamic glaze

GARLIC CHILI EDAMAME 9.00

wok seared, garlic, chili, lemon soy 


SALADS

CAESAR SALAD 13.50

crisp romaine, garlic croutons, parmesan shavings, house-made Caesar dressing

add Cajun chicken **8.00**

HOUSE MARKET GREENS 10.50

a selection of fresh market greens 

DESSERTS AND TREATS

TO DIE FOR MOLTEN LAVA CAKE 13.50

layers of moist chocolate cake wrapped in chocolate ganache, vanilla bean ice cream

NEW YORK CHEESECAKE 11.50

rich, creamy cheesecake, seasonal berry compote

MINI DONUT TRIO 10.00

rolled in cinnamon sugar and infused with: warm chocolate, caramel and berry coulis

SIGNATURE FAVOURITES

GLACIER PRIME RIB BURGER 16.95

bacon, aged cheddar, micro greens, tomato, onions & pickles, red pepper aioli; served with sea salt fries

BRAISED SHORT RIBS 29.00



slowly braised to perfection in red wine & herbs, served with seasonal vegetables

MUMBAI BUTTER CHICKEN 24.00

served with garlic naan

BAKED SPINACH & RICOTTA CANNELONI 16.50

nettle, ricotta & chard-filled pasta baked with sweet leeks, tomato & basil

COD & CHIPS 17.50

craft beer battered cod, sea salted fries, tartar sauce

CHICKEN QUESADILLA 16.00

chipotle & lime chicken, jalapenos, red pepper relish, black beans; served with sea salt fries

TRUFFLE MAC N CHEESE 15.00

truffle oil, bread crumbs

CHICKEN POT PIE 16.00

chicken breast and garden vegetables in a rich, creamy sauced topped with a light, flaky pastry

STEAK FRITES 36.00

10 oz certified Alberta New York striploin, house made chimichurri sauce

SHORT RIB CHILI 14.00

Slow-cooked with beef short rib, poblano & jalapeño peppers and onions; topped with 3-cheese blend

Gluten Free 

