

# RIMROCK INN

## *Dining on the Edge*

# RESTAURANT

"RimRock Inn is the most remarkable dining destination in Northeastern Oregon. Updates of American classic entrees ... are skillfully prepared from scratch with quality ingredients. The homemade pies from fresh seasonal fruits are a perfect finish to 'fine dining on the edge.'  
A handsome old roadhouse has been transformed into an upscale dinner house where tables set with full linen and candles overlook a panoramic view of immense Joseph Canyon." - Vokacs' *The Great Towns of Oregon*

## DINNER

### APPETIZERS

COCONUT SHRIMP <i>(served with firecracker dipping sauce)</i>	10
PAN-SEARED WILD ALASKAN CRAB CAKES <i>(served with firecracker dipping sauce)</i>	12
STUFFED GRILLED PORTOBELLO MUSHROOM WEDGES	10

### SIDE SALADS & SOUPS

*starter salad or a cup of soup included with the purchase of an entrée (excludes entrée salads)  
we serve organic locally grown fresh greens from Backyard Gardens with our homemade dressings:*

*house strawberry vinaigrette, bleu cheese, ranch, tangy thousand island, caesar  
add bleu cheese crumbles - 1.25*

CREAMY FRENCH ONION SOUP	4.50 bowl ♦ 3 cup
<i>a light version of classic french onion soup has become our house special</i>	
SOUP OF THE DAY	4.50 bowl ♦ 3 cup
<i>chef otto's soup creations bring customers from near &amp; far!</i>	
MANDARIN & CANDIED ALMOND <i>(OUR HOUSE SALAD)</i>	6
<i>salad greens, mandarin wedges, candied almonds, green onion &amp; house strawberry vinaigrette</i>	
BACKYARD GARDENS ORGANIC GREEN SALAD	5
<i>salad greens, cucumber, carrot, tomato, croutons &amp; your choice of dressing</i>	
RIMROCK CAESAR SALAD	5.50
<i>romaine, shaved parmesan, croutons, lemon wedge &amp; RR caesar dressing</i>	

### ENTRÉE SALADS

*we serve organic locally grown fresh greens from Backyard Gardens with our homemade dressings:  
house strawberry vinaigrette, bleu cheese, ranch, tangy thousand island, caesar*

GRILLED CHICKEN CAESAR SALAD	15
<i>romaine, tender chicken breast, shaved parmesan, croutons, lemon wedges, &amp; RR caesar dressing</i>	
GRILLED STEAK TIP SALAD	18
<i>salad greens, rib-eye steak tips, candied almonds, bleu cheese crumbles &amp; green apple slices</i>	
GRILLED PORTOBELLO SALAD	12
<i>salad greens, grilled stuffed portobello, candied almonds, bleu cheese crumbles, cucumber &amp; tomato</i>	

## HOUSE SPECIALTIES

*served with your choice of a starter salad or a cup of homemade soup*

GRILLED CHICKEN PESTO	15
<i>paired with angel hair pasta, roasted pine nuts, shaved parmesan &amp; seasonal fresh vegetables</i>	
CHICKEN IN BASQUE SHERRY SAUCE	16
<i>juicy chicken breast lightly sautéed in sherry, lemon, a hint of spanish saffron &amp; served on a bed of angel hair pasta with seasonal fresh vegetables</i>	
PORK TENDERLOIN IN WINE & DIJON REDUCTION	17
<i>sautéed slices of succulent pork tenderloin, drizzled with our own golden creamy dijon mustard sauce &amp; paired with your choice of potato &amp; seasonal fresh vegetables</i>	
GRILLED STUFFED PORTOBELLO MUSHROOM	14.50
<i>grilled jumbo portobello, stuffed with shaved parmesan &amp; walnuts, served with a tangy tomato sauce over angel hair pasta, with seasonal fresh vegetables</i>	
SOUP ( <i>AS BOTTOMLESS AS JOSEPH CREEK CANYON</i> )	10
<i>a double hit of the french classics – baguette with your choice of our signature creamy french onion or the soup of the day</i>	
GRILLED WILD COHO SALMON	22
<i>a northwest classic topped with capers &amp; lemons, paired with our creamy orzo pasta &amp; seasonal fresh vegetables</i>	

## STEAKS

*served with your choice of a starter organic salad or a cup of homemade soup  
your choice of potato - baked, oven-roasted or homemade french fries  
**make it surf-&-turf by adding coconut shrimp - 5  
add bleu cheese crumbles - 1.25***

14 OZ. PRIME RIB	26
<i>hand-rubbed with our secret seasonings &amp; baked perfectly to your choice of delicious! served with horseradish sauce, au jus &amp; seasonal fresh vegetables</i>	
6 OZ. FILET MIGNON IN PORT MUSHROOM SAUCE	29
<i>this is a melt-in-your-mouth rimrock favorite is served with a blend of dried wild-harvested mushrooms &amp; seasonal fresh vegetables</i>	
10 OZ. CRACKED PEPPERCORN-ENCRUSTED NEW YORK STEAK	19
<i>a perfect medley of black, white, green &amp; red peppercorns; served with seasonal fresh vegetables</i>	
12 OZ. RIB-EYE STEAK	24
<i>the north end favorite ... served with sautéed mushrooms &amp; seasonal fresh vegetables</i>	

## BURGERS

*8 oz. burger served with lettuce, tomato & onion on a toasted sesame bun  
your choice of potato - baked, oven-roasted or homemade french fries  
**add bleu cheese crumbles - 1.25***

JOSEPH CANYON CHEESEBURGER	9
SPICY CHIPOTLE BURGER	9
BACON CHEESEBURGER	10.50
GRILLED MUSHROOM & CARAMELIZED ONION CHEESEBURGER	10

## SIDES

BAKED POTATO	3	CREAMY ORZO PASTA	3
FRENCH FRIES	3	SEASONAL VEGETABLES	3
OVEN-ROASTED NEW POTATO	3	SAUTÉED MUSHROOMS	2
BLEU CHEESE CRUMBLES	1.25		

# LUNCH

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SOUP OF THE DAY	4.50 bowl ♦ 3 cup
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MANDARIN & CANDIED ALMOND (OUR HOUSE SALAD)	6
salad greens, mandarin wedges, candied almonds, green onion & house strawberry vinaigrette	
BACKYARD GARDENS ORGANIC GREEN SALAD	5
salad greens, cucumber, carrot, tomato, croutons & your choice of dressing	
RIMROCK CAESAR SALAD	5.50
romaine, shaved parmesan, croutons, lemon wedge & RR caesar dressing	

## ENTRÉE SALADS

*we serve organic locally grown fresh greens from Backyard Gardens with our homemade dressings:*

***house strawberry vinaigrette, bleu cheese, ranch, tangy thousand island, caesar***

GRILLED CHICKEN CAESAR SALAD	11
romaine, tender chicken breast, shaved parmesan, croutons, lemon wedges & RR caesar dressing	
GRILLED STEAK TIP SALAD	13
salad greens, choice rib-eye steak tips, candied almonds, bleu cheese crumbles & green apple slices	
GRILLED PORTOBELLO SALAD	10
salad greens, grilled stuffed portobello, candied almonds, bleu cheese crumbles, cucumber & tomato	

## PANINI SANDWICHES

*all sandwiches are served on artisan bread & grilled on our panini grill*

HAM & CHEDDAR WITH GRILLED ONION	8
shaved ham, mild cheddar cheese, mayonnaise & stone-ground mustard	
ROASTED VEGETABLE & PROVOLONE WITH HUMMUS	8
eggplant, mixed bell peppers, zucchini, onion & olive tapenade	
FRENCH DIP PANINI WITH AU JUS	8
thinly-sliced prime rib, mild cheddar cheese, mayonnaise & stone-ground mustard	
GRILLED CHICKEN & PESTO WITH PROVOLONE	8
pounded chicken breast & pesto mayonnaise with pine nuts	
OTTO'S AUTHENTIC REUBEN	8
corned beef, swiss cheese, sauerkraut, horseradish, stone-ground mustard & russian dressing on rye	

## BURGERS

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SPICY CHIPOTLE BURGER	9
BACON CHEESEBURGER	10.50
GRILLED MUSHROOM & CARAMELIZED ONION CHEESEBURGER	10

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# BEVERAGES & DESSERTS

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## BEER

MICROBREWS – (on-tap) ask server for complete microbrew selection	5
(bottled) ask server for complete microbrew selection	3
GUINNESS PUB DRAUGHT - served chilled or at room temperature - your choice!	4
DOMESTIC BEER – (bottled) Budweiser, Bud Light, Coors Original, Coors Light, Miller, Corona	2.50

## WINE (BY THE GLASS)

see wine list for our complete wine selection; ask server for chef otto's pairings with your entrée

HOUSE RED - Cabernet Sauvignon	HOUSE WHITE - Chardonnay	5
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## HOT BEVERAGES

ESPRESSO DRINKS - see bar for selection - our coffee comes weekly from Seattle's Caffé Lusso			
FRENCH PRESS COFFEE	6 ♦ 4 ♦ 2		
DRIP COFFEE	1.50	STEAMED INDIAN CHAI	3.25
CHOCOLATE STEAMER	2.50	HERBAL NUMI TEAS	1.50
BRITISH TEA (caffeinated & decaf)	1.50		

## COLD BEVERAGES

NATURAL FRUIT SPRITZER - grape, mango, red raspberry	2.50
REED'S GINGER ALE	2.50
STRAWBERRY LEMONADE (still or sparkling)	2.50
ARNOLD PALMER; STRAWBERRY ARNOLD PALMER	2.50
ICED TEA - fresh-brewed; your choice of lemon & sweetener	2
SPECIALTY BOTTLED WATERS - San Pellegrino (sparkling) or Panna (still)	2
VIRGIL'S ROOT BEER	2
VIRGIL'S ROOT BEER FLOAT	4
MILKSHAKE	4
COKE, DIET COKE, DR. PEPPER, SPRITE	2

## DESSERTS

*a la mode - add 2*

AFFOGATO - shot of espresso over vanilla ice cream	4		
CHOCOLATE CHIP COOKIE - served with ice cream & hot fudge sauce	4.50		
RICH CHOCOLATE TRUFFLE CAKE - gluten free			
with raspberry drizzle	4.50	flambeéd with Grand Marnier	5.50
HOMEMADE SEASONAL PIE - ask your server about today's special!	4.50		
WILMA'S FAMOUS FROZEN MUD PIE	4.50		
DESSERT WINE FLIGHT - three pour sampling	7.50		

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