



## Appetizers & Shared Plates

### **SHRIMP COCKTAIL 15 GF**

SIX CHILLED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON.

### **HUMMUS TRIO 9**

TRIO OF TRADITIONAL, ROASTED GARLIC & RED PEPPER HUMMUS, FLATBREAD & CRUDITÉ

### **\*TUNA POKE BOWL 12**

MARINATED AHI TUNA, GINGER SESAME DRESSING, AVOCADO, CUCUMBER, WAKAME SEAWEEED, JASMINE RICE AND CRISPY WONTONS

### **SALMON CAKE SLIDERS 9**

TOPPED WITH CAPER REMOULADE & CRISPY FRIED ONIONS

## Salads & Soup

### **SOUP DU JOUR CUP/4.5 BOWL/7**

### **CAESAR SALAD SMALL/7 FULL/12**

ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS

ADD CHICKEN +6 OR ADD SALMON +8 OR MARINATED ANCHOVIES (2) + 2

### **THE RIM HOUSE SALAD SMALL/7 FULL/ 12 GF**

MIX GREENS, TOMATO, CUCUMBER, THINLY SLICED RED ONION WITH YOUR CHOICE OF DRESSING

ADD CHICKEN +6 OR ADD SALMON +8

### **ICEBERG WEDGE SMALL/7 FULL/ 12 GF**

BACON, TOMATOES, RED ONION, AND BLUE CHEESE DRESSING & CRUMBLES

### **SUMMER SWEETHEART SALAD SMALL/8 FULL/ 13 GF**

BABY SPINACH, FRESH STRAWBERRIES, GOAT CHEESE, TOASTED PINE NUTS, CITRUS BALSAMIC

ADD CHICKEN +6 OR ADD SALMON +8

**THE RIM**  
GOLF CLUB

**Entrees**

**COULIBIAC SALMON 25**

BUTTERED DILL BREAD CRUMB CRUSTED SALMON, TOPPED WITH CITRUS BEURRE BLANC  
OVER RICE PILAF & ROASTED BRUSSELS SPROUTS

**\*FILET MIGNON AU POIVRE 39 GF**

8 OZ. FILET MIGNON TOPPED WITH TRADITIONAL BRANDY PEPPERCORN SAUCE,  
SERVED WITH SMASHED POTATOES & GRILLED ASPARAGUS

**FRIED CHICKEN 18**

CRISPY FRIED HALF CHICKEN, HERB ROASTED RED POTATOES & ELOTE CORN  
TOPPED WITH HOMEMADE CHICKEN GRAVY.

**GRILLED PORK CHOP 21 GF**

TOPPED WITH APPLE CRANBERRY COMPOTE, SERVED WITH ROASTED POTATOES & GLAZED CARROTS

**PAPPARDELLE ALFREDO 16**

FRESH PAPPARDELLE PASTA TOPPED WITH OUR CREAMY ALFREDO SAUCE  
**ADD GRILLED CHICKEN +6 OR ADD GRILLED SHRIMP +8**

**LEMON-GARLIC HALIBUT 29**

OVEN BAKED HALIBUT, BALSAMIC GLAZED BELL PEPPERS AND ONIONS,  
RICE PILAF, AND CREAMY LEMON GARLIC SAUCE.

**CHICKEN SALTIMBOCCA 20**

CHICKEN BREAST, PROSCIUTTO, SAGE & GRUYERE, TOPPED WITH LEMON BROWN BUTTER  
SERVED WITH PARMESAN RISOTTO & ASPARAGUS

**ITALIAN BRAISED SHORTRIBS 27 GF**

SLOW BRIASED IN RED WINE & SERVED OVER POLENTA WITH ROASTED BRUSSELS SPROUTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS