

# RAW + CRU

## OYSTERS

classic accompaniments. (gf)

½ dz 28 | dz 52

## SHRIMP COCKTAIL

jumbo shrimp. lemon.

cocktail sauce. (gf) 23

## YELLOWFIN TUNA

compressed watermelon. cucumber.

coconut-habanero. (gf) 32

## CLASSIC STEAK TARTARE

mustard. cornichons. lemon. toast. 27

## WAGYU BEEF CARPACCIO

dijonnaise. parmesan. arugula. (gf option) 25



# RIME

AT THE ST. REGIS DEER VALLEY

# STARTERS

## LOBSTER BISQUE

chives, caviar, brandy crème. 23

## STEAKHOUSE SALAD

iceberg. bacon. tomato. red onion. blue cheese

(gf. vegan option.) 19

## CAESAR SALAD

heart of romaine. olive oil. lemon. classic

caesar dressing. 18

## LUMP CRAB CAKE

celery slaw. grapefruit. grain mustard. 23

## MAINE MUSSELS

garlic. herbs. white wine. pesto toast. 28

## CAVIAR CHIPS (7ea)

crispy potatoes. smoked salmon. creme

fraiche. chives. caviar. chopped hardboiled  
egg. (gf) 36

## ROASTED BONE MARROW

lemon. caviar. parsley. sourdough. 24

*\*\*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.*

**Food Allergy Notice:** Please be advised that food prepared here may contain these ingredients: Milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame, and shellfish

. \*18% Gratuity will be added to groups of 6 or more. (v=vegan) (veg=vegetarian) (gf= gluten free)

# LAND & SEA

8 OZ FILET  
niman ranch, ca  
(gf) 62

16 OZ PRIME NEW YORK STRIP  
niman ranch, ca  
(gf) 88

6 OZ SALMON  
campbell river, british columbia  
(gf) 42

8 OZ AHI TUNA  
honolulu, hi  
(gf) 46

# SIDES

ASPARAGUS  
hollandaise. (gf) | 16

LOBSTER MAC & CHEESE  
Maine lobster. local truffle cheddar. | 34

CREAMED SPINACH  
black pepper. parmesan. (gf) | 16

CRISPY POTATOES  
smoked pepper. crème fraîche. (gf) | 16

# SAUCES

**R-1 SAUCE** (gf) | 6

**AU POIVRE SAUCE** (gf) | 6

**HERB BUTTER** (gf, veg) | 6

# MAINS

ROASTED IDAHO TROUT  
fresh horseradish. citrus. lemon-thyme butter.  
(gf) 48

GRILLED OYSTER MUSHROOMS  
black garlic. onion ash. crispy shallots.  
(v, gf) 34

PAN ROASTED MAINE SCALLOPS  
spring peas. lemon olive oil. mushrooms..  
(gf) 48

GRILLED UTAH LAMB CHOPS  
smoked chili glaze. brussels sprouts. pistachio.  
(gf) 60

ROASTED CAMPBELL RIVER SALMON  
corn velouté. piquillo peppers. lime. cilantro.  
(gf) 48

MARY'S FARM ORGANIC HALF CHICKEN  
aleppo chili. lemon. yogurt. arugula.  
(gf) 42

BRAISED RABBIT PAPPARDELLE  
english peas. swiss chard. mushrooms.  
crème fraîche. aged parmesan. herbs.  
38

LOCAL MUSHROOM RISOTTO  
asparagus. mushrooms. peas. almond. lemon.  
(v) 32