Rustic RIM will only participate with the dinner offering, Monday through Friday.

Dinner menu $35, 3 courses

1st Course choice -
1.) Double queso
2.) Empanadas
3.) Deviled Eggs

2nd Course choice -
1.) Rustic Burger
2.) Drunk Chicken
3.) Salmon Caesar

3rd Course choice -
1.) Banana Pudding
2.) Ice Box S’mores
3.) Pecan Turtle Pie

All portions are our regular sized portions except the desserts. These will be a smaller individual portion. Below are the individual specs for these desserts.

Banana Pudding Assembly: In a rock glass add 6 each vanilla wafer, 6 each banana slices and 6 oz of banana pudding. For service top with 2 oz of whipped cream, 3 each vanilla wafer and ½ oz of sea salt caramel sauce.
Ice Box S’mores Assembly: Place 1oz. of chocolate sauce in the center of the plate. Place the S’more on top of the pooled sauce, top with the torched marshmallow.

*The hotel pan of S’mores is cut 6X4 to yield 24 portions from each pan. Cut your marshmallow portions in half when needed.

Pecan Turtle Pie Assembly: Cut the hotel pan 6X4 yielding 24 portions per pan. Place a portion in the center of the plate. Top with 2oz. of bourbon whipped cream. Drizzle 1oz. of chocolate and caramel sauces over the dessert and sprinkle with chopped toasted pecans.