

TIMBERLINE GRILL

APPETIZERS

Campfire Shrimp
Shrimp wrapped in
applewood smoked bacon,
huckleberry BBQ sauce
\$10.99

**Oysters on the
Half Shell**
Fresh market oysters,
classic mignonette, cocktail sauce
\$13.99

Crab Cakes
Roasted tomato jam,
whole grain mustard butter,
micro green salad
\$13.69

Shrimp Cocktail
Chilled shrimp,
remoulade and cocktail sauce
\$13.99

Point Judith Calamari
Fried crisp,
sweet chile sauce
\$10.69

Beef Carpaccio
Tenderloin, mustard aioli,
crisp capers
\$11.69

Roasted Chicken Risotto
Wild mushrooms,
Arborio rice, asparagus,
parmesan Reggiano
\$10.69

**“Drunken” Chicken
Spring Rolls**
Grilled tequila chicken,
black beans, cilantro,
Pepper Jack cheese,
sweet chile sauce
\$8.99

Timberline Sampler
Chicken Spring Rolls,
Campfire Shrimp
and Calamari
\$14.99

SOUPS & SALADS

French Onion Soup
Caramelized onions,
Gruyère, parmesan
\$6.69

Lobster Bisque
Fresh lobster, chive cream
\$6.99

“House” Lettuce Salad
Seasonal toppings,
choice of dressing
\$5.69

Heirloom Tomato Salad
Red onion, goat cheese,
micro greens, basil-mint
dressing, vintage balsamic glaze
\$8.99

Caesar Salad
Romaine, Caesar dressing,
parmesan Reggiano croutons
\$6.69

Timberline Wedge
Baby iceberg,
Maytag blue cheese, tomato,
Applewood smoked bacon
\$6.69

Entrée salad with
Grilled Chicken **\$12.99**
Grilled Salmon **\$16.99**
Grilled Shrimp **\$13.99**

FROM THE GRILL

We serve only the finest hand-selected, aged beef
Includes choice of one side
Add a side salad for \$4.99

Colorado Lamb Chops
Grilled, garlic jus
\$34.99

Filet
Petite **\$34.99**
King **\$38.99**

Grilled Pork Chops
Apple relish and rosemary jus
\$18.99

New York Strip
\$34.99

Porterhouse
\$36.99

Bone-In Rib Eye
\$36.99

Kobe Beef Burger
Applewood smoked bacon, Provolone,
lettuce, tomato, avocado, onion straws
\$14.69

We only use the highest quality ingredients. However, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions

A gratuity of 18% will be added to parties of 8 or more • Split plate charge \$6

TIMBERLINE GRILL

PASTA

Chicken Pesto Rigatoni
Pesto, grilled chicken,
artichokes, smoked tomato,
kalamata olives, pancetta
\$21.99

Pasta Primavera
Broccoli, roasted peppers, zucchini,
onions, mushrooms
\$19.99
Add Chicken **\$21.99**
Add Shrimp **\$26.99**

Lobster and Shrimp "Macaroni & Cheese"
Orecchiette pasta, white Cheddar cheese sauce, chives,
poblano pepper, tomato, red onions
\$26.99

SPECIALTIES

Includes choice of one side

Chicken-Fried Steak
Our famous chicken-fried
steak and country gravy
with pork sausage
\$17.69

Roasted Prime Rib
Slow-roasted, au jus,
horseradish
Queen **\$27.99**
King **\$30.99**

Baby Back Ribs
Slow-cooked
fall-off-the-bone
tender ribs,
huckleberry BBQ sauce
Half Slab **\$17.69**
Full Slab **\$24.69**

**Red Bird Farm
Chicken Breast**
Roasted, fine herbs,
herb goat cheese crust,
port wine demi-glace
\$18.69

**Braised Beef
Short Ribs**
Slow braised,
poblano tomatillo relish,
cabernet demi
\$22.99

FISH & SEAFOOD

Includes choice of one side

Cedar Plank Salmon
Roasted on an aromatic cedar plank,
herb butter
\$22.99

Crispy Shrimp
Parmesan crusted,
orange and red onion marmalade
\$25.99

Pan-Roasted Sea Bass
Braised vegetables, potatoes and spinach in a saffron fumet
\$34.99

COMPLEMENT YOUR ENTREE

King Crab Legs
Market Price

Jumbo Lump Crab
Oscar style
fresh asparagus,
béarnaise sauce
\$8.99

**Butter Poached
Lobster Tail**
Market Price

**Maytag Blue
Cheese Crust**
\$1.99

Classic Béarnaise
\$1.99

**Green Peppercorn
Sauce**
\$1.99

SIDES

\$4.69

Yukon Gold
Mashed Potatoes

White Cheddar
Mac & Cheese

Potato-Cheddar
Au Gratin

Sautéed or Creamed
Spinach

Timberline Fries

Baked Potato

Sweet Potato

Fresh Asparagus

Sliced Heirloom
Tomatoes

Seasonal
Vegetable

Sweet Corn
with poblano chilies

Sautéed
Mushrooms