

# TIMBERLINE GRILL

## APPETIZERS

**Campfire Shrimp**  
smoked shrimp wrapped in  
applewood smoked bacon,  
Fat Tire® beer bbq sauce 12

**Jumbo Shrimp Cocktail**  
poached shrimp,  
louis dressing and classic  
cocktail sauce 13

**Goat Cheese Ravioli**  
chef's selection mushrooms,  
green peppercorn sauce,  
parmesan reggiano 10

**\*Oysters on the  
Half Shell**

fresh market oysters,  
classic cocktail sauce,  
crispy flat bread 14

**Crispy Calamari**  
lemon garlic aioli, hot  
pepper jam, baby arugula 11

**Roasted Chicken Empanada**  
grilled sweet corn, black beans,  
cilantro, haystack pepper jack cheese,  
avocado cream, charred salsa rojo 9

**Crab Cakes**  
roasted tomato jam,  
whole grain horseradish  
mustard butter,  
micro green salad 15

**\*Wagyu Beef Carpaccio**  
mustard aioli, garlic ciabatta  
bread, crisp capers 12

**Timberline Sampler**  
roasted chicken empanada,  
campfire shrimp and  
crispy calamari 17

## SOUPS & SALADS

**French Onion Soup**  
caramelized onions,  
gruyère, garlic ciabatta bread 6

**Heirloom Tomato Salad**  
goat cheese, micro greens, red onion,  
basil-mint dressing,  
vintage balsamic glaze 9

**Lobster Bisque**  
fresh lobster, chive cream 8

**Caesar Salad**  
chopped romaine hearts, house  
made caesar dressing,  
garlic parmesan croutons 7  
entrée salad with  
grilled chicken 13  
grilled salmon 17  
grilled shrimp 14

**Timberline Chopped Salad**  
radish, baby carrots, cucumber,  
tomato, seasonal baby greens,  
choice of dressing 6

**Timberline Wedge**  
baby iceberg, maytag blue  
cheese, tomato, onion,  
applewood smoked bacon 7

## FROM THE GRILL

we serve only the finest hand-selected, aged beef  
béarnaise is available on request to complement your steak  
includes choice of one side  
add a side salad for 5

**\*Colorado Lamb Rack**  
organic colorado honey, garlic  
and mustard jus 35

**\*Filet**  
7-oz Petite 35  
9-oz King 39

**\*Double Cut Bone-In  
Pork Chops**  
apple relish and rosemary jus 21

**\*14-oz New York Strip 35**

**\*20-oz Porterhouse 38**

**\*16-oz Bone-In Rib Eye 37**

**\*10-oz Wagyu Beef Burger**  
applewood smoked bacon, provolone, lettuce, tomato,  
avocado, onion straws on toasted brioche bun 16

\*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

grilled chicken, pesto, grilled artichokes, pine nuts, smoked tomatoes, kalamata olives, pancetta 22

### Pasta Primavera

vegetable stock, sunburst squash, baby zucchini, broccoli, red onions, pappardelle 19  
with chicken 22  
with shrimp 27

### Lobster and Shrimp "Macaroni & Cheese"

orecchiette pasta, white cheddar cheese sauce, chives, poblano peppers, tomatoes, red onions 27

## SPECIALTIES

includes choice of one side

### Chicken-Fried Steak

wagyu top sirloin,  
pork sausage gravy 22

### Smoked Baby Back Ribs

slow-cooked fall-off-the-bone tender ribs, Fat Tire® beer bbq sauce  
half slab 18  
full Slab 25

### Roasted Red Bird Farm Chicken Breast

fine herbs, local goat cheese crust, port wine demi-glace 19

### \*Slow Roasted Prime Rib

au jus, creamy horseradish  
Queen 28  
King 31

### Braised Beef Short Ribs

slow braised,  
poblano-tomatillo relish,  
cabernet demi 23

## FISH & SEAFOOD

includes choice of one side

### \*Miso-Glazed Salmon

shanghai bok choy,  
soy caramel 24

### Crispy Ruby Trout

brown butter,  
toasted marcona almonds 23

### Pan-Seared Sea Bass

baby vegetables, potatoes  
and spinach in a  
lobster saffron fumet 35

## COMPLEMENT YOUR ENTREE

### King Crab Legs

market price

### Maytag Blue

Cheese Crust 3

Béarnaise Sauce 3

### Jumbo Lump Crab

oscar style, fresh asparagus,  
béarnaise sauce 8

### Jumbo Lump Crab Cake 7

### Lobster Tail

market price

### Grilled Jumbo Shrimp 9

Peppercorn Sauce 3

## SIDES

5

Yukon Gold Potato Smash

Sliced Heirloom Tomatoes

Cheddar Mac & Cheese

Timberline Fries

Baked Potato with bacon, butter,  
sour cream and chives

Seasonal Vegetable

Roasted Sweet Potato

Sweet Corn with poblano chiles

Roasted Marble Potatoes

Baby Green Beans  
with bacon and caramelized onion

Creamed Spinach

Sautéed  
Wild Mushrooms

Fat Tire Beer-Battered  
Onion Rings

Potato-Cheddar  
Au Gratin