

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