

TIMBERLINE GRILL

SEASONAL, SINGLE BARREL & CLASSIC COCKTAILS

BARREL-AGED BOULEVARDIER

Old Forester 100 Proof Bourbon, house-blended vermouth, Campari, orange bitters, Angostura bitters 18

TIMBERLINE OLD FASHIONED

Buffalo Trace Single Barrel Bourbon, brown sugar simple syrup, Angostura bitters, orange bitters, Luxardo cherry 19

CHEERS TO THE FUTURE

Ron Zacapa 23 rum, Lillet Blanc, orgeat syrup, orange bitters, pineapple juice 21

VALENCIAN BURROW

Ameristar Don Julio Private Cask tequila, Solerno Blood Orange liqueur, blood orange juice, ginger & lime simple syrup, orange bitters, Angostura bitters 19

SALTED TOFFEE OLD FASHIONED

Woodford Reserve Bourbon, toffee nut syrup, hazelnut liqueur, orange bitters, barrel-aged bitters 20

SEAFOOD & SHELLFISH

MARKET OYSTERS*

1/2 dozen (choice of East or West coast), cocktail sauce, mignonette, lemon MP

JUMBO SHRIMP COCKTAIL* (GF)

spicy cocktail sauce, lemon 11

SEAFOOD SAMPLER*

1/2 Maine lobster, king crab, jumbo shrimp, oysters, cocktail sauce, mignonette, lemon MP

SOUPS

LOBSTER BISQUE*

lobster meat, charred green scallions, crème fraîche 16

FRENCH ONION SOUP

Gruyère, French baguette 13

STARTERS

PAN-SEARED DUCK BREAST*

roasted beets, fava beans, spiced honey orange carrot purée, red wine duck demi-glace 24

LOBSTER ROLLS*

spiced Kewpie mayo, frisée, yuzu vinaigrette, caviar MP

CRAB CAKES*

tomato chili, saffron sherry sauce, micro arugula, masaño 26

BONE MARROW

red chimichurri, bison bacon jam, pickled shallots, Red Boat™ smoked fish sauce, toasted sourdough 20

ROAST BARBECUE OYSTERS*

six (6) chef's choice oysters, whiskey smoked jalapeño butter 27

JAPANESE A5 KATSU*

toasted brioche, white bean purée, bacon jam, caviar, Japanese whiskey glaze, shishito peppers MP

SALADS

GARDEN

baby lettuce, shaved vegetables, house vinaigrette 11

CAESAR*

romaine, Parmigiano-Reggiano, garlic croutons, boquerones 15

BIBB LETTUCE WEDGE

Point Reyes® blue cheese, Nueske® bacon, blistered tomato, pickled shallot 15

ENTRÉES

ROASTED HALF CHICKEN

Dauphinoise potatoes, fennel confit, roasted asparagus, chicken jus 38

SEARED DAY BOAT SCALLOPS*

apples in ice wine, green apple lemongrass beurre blanc, radish, caviar, brown butter croutons, pea tendrils MP

SPRING PEA RAVIOLI (V)

spring peas, ricotta, Parmigiano-Reggiano, lemon butter pesto sauce, extra virgin olive oil, black pepper 32

FRESH MAINE LOBSTER* (GF)

drawn butter, lemon MP

PISTACHIO & WALNUT CRUSTED LAMB*

smoked cherries, roasted baby root vegetables, red wine demi-glace 45

PETRALE SOLE*

shaved fennel, fava bean purée, lemon verbena caper sauce 39

ALASKAN KING CRAB LEGS* (GF)

Sriracha aioli, drawn butter, lemon MP

DOUBLE R RANCH™ PRIME RIB* 14 OZ. (GF)

(AVAILABLE FRIDAY & SATURDAY ONLY) loaded baked potato, horseradish cream, au jus 49

HERB-CRUSTED VENISON FILET*

herbed brown butter mash, chestnut demi-glace, wild mushrooms, English peas, poached berries 45

CEDAR PLANK SALMON* (GF)

Stranahan's® Colorado whiskey butter 45

(V) Vegetarian | (GF) Gluten-Free

*We use only the highest quality ingredients; these items may be cooked to order, 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. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Parties of 6 or more have an automatic gratuity of 20% added to their bill. Checks may be split a maximum of 3 times.

TIMBERLINE GRILL

FROM THE GRILL

all steaks & chops are accompanied with your choice of one sauce

DOUBLE R RANCH™ USDA PRIME

FILET MIGNON 7 OZ.* 40

BONE-IN RIBEYE 22 OZ.* 81

NEW YORK STRIP 14 OZ.* 50

40 DAY DRY AGED BONE-IN
NEW YORK 18 OZ.* MP

GREAT RANGE BISON
TENDERLOIN 8 OZ.* 54

WAGYU

SNAKE RIVER FARMS™
COLD SMOKED
MANHATTAN FILET 8 OZ.* 67

JAPANESE A5
WAGYU STRIPLOIN* 30/OZ.
3 OZ. | 6 OZ. | 8 OZ.

CHOPS

BONE-IN FILET 14 OZ.* 80

STEAK & CHOP ACCOMPANIMENTS

KING CRAB OSCAR*

asparagus, béarnaise 24

AU POIVRE

peppercorn crust, bourbon 7

GRILLED SHRIMP*

scampi butter, lemon 19

MUSHROOM TOPPER (V)

butter, mirin, sherry vinegar, tamari,
caramelized onions 9

KING CRAB LEGS*

1/2 pound, drawn butter, lemon MP

SAUCES

5 | 3 for 12

T-1 STEAK SAUCE

BÉARNAISE*

AU JUS

BORDELAISE

CHIMICHURRI

HORSERADISH CREAM

SIDES

LOBSTER MAC N CHEESE*

white cheddar mornay, lobster,
panko, house-made pasta shells 21

BEER & SHARP
CHEDDAR AU GRATIN 16

ROSEMARY SALT
& DUCK FAT FRIES

black garlic lemon aioli 14

SAUTÉED ASPARAGUS (V, GF)

pistachio salsa verde, pine nuts 18

BRUSSELS SPROUTS (V, GF)

maple bourbon glaze 18

CREAMED SPINACH (V, GF)

feta, crispy onions 18

BAKED POTATO

butter, bacon, sour cream, cheddar, chives 10

BOURSIN™ MASH (V, GF)

Yukon gold potatoes, Boursin™ herb cheese 11

TAMARI-MIRIN
GLAZED MUSHROOMS (V)

sherry, mirin, tamari, butter,
caramelized onions, soubise 19

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