

TIMBERLINE GRILL

SEASONAL, SINGLE BARREL & CLASSIC COCKTAILS

HOUSE OLD FASHIONED

Buffalo Trace Ameristar Single Barrel Bourbon, brown simple syrup, Angostura bitters, orange bitters, dehydrated orange slice, Luxardo cherry 19

TIMBERLINE FIRING SQUAD

Don Fulano Reposado tequila, Ancho Reyes liqueur, lime juice, grenadine, pomegranate juice, Angostura bitters, habanero bitters 24

WINTER WINERY NECTAR

red or white wine, muddled raspberries, Crème De Violette liqueur, cranberry juice, lemon & lime juices, simple syrup, Sprite, club soda 20

FRANK HEYES-THE COCKTAIL THAT NEVER WAS

Laphroaig Scotch, Angry Orchard Hard Cider, maraschino cherry Liqueur, maple syrup, lemon juice 16

BATATA PICANTE

Don Julio Reposado tequila, Ancho Reyes liqueur, sweet potato purée, cranberry juice 16

CINNAMON APPLE BLAZER

Old Forester 1920 Bourbon, brown simple syrup, cinnamon apple spice tea, ground cinnamon 21

HAIL MARY

The Botanist gin or Ketel One vodka, rosemary syrup, lemon juice, orange bitters, egg white, club soda 17

WINTER IN NEW YORK

Sagamore rye whiskey, mulled pear wine, lemon juice, simple syrup, egg white 21

SEAFOOD - SHELLFISH*

MARKET OYSTERS ½ dozen (choice of East or West coast), cocktail sauce, mignonette, lemon MP

JUMBO SHRIMP COCKTAIL (GF) spicy cocktail sauce, lemon 11

SEAFOOD SAMPLER ½ Maine lobster, king crab, jumbo shrimp, oysters, cocktail sauce, mignonette, lemon MP

STARTERS

CHARSIU PORK BELLY three spiced carrot purée, charred leeks, toasted coriander 23

CHEF'S ARTISAN BOARD selection of charcuterie, cheese, seasonal accoutrements 24

SALMON & CRAB CAKES* mustard beurre blanc, chili lime jam 24

ROAST BARBECUE OYSTERS* six (6) chef's choice oysters, whiskey smoked jalapeño butter 25

LOBSTER ROLLS* spiced kewpie mayo, frisée, yuzu vinaigrette, caviar MP

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

BISON CARPACCIO* red chimichurri, bison bacon jam, pickled shallots, Red Boat™ smoked fish sauce, toasted sourdough 22

SOUPS

APPLE PARSNIP SOUP (V) goat cheese, walnuts, apple chips 15

LOBSTER BISQUE* lobster meat, charred green scallions, crème fraîche 16

FRENCH ONION SOUP Gruyère, French baguette 13

SALADS

GARDEN baby lettuce, shaved vegetables, house vinaigrette 11

WINTER PEAR arugula, port vinaigrette, goat cheese, apple chips, brown butter croutons 15

CAESAR romaine, Parmigiano-Reggiano, garlic crouton, boquerones 13

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

(GF) GLUTENFREE (V) VEGETARIAN (VG) VEGAN

*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 uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.

TIMBERLINE GRILL

ENTRÉES

ROASTED HALF JIDORI CHICKEN brown butter mashed potatoes, roasted carrots & asparagus, garlic confit, toasted mustard seed jus 38

FRESH MAINE LOBSTER* (GF) drawn butter, lemon MP

ALASKA KING CRAB LEGS* (GF) Sriracha aioli, drawn butter, lemon MP

CEDAR PLANK SCOTTISH SALMON* (GF) Stranahan's® Colorado whiskey butter 45

COQUILLES SAINT-JACQUES* poached day boat scallops, béchamel, vermouth, mushrooms, buttered panko MP

PISTACHIO & WALNUT CRUSTED LAMB smoked cherries, roasted baby root vegetables, red wine demi-glace 45

MUSHROOM BOLOGNESE (V) house-made pappardelle, cremini & maitake mushrooms, red wine, tomatoes, Sriracha, English peas, Parmigiano-Reggiano 32

PAN SEARED FISH* daily catch, Japanese whiskey glaze, yuzu & butternut squash sabayon, tempura oyster, frisée 39

DOUBLE R RANCH™ PRIME RIB* 14 OZ. (AVAILABLE FRIDAY & SATURDAY ONLY) (GF)
loaded baked potato, horseradish cream, au jus 49

FROM THE GRILL*

all steaks and 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 14 OZ. MP

GREAT RANGE BISON TENDERLOIN 8 OZ. 54

WAGYU

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

JAPAN A5 WAGYU STRIPLOIN 30/OZ.
3 OZ. | 4 OZ. | 6 OZ. | 8 OZ.

CHOPS

BERKSHIRE PORK TOMAHAWK 12 OZ. 45

BOURBON BRINED BERKSHIRE PORK CHOP 16 OZ.
Frenched double-cut 39

STEAK & CHOP ACCOMPANIMENTS

KING CRAB OSCAR* asparagus, béarnaise 24

AU POIVRE peppercorn crust, Bourbon 7

GRILLED SHRIMP* scampi butter, lemon 19

MUSHROOM TOPPER mushrooms, butter, mirin, sherry
vinegar, tamari, caramelized onions 9

KING CRAB LEGS* ½ pound, drawn butter, lemon MP

SAUCE TRIO

please select three 12

**T-T STEAK SAUCE, BÉARNAISE, AU JUS, BORDELAISE,
CHIMICHURRI, HORSERADISH CREAM** 5 each

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

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