

TIMBERLINE GRILL

HOLIDAY WEEKEND MENU

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 granite, lemon MP

STARTERS

- SEARED SCALLOPS (GF)** romesco purée, onion and bacon jam, fried sunchoke chips MP
CHEF'S ARTISAN BOARD selection of charcuterie, cheese, seasonal accoutrements 24
SALMON & CRAB CAKES mustard beurre blanc, chili lime jam 24
AHI TUNA CARPACCIO cucumber, ginger, mirin, Sriracha sesame dressing, avocado, cilantro, wonton skins 25
ROAST BARBECUE OYSTERS six (6) chef's choice oysters, whiskey smoked jalapeño butter 25
STEAMED CLAMS & MUSSELS saffron butter broth, lemon scented toast points 20
🌿 **BUTTERNUT SQUASH RISOTTO & PRAWNS** toasted pepitas, pumpkin sage oil, saffron, fried sage 22 🌿

SOUPS

- SEAFOOD CACCIUCCO** seafood broth, market fish, calamari, prawns, mussels 15
SEAFOOD CHOWDER seasonal fish, saffron lemon oil, ciabatta 15
FRENCH ONION SOUP Gruyère cheese, French baguette 13

SALADS

- GARDEN** baby lettuce, shaved vegetables, house vinaigrette 10
GOLDEN BEETROOT whipped goat cheese, rosemary, honey, almond brittle, watercress, Champagne vinaigrette 15
CAESAR romaine, Parmigiano-Reggiano, garlic crouton, boquerones 12
BIBB LETTUCE WEDGE Point Reyes® blue cheese, Nueske® bacon, blistered tomato, pickled shallot 14
BEET & GOAT CHEESE NAPOLEON layered honey roasted beets & Geneva goat cheese, baby arugula, toasted hazelnuts, balsamic reduction 15

ENTRÉES

- COQ AU VIN** cornish game hen, red wine, mushrooms, winter root vegetables, bacon lardons 38
FRESH MAINE LOBSTER (GF) drawn butter, lemon MP
ALASKA KING CRAB LEGS (GF) Sriracha aioli, drawn butter, lemon MP
CEDAR PLANK SCOTISH SALMON (GF) Stranahan's® Colorado whiskey butter MP
POTATO CRUSTED SWORDFISH guazetto tomato red pepper broth, shrimp, clams 38
SPINACH GNOCCHI (V) San Marzano tomato sauce, preserved grape tomatoes, basil, toasted walnut 32
SEARED AHI TUNA STEAK tempura vegetables, coconut jasmine rice, Thai chili sauce MP
RABBIT BOLOGNESE house-made pappardelle pasta, pancetta, onion, carrots, celery, garlic, red wine, tomatoes, milk 32
BEEF & OXTAIL STEW polenta, root vegetables 34
🌿 **PORT BRAISED LAMB SHANK** shallot purée, plum tomato confit, seared Brussels sprouts, carrots 34 🌿
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

USDA PRIME

- FILET MIGNON, 7 OZ.** 40
BONE-IN RIBEYE, 22 OZ. 68
NEW YORK STRIP, 14 OZ. 50
40 DAY DRY AGED BONE-IN NEW YORK, 14 OZ. 105

WAGYU

- COLD SMOKED MANHATTAN FILET, 8 OZ.** 67

STEAK & CHOP ACCOMPANIMENTS

- KING CRAB OSCAR** asparagus, béarnaise 24
AU POIVRE peppercorn crust, bourbon 7
GRILLED SHRIMP scampi butter, lemon 19
WILD MUSHROOM TOPPER seasonal mushroom, garlic rosemary butter 9
KING CRAB LEGS ½ pound, drawn butter, lemon MP

ADDITIONAL SAUCE

- T-1 STEAK SAUCE, BÉARNAISE, AU JUS, BORDELAISE, CHIMICHURRI** 4 each

SIDES

- CREAMED SPINACH & PANCETTA CASSEROLE** 13
BEER & SHARP CHEDDAR AU GRATIN 16
WHITE TRUFFLE & DUCK FAT HOME FRIES black garlic lemon aioli, grated Parmesan cheese 13
SAUTÉED ASPARAGUS wild & tame mushrooms, herb butter, caramelized onions 12
WHISKEY BUTTER GLAZED ROASTED WINTER VEGETABLE MÉLANGE 11
BAKED POTATO butter, bacon, sour cream, Cheddar cheese, chives 10
GARLIC BROWN BUTTER MASH Yukon golds, brown butter, chives 10
MAPLE CHIPOTLE CRISPY BRUSSELS SPROUTS applewood-smoked bacon, pickled shallot 12
🌿 **BAKED CHRISTMAS APPLES** sugar cane, cinnamon, rum, pomegranate seeds 12 🌿

(GF) GLUTEN FREE (V) VEGETARIAN

*We use only the highest quality ingredients; however, consuming raw or under-cooked 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.

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DESSERTS

BASQUE TIRAMISU CHEESECAKE

coffee cheesecake, caramel sauce, chocolate ice cream, chocolate garnish 12

BREAD PUDDING

white chocolate bread pudding, citrus, cranberries, bourbon sauce, French vanilla ice cream 12

CHOCOLATE MOUSSE

chocolate custard, orange spiced glaze, hot chocolate peppermint sauce, cinnamon crisp, chocolate sorbet, orange segments, micro cilantro 12

SALTED CARAMEL BRÛLÉE

salted caramel brûlée, amaretto cherries, almond tuile cookie, camembert dark chocolate truffle 12

DESSERT COCKTAILS

MOUNTAIN BERRY MOJITO

Flor de Caña rum, blackberries, blueberries, raspberries, fresh mint, lime sour 12

LEMON MERINGUE CREAM SODA

New Amsterdam Lemon vodka, sugar, cream, San Pelegrino Limonata, lemon zest 12

CHOCOLATE MINT MARTINI

Absolut Vanilia vodka, crème de menthe, Godiva Dark Chocolate liqueur, chocolate bitters, mint 16

BERRIES AND CREAM

Sauternes, Parma, cream, strawberry mix, sliced strawberry 17

ROCKY MOUNTAIN HOT COCOA

hot cocoa, Kilbeggan Irish whiskey, Campari, Skrewball Peanut Butter whiskey, whipped cream 16

ROOT BEER FLOAT

Goslings Black Seal rum, Godiva White Chocolate liqueur, brown simple syrup, Baileys Irish Cream, black walnut bitters, dark beer, Luxardo cherries 16

FORTIFIED & DESSERT WINES

TAYLOR 10YR TAWNY PORT, PORTUGAL 15

TAYLOR 20YR TAWNY PORT, PORTUGAL 20

DOW'S 20YR PORT, PORTUGAL 20

DOW'S 30YR TAWNY PORT, PORTUGAL 35

CLOS DADY SAUTERNES, BORDEAUX, FRANCE 20

ROYAL TOKAJI, HUNGARY 15

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