

TIMBERLINE GRILL

CLASSIC TIMBERLINE MARTINIS & COCKTAILS

TYRIAN PURPLE TONIC

house-infused butterfly pea blossom gin, tonic,
dehydrated orange, rosemary 16

SOUTHSIDE BLUES

The Botanist gin, lime juice, fresh mint, blueberries 17

STRAWBERRY LEMONADE

strawberry infused vodka, lemon juice,
simple syrup, club soda 14

HEMINGWAY ON VACAY

Don Julio Reposado Private Barrel tequila,
Mezcal, grapefruit juice, maraschino liqueur,
egg white, celery bitters 19

HOUDINI DROP

house-infused butterfly pea blossom gin,
Cointreau, lemon and lime juices,
simple syrup, lemon twist 15

AMERISTAR OLD FASHIONED

Maker's Mark Private Barrel Bourbon,
brown simple syrup, Angostura bitters,
orange bitters, dehydrated orange slice,
Luxardo cherry 18

AMERISTAR HOUSE MARGARITA

Don Julio Reposado Private Cask tequila,
Cointreau, lime juice, agave syrup,
salted rim, dehydrated lime 18

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

VEAL MEATBALLS Gorgonzola, Neapolitan ragù, Parmigiano-Reggiano, eggplant 22

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

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

BISON CARPACCIO* mustard cress, arugula, shaved Parmigiano-Reggiano, garlic tuile,
anchovy tapenade, lemon aioli 25

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

STEAMED CLAMS & MUSSELS* saffron butter broth, crostini 20

MUSHROOM CONSERVA & RICOTTA (V, GF) whipped ricotta, mushroom conserva, garlic confit,
fresh rosemary, gochugaru seasoning, seasoned lavosh crackers 18

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

SOUPS

SMOKED SPLIT PEA SHELL & CARROT SOUP (VG) smoked pea pods & mirepoix, pea shell stock,
grilled bread, crème fraîche, extra virgin olive oil 15

SEAFOOD CHOWDER seasonal fish, saffron lemon oil, ciabatta 15

FRENCH ONION SOUP Gruyère, French baguette 13

SALADS

GARDEN baby lettuce, shaved vegetables, house vinaigrette 10

COMPRESSED STRAWBERRY & ARUGULA mascarpone whipped blue cheese,
almond granola, Saba vinegar 15

CAESAR romaine, Parmigiano-Reggiano, garlic crouton, boquerones 12

BIBB LETTUCE WEDGE Point Reyes® blue cheese, Nueske® bacon, blistered tomato, pickled shallot 14

(GF) GLUTEN FREE (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 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.

TIMBERLINE GRILL

ENTRÉES

- ROASTED HALF CHICKEN** brown butter mashed potatoes, tamari-mirin glazed mushrooms, truffle mushroom butter 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 MP
- DAY BOAT SCALLOPS*** watercress, watermelon radish, yuzu coriander vinaigrette, garlic chips MP
- MUSHROOM BOLOGNESE (V)** house-made pappardelle, cremini & maitake mushrooms, red wine, tomatoes, Sriracha, English peas, Parmigiano-Reggiano 32
- MONKFISH*** char siu, tobiko, nori, yuzu sabayon MP
- SEA BASS*** chickpeas, chorizo, calamari 38
- HERB CRUSTED VEAL CHOP** pine nut purée, birds eye chimichurri, charred eggplant 34
- DUCK BREAST*** orange amaretto sauce, compressed figs, roasted five spice carrot purée, crispy Treviso, nuoc cham dressing 36
- PRIME RIB* 1 1/4 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 1 1/4 OZ.** 50
- 40 DAY DRY AGED BONE-IN NEW YORK 1 1/4 OZ.** 105
- BISON TENDERLOIN 8 OZ.** 37

WAGYU

- COLD SMOKED MANHATTAN FILET 8 OZ.** 67
- CHOPS**
- BERKSHIRE PORK TOMAHAWK 12 OZ.** 45
- BOURBON BRINED BERKSHIRE PORK CHOP 16 OZ.**
2-bone Frenched chop 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, garlic rosemary butter 9
- KING CRAB LEGS*** 1/2 pound, drawn butter, lemon MP

SAUCE TRIO

please select three 12

- T-1 STEAK SAUCE, BÉARNAISE, AU JUS, BORDELAISE, CHIMICHURRI, HORSERADISH CREAM** 5 each

SIDES

- CRAB MAC N CHEESE*** white cheddar mornay, lump crab, panko, house-made pasta shells 19
- BEER & SHARP CHEDDAR AU GRATIN** 16
- WHITE TRUFFLE & DUCK FAT HOME FRIES** black garlic lemon aioli, grated Parmesan 13
- SAUTÉED ASPARAGUS (V, GF)** pistachio, pine nut 18
- VEGETABLE MEDLEY (V, GF)** broccolini, caulilini, shallots, eggplant, truffle butter, garlic 11
- BAKED POTATO** butter, bacon, sour cream, cheddar, chives 10
- GARLIC BROWN BUTTER MASH** Yukon Gold potato, brown butter, chives 10
- TAMARI-MIRIN GLAZED MUSHROOMS** mushrooms, butter, caramelized onions 19

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