

TIMBERLINE GRILL

SPRING MENU

SEAFOOD-SHELLFISH

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

JUMBO SHRIMP COCKTAIL spicy cocktail sauce, lemon 11

SEAFOOD SAMPLER ½ Maine lobster, king crab, jumbo shrimp, oysters MP

STARTERS

PRIME CUT MEATBALLS goat cheese polenta, salsa brava, Cypress Midnight Moon cheese, toasted pine nuts, watercress 24

SEARED SCALLOPS romesco purée, onion, bacon jam, fried sunchoke chips MP

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

JUMBO LUMP CRAB CROQUETTE* mustard beurre blanc, bacon jam 24

WAGYU TARTAR brown butter toasted brioche, fresh horseradish mayo, caviar, micro greens 30

SOUPS

SEAFOOD BISQUE crab, mussel, seasonal fish 16

BEER ONION SOUP Gruyère cheese, French baguette 13

SALADS

GARDEN baby lettuce, shaved vegetables, house vinaigrette 10

FIVE SPICED BACON & KUMQUAT watercress, radicchio, shallot, brown butter brioche crouton, maple apple cider vinaigrette 14

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

BIBB LETTUCE WEDGE Point Reyes® Blue cheese, Nueske's® bacon, blistered tomato, pickled shallot 14

ENTRÉES

KOJI FRIED HALF CHICKEN Boursin® cheese mashed potatoes, seasonal vegetable 38

FRESH MAINE LOBSTER drawn butter, lemon MP

BALSAMIC BRAISED SHORT RIBS white bean purée, salsify 38

CRISP PORK BELLY braised red cabbage, pickled radish, sticky char siu, scallion 28

PAN SEARED SCOTTISH SALMON spicy tomato chili velouté, black beluga lentils MP

WILD MUSHROOM BOLOGNESE (VEGETARIAN) house-made pappardelle, Parmigiano-Reggiano cheese 32

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

PRIME RIB 14 oz. baked potato, horseradish, au jus 45

NEW YORK STRIP 14 oz. 50

WAGYU

**COLD SMOKED
MANHATTAN FILET** 8 oz. 67

CHOPS*

BERKSHIRE PORK CHOP Frenched double pork chop 60

STEAK & CHOP ACCOMPANIMENTS

CRAB OSCAR asparagus, béarnaise sauce 24

AU POIVRE peppercorn crust, bourbon 7

GRILLED SHRIMP scampi butter, lemon 19

ADDITIONAL SAUCE T-1 steak sauce, béarnaise, au jus, bordelaise, chimichurri 4 each

SIDES

LOBSTER MAC & CHEESE Gruyère and white Cheddar Mornay, toasted bread crumble 16

WHITE TRUFFLE FRIES black garlic lemon aioli, grated Parmesan cheese 12

CRISPY BRUSSELS SPROUTS spicy bacon vinaigrette 12

BAKED POTATO butter, bacon, sour cream, Cheddar cheese, chives 10

BOURSIN® MASH Yukon golds, Boursin® cheese, chive 10

GRILLED ASPARAGUS WITH SMOKED BURRATA banyuls reduction 12

TIMBERLINE GRILL

DESSERTS

LAVA CAKE

vanilla ice cream, brandy anglaise 12

SALTED CARAMEL CRÈME BRÛLÉE

caramel hazelnut rocher, vanilla tuile 12

STRAWBERRY CREAM MOUSSE

lemon cream, strawberries, basil sponge cake, strawberry coconut ice cream 12

TEQUILA - LIME SEMIFREDDO

hibiscus-orange soup, fresh seasonal berries 12

DESSERT COCKTAILS

CHOCOLATE MINT MARTINI

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

ROOT BEER FLOAT

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

BERRIES & CREAM

Sauternes, PAMA Pomegranate liqueur, cream, strawberry mix, sliced strawberry 17

ROCKY MOUNTAIN HOT COCOA

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