

TIMBERLINE GRILL

**WEDNESDAY, THURSDAY, & SUNDAY
5P – 9P**

**FRIDAY & SATURDAY
5P – 10P**

RAW BAR

MARKET OYSTERS*	½ dozen, cocktail sauce, mignonette, lemon choice Pacific or Atlantic	MARKET PRICE
JUMBO SHRIMP COCKTAIL	cocktail sauce, lemon	16
MAINE LOBSTER ROLL	mayonnaise, lemon, Parker House roll	15
KING CRAB TOSTADA	king crab, avocado, grapefruit, salsa golf, pico de gallo	18
SEAFOOD SAMPLER*	½ lobster, king crab, jumbo shrimp, oysters	68

STARTERS

ARTISAN CHEESE BOARD	chef's selection of local cheeses, mountain flower honey	14
BEEF CARPACCIO*	olive salad, Parmesan, horseradish, quail egg, brioche	15
JUMBO LUMP CRAB CAKES	whole grain mustard butter, tomato jam	19
COLORADO POTATO GNOCCHI	English pea, mushroom, chervil, balsmic	18
GRILLED SHRIMP	scampi butter, lemon	19

SOUPS

SHRIMP TORTILLA SOUP	spiced bisque, crème fraîche, cilantro	12
FRENCH ONION	Gruyère cheese, crouton	10

SALADS

GARDEN	young greens, carrot, cucumber, tomato, radish, vinaigrette	10
TUSCAN KALE	compressed rhubarb, pine nut, lemon yogurt dressing	10
CAESAR	baby romaine, Parmesan, garlic crouton, white anchovy	10
BIBB LETTUCE WEDGE	Point Reyes® blue cheese, bacon, tomato, shallot	11

SIDES

JUMBO ASPARAGUS	garlic, shallot, lemon	11
SPRING VEGETABLE MEDLEY	caulilini, fennel, green bean, snow pea shoot, garlic	10
BABY CARROTS	brown sugar & ginger glaze, fresh dill	9
ENGLISH PEAS	pancetta, Cipollini onion, charred Trevisio	10
CREAMED SPINACH	Gruyère cheese sauce	9
PAN-ROASTED MUSHROOMS	fresh thyme, garlic	10
HAND-CUT FRIES	smoked paprika, rosemary salt	9
POTATO GRATIN	Parmigiano-Reggiano cheese	10
BAKED POTATO	butter, sour cream, bacon, cheddar, chive	9

STEAKS*

We proudly serve Aspen Ridge all natural Angus beef, certified humane natural beef, hormone and antibiotic free, source verified, local and sustainable from Greeley, Colorado.

*** accompanied by your choice of sauce ***

USDA CHOICE

FILET MIGNON	7 oz	38
RIBEYE	22 oz bone-in	52
PRIME RIB	14 oz, baked potato, horseradish	39
TOP SIRLOIN	9 oz	32
USDA PRIME		
NY STRIP	14 oz	49

CHOPS*

BERKSHIRE PORK CHOP	double chop	36
COLORADO LAMB	double chop	29
AMERICAN BISON	Tomahawk chop	MARKET PRICE

TOPPERS

KING CRAB OSCAR	asparagus, béarnaise	15
AU POIVRE	pepper-crust, Breckenridge Bourbon	7
GRILLED SHRIMP	scampi butter, lemon	19
FRIED EGG	local farm fresh egg	4
FOREST MUSHROOMS	pan-roasted, thyme, garlic	4
KING CRAB LEGS	1/2 pound, lemon	MARKET PRICE

SAUCES 4

BÉARNAISE	hollandaise, tarragon reduction
AU JUS	fresh thyme and rosemary, roasted beef broth
BORDELAISE	veal glacé, red wine reduction
CHIMICHURRI	fresh herbs, spices, extra virgin olive oil, sherry vinegar
MUSTARD BUTTER	whole grain mustard, white wine reduction
CREAMY HORSERADISH	sour cream, Worcestershire, Tabasco
T-1 STEAK SAUCE	chef's signature steak sauce

ENTRÉES

LOCH LINNHE SALMON*	Stranahan's® whiskey maple butter	32
ALASKAN HALIBUT*	citrus, cilantro, pine nut, fennel & carrot salad	38
1.5 LB MAINE LOBSTER	drawn butter, lemon	MARKET PRICE
KING CRAB LEGS	Sriracha® aioli, drawn butter	MARKET PRICE
24-HOUR SHORT RIBS	white bean, arugula, pine nut, pepper	36
CRISPY CORNISH HEN	spring vegetable, pan jus	30

*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.