

TIMBERLINE GRILL

OPEN

WEDNESDAY, THURSDAY, & SUNDAY 5P – 9P
FRIDAY & SATURDAY 5P – 10P

RAW BAR

MARKET OYSTER*	1/2 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
SEAFOOD SAMPLER*	1/2 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
HOUSE-MADE FETTUCCINE	kabocha squash, pepitas, sage, brown butter	18

SOUPS

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

SALADS

GARDEN	young greens, carrots, cucumber, tomato, radish, vinaigrette	10
WINTER GREENS	crisp sunchoke, apples, almonds, champagne vinaigrette	10
CAESAR	baby romaine, Parmesan, garlic crouton, white anchovy	10
BIBB LETTUCE WEDGE	Point Reyes® blue cheese, bacon, tomato, shallot	10

SIDES

BRAISED BROCCOLINI	garlic, chickpeas, pine nut	10
ROASTED CAULIFLOWER	Parmesan, chimichurri	9
SPICY BRUSSELS SPROUTS	Sriracha® & Colorado honey butter	10
ROASTED COLORADO BEETS	bacon vinaigrette, Haystack Mountain chévre	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	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 & Antibiotic Free,
Source Verified, Local & Sustainable from Greeley, CO.
*** 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
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CHOPS*

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

TOPPERS

KING CRAB OSCAR	broccolini, béarnaise	15
AU POIVRE	pepper crust, Breckenridge Bourbon	7
JUMBO PRAWNS	scampi butter, lemon	15
FRIED EGG	local farm fresh egg	4
FOREST MUSHROOMS	pan roasted, thyme, garlic	4
KING CRAB LEGS	half 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, EVOO, 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	

ENTREES

LOCH LINNHE SALMON*	Stranahan's® whiskey maple butter	32
SWORDFISH*	fideo, spiced tomato broth, coriander, Manila clams	36
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	kabocha squash & apple puree, pan jus	30

*We Only Use The Highest Quality Ingredients; 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.