

TIMBERLINE GRILL

FALL MENU

SEAFOOD-SHELLFISH

- MARKET OYSTERS*** ½ dozen, cocktail sauce, mignonette granite, 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, mignonette granite, spicy cocktail sauce, lemon MP

STARTERS

- SEARED SCALLOPS** romesco purée, onion, bacon jam, fried sunchoke chips MP
CHEF'S ARTISAN BOARD selection of charcuterie, cheese, seasonal accoutrements 24
KING CRAB CAKES pan seared crab cakes, corn, romesco sauce, microgreens 24
MOSAIC OF BLACK COD aguachile, fried pommes, baby arugula, pickled red beets 18
PASTRAMI HOUSE-CURED SALMON mustard crema, pickled red onion, caviar, house-made sourdough 17

SOUPS

- SEAFOOD CHOWDER** seasonal fish, saffron lemon oil, ciabatta 15
BEER ONION SOUP Gruyère cheese, French baguette 13

SALADS

- GARDEN** baby lettuce, shaved vegetables, house vinaigrette 10
RASPBERRY BRIE SALAD brie cheese, pear chips, candied walnuts, shallot, baby arugula, endive, raspberry honey vinaigrette 15
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 HALF CHICKEN** brown butter mash, pickled seasonal vegetable 38
FRESH MAINE LOBSTER drawn butter, lemon MP
ALASKA KING CRAB LEGS Sriracha aioli, drawn butter, lemon MP
CEDAR-PLANK SCOTISH SALMON Stranahan's® Colorado whiskey butter MP
HONEY ROASTED BLACK COD Champagne sauce, white bean, chorizo, clams, walnuts MP
SWEET POTATO GNOCCHI (Vegetarian) San Marzano tomato sauce, preserved grape tomatoes, basil, toasted walnuts 32
TARRAGON SMOKED RACK OF LAMB king oyster mushrooms, pickled mustard seed, parsnip tart 70
ROASTED DUCK BREAST citrus braised endive, ancho chile butternut squash purée, pickled fennel 36
PAN SEARED DOUBLE BONE PORK CHOP warm spiced brown sugar glaze, miso fennel, celeriac tart 64

FROM THE GRILL*

all steaks are accompanied with your choice of one sauce T-1 steak sauce, béarnaise, au jus, bordelaise, chimichurri

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 ACCOMPANIMENTS

- KING CRAB OSCAR** asparagus, béarnaise sauce 24
AU POIVRE peppercorn crust, Bourbon 7
WILD MUSHROOM TOPPER seasonal mushroom, garlic rosemary butter 9

- GRILLED SHRIMP SCAMPI** butter, lemon 19
KING CRAB LEGS ½ pound, drawn butter, lemon MP
ADDITIONAL SAUCE T-1 steak sauce, béarnaise, au jus, bordelaise, chimichurri 4 each

SIDES

- BEER & SHARP CHEDDAR AU GRATIN** 16
WHITE TRUFFLE DUCK FAT FRIES black garlic lemon aioli, grated Parmesan cheese 13
GRILLED ASPARAGUS VICHYSOISE, SEASONAL WILD MUSHROOMS 12
GARLIC & TARRAGON CANDIED RAINBOW CARROTS 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 bacon, pickled shallot 12

*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

PEARTART

pear, fig filling, goat cheese, cardamon-orange sorbet 12

RICE PUDDING

sweet coconut rice pudding, sweet potato cake, miso carrot gelée, pomegranate seeds, sesame tuile, lime-ginger sphere, pickled cranberry, basil 12

MEXICAN CHOCOLATE MOUSSE

chocolate custard, tamarind-orange spiced gelée, hot chocolate-ancho sauce, cinnamon crisp, chocolate sorbet, micro cilantro, orange segments 12

CRÈME BRÛLÉE

orange-pumpkin brûlée, spiced milk chocolate maple-cinnamon truffle, pumpkin seed cookie 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