

# TIMBERLINE GRILL

## CLASSIC TIMBERLINE MARTINIS & COCKTAILS

### AMERISTAR OLD FASHIONED

Maker's Mark Private Barrel Bourbon, brown simple syrup, Angostura bitters, orange bitters, dehydrated orange slice, Luxardo cherry 19

### BANDITO

Don Fulano Reposado tequila, Madra Mezcal, Campari, Carpano sweet vermouth, orange bitters 22

### SIDE CAR

Hardy Noces d'Or Cognac, Cointreau, lemon juice, simple syrup 20

### POMEGRANATE MULE

Haku vodka, Pama liqueur, pomegranate juice, lime juice, simple syrup 17

### THE GREAT RUMPKIN

Ron Zacapa No. 23 rum, Frangelico, egg whites, pumpkin purée, lemon juice, ginger beer 18

### AMERISTAR HOUSE MARGARITA

Don Julio Reposado Private Cask tequila, Cointreau, lime juice, agave syrup, salted rim, dehydrated lime 20

## 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, lemon MP

## STARTERS

**CHARSIU PORK BELLY** three spiced carrot purée, charred leeks, toasted coriander 23

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

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

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

**FRIED PRAWNS\*** chile oil, daikon, frise, orange supreme 25

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

**BISON CARPACCIO\*** red chimichurri, bison bacon jam, pickled shallots, Red Boat™ smoked fish sauce, toasted sourdough 22

## SOUPS

**SQUASH SOUP (V)** pumpkin, roasted acorn squash, crème fraîche, togarashi pepitas, pumpkin oil 15

**LOBSTER BISQUE\*** lobster meat, charred green scallions, crème fraîche 16

**FRENCH ONION SOUP** Gruyère, French baguette 13

## SALADS

**GARDEN** baby lettuce, shaved vegetables, house vinaigrette 11

**ROASTED BEET** arugula, artisanal baby greens, sherry honey vinaigrette, puffed sushi rice, wasabi horsey goat cheese cream 15

**CAESAR** romaine, Parmigiano-Reggiano, garlic crouton, boquerones 13

**BIBB LETTUCE WEDGE** Point Reyes® blue cheese, Nueske® bacon, blistered tomato, pickled shallot 15

(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.

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## ENTRÉES

**ROASTED HALF JIDORI CHICKEN** Boursin™ mash, roasted carrots & asparagus, garlic confit, toasted mustard seed jus 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 45

**DAY BOAT SCALLOPS\*** pickled jicama & green mango slaw, toasted coconut, watermelon radish, yuzu coriander vinaigrette MP

**MUSHROOM BOLOGNESE (V)** house-made pappardelle, cremini & maitake mushrooms, red wine, tomatoes, Sriracha, English peas, Parmigiano-Reggiano 32

**PAN SEARED FISH\*** daily catch, Japanese whiskey glaze, yuzu & butternut squash sabayon, tempura oyster, frisee 39

**DOUBLE R RANCH™ PRIME RIB\* 14 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

### DOUBLE R RANCH™ USDA PRIME

**FILET MIGNON 7 OZ.** 40

**BONE-IN RIBEYE 22 OZ.** 81

**NEW YORK STRIP 14 OZ.** 50

**40 DAY DRY AGED BONE-IN NEW YORK 14 OZ.** MP

**GREAT RANGE BISON TENDERLOIN 8 OZ.** 54

### WAGYU

**SNAKE RIVER FARMS™ COLD SMOKED  
MANHATTAN FILET 8 OZ.** 67

**JAPAN A5 WAGYU STRIPLOIN 30/OZ.**  
3 OZ. | 4 OZ. | 6 OZ. | 8 OZ.

### CHOPS

**BERKSHIRE PORK TOMAHAWK 12 OZ.** 45

**BOURBON BRINED BERKSHIRE PORK CHOP 16 OZ.**  
Frenched double-cut 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, butter, mirin, sherry  
vinegar, tamari, caramelized onions 9

**KING CRAB LEGS\*** ½ 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

**LOBSTER MAC N CHEESE\*** white cheddar mornay, lobster, panko, house-made pasta shells 21

**BEER & SHARP CHEDDAR AU GRATIN** 16

**ROSEMARY SALT & DUCK FAT FRIES** black garlic lemon aioli 14

**SAUTÉED ASPARAGUS (V, GF)** pistachio salsa verde, pine nut 18

**CREAMED SPINACH (V, GF)** feta, crispy onions 18

**BAKED POTATO** butter, bacon, sour cream, cheddar, chives 10

**BOURSIN™ MASH (V, GF)** Yukon gold potatoes, Boursin™ herb cheese 11

**TAMARI-MIRIN GLAZED MUSHROOMS** mushrooms, sherry, mirin, tamari, butter, caramelized onions, soubise 19

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