

The Timbers Restaurant



Rio Grande Club & Resort
SOUTH FORK, COLORADO

Appetizers

Artichoke Gruyere Dip

Creamy Artichoke Dip with Gruyere Cheese, Served with Flatbread
10

Ahi Tuna Nachos

Thinly Sliced Ahi Tuna with Sesame Seeds, Avocado and Siracha Aioli
on Wonton Nachos
14

Baba Ganoush

Fire-Roasted Eggplant Dip, Served with Pita Bread Triangles and Fresh Crudite
9

Cajun Calamari

Cajun-Breaded Calamari, Fried Golden Brown, Served with a Lemon Aioli
and Cocktail Sauce
12

Soup du Jour

Check with Your Server for Today's Club-made Soup

Cup - 6 Bowl - 8

Side Salad

Garden Salad - 6

Caesar Salad - 6

Beet Salad - 6

**Rio Grande Club & Resort Members receive 15 % off food & nonalcoholic beverages;
18% Gratuity added to parties of 6 or more; Additional \$5 for Split Plates**

* Consuming raw or under-cooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.
Many of our menu items are or can be made gluten free.

Entrée Salads

Add Protein to any Salad

Grilled Chicken – 6 Steak – 8 Salmon – 7 Shrimp – 7 Seared Ahi Tuna - 8

Southwestern Salad

Butter Leaf Lettuce, Roasted Corn, Black Bean, Pepitas, Roasted Red Peppers,
Shredded, Monterrey Jack Cheese and Crispy Tortilla Strips.

Tossed in Chipotle Ranch.

9

Classic Caesar

Crisp Romaine Lettuce, Toasted Croutons and Grated Parmesan Cheese Tossed in a
Club-made Caesar Dressing

8

Rio Grande Salad

Fresh Baby Spinach with Roasted Beets, Toasted Walnuts, Goat Cheese
Crumbles and Heirloom Tomatoes

9

Valley Salad

Heritage Mixed Greens, Cranberries, Crumbled Feta Cheese, Heirloom Tomatoes,
Sliced Cucumbers, Bacon Crumbles and Toasted Pecans

9

Dressing Choices: Ranch, Caesar, Honey Mustard, Cilantro Lime Vinaigrette,
Balsamic Vinaigrette, Honey Cider Vinaigrette or Bleu Cheese

Drinks

House Local Blend Tea 3

Hot Tea or Coffee 2

Iced Tea 2

Soft Drinks 2.50

Perrier 3

Juice 3.50

Wines by the Glass – Line 39 Winery

Reds

Pinot Noir, Merlot, Cabernet Sauvignon

Whites

Sauvignon Blanc, Pinot Grigio, Chardonnay

9

Entrées

Blackened Bleu Tenderloin Filet

6 oz. Blackened Tenderloin Filet Topped with Bleu Cheese and Demi-Glace, Served with Roasted Fingerling Potatoes and Sautéed Asparagus

34

Grilled Ribeye Steak

11 oz. Grilled Ribeye with Jack Daniels Honey Butter, Served with Parmesan Mashed Russet Potatoes and Roasted Brussels Sprouts

33

New York Strip

10 oz. Grilled New York Strip Steak with a Burgundy-Mushroom Sauce, Served with Roasted Fingerling Potatoes and Sautéed Asparagus

34

Chicken-Fried Steak

Our RGC Signature Dish of Hand-Battered Chicken-Fried Steak, Served with Parmesan Mashed Russet Potatoes and Sautéed Green Beans

24

Grilled Salmon

8 oz. Grilled Salmon with Lemon-Dill Butter, Served with Confetti Rice and Sautéed Asparagus

26

Shrimp Scampi

Six Large Shrimp Sautéed in Butter and Garlic on a Bed of Linguine Served with Garlic Bread

26

Seared Ahi Tuna

8 oz. Coriander-Crusted Ahi Tuna, Seared Rare with Lemon Beurre Blanc, Served with Grilled Leeks and Israeli Couscous

29

Rigatoni A La Vodka

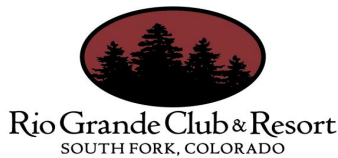
Rigatoni Pasta Tossed in a Creamy Vodka Marinara, Served with Sautéed Spinach and Melted Mozzarella Cheese

19

With Grilled Chicken – 25

Rio Grande Club & Resort Members receive 15 % off food & nonalcoholic beverages; 18% Gratuity added to parties of 6 or more; Additional \$5 for Split Plates

* Consuming raw or under-cooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.
Many of our menu items are or can be made gluten free.



Beer and Seltzers

First Cast IPA , Dos Equis, Fat Tire, Blue Moon, Corona, Coors Light (16 oz), Miller Light (16 oz), Stella, Bud Light Chelada, White Claw and Budweiser Seltzers

5.25

Budweiser, Bud Light, Michelob Ultra, Coors, Coors Light, Miller Lite

4.50

Colorado Canned Wines

Colorado Colterris Canned Wines – Choice of Rosé, White and Red Blend

10.50

Seasonal Craft Cocktails

Lavender and Lemon Sparkler – An Effervescent Mix of Gloria Ferrer Champagne and Lemon Zest Simple Syrup. Lemon Peel and Fresh Lavender Garnish 9

Vodka

Tiramisu Martini - Vanilla Vodka, Amaretto, Kahlua, Splash of Half and Half. Sprinkle of Chocolate Shavings 12

Whiskey

Mint Julep - Muddled Fresh Mint Leaves and Simple Syrup, and Club Bourbon Over Ice. Mint Sprig Garnish 8

Peach Lemonade Slush - Fresh Peaches, Peach Crown Royal, and Lemonade. Served Frozen or On the Rocks 10

Classic Old Fashioned – Muddled Sugar, Fresh Orange and Bitters with Club Bourbon over Ice. Garnished with Orange Peel 8

Gin

Blackberry Cucumber Gin Spritzers - Muddled Fresh Blackberries, Mint Leaves & Lime Wedge, Club Gin, Blackberry Simple Syrup, Freshly Squeezed Lime, Splashes of Soda Over Crushed Ice 10

Tequila

Ginger Beer Paloma – Patron Silver, Grapefruit Juice, Fever Tree Ginger Beer Over Ice 10

Blackberry Lemonade Margarita - Muddled Fresh Blackberries, Sugar, Fresh Lemon Squeeze, Lemonade, Patron Silver. Served on the Rocks or Frozen 11

Rum

Rum Moscow Mule - Club Rum, Spiced Simple Syrup, Fresh Squeezed Lime, Fever Tree Ginger Beer. Choice of Additional Flavor - Blackberry, Strawberry, Mango, Peach or Pineapple 9

Lava Flower – Blended Fresh Mango & Coconut Puree, Malibu Rum, Frozen Banana & Pineapple Juice 11