## The Timbers Restaurant



# **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

## 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

Club-Made Green Chile

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

<sup>\*</sup> 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

## Apple Pecan Fall Salad

Heritage Mixed Greens, Sliced Gala Apples, Crumbled Bleu Cheese, Toasted Pecans and Sliced Cucumbers

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

# **Entrées**

### Tenderloin Filet

8 oz. Grilled Angus Tenderloin Filet with Dijon Tarragon Veloute, Served with Roasted Fingerling Potatoes and Sautéed Asparagus

36

## Blackened Ribeye

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

32

# New York Strip

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

### Falafel with Couscous

Chickpea Fritters Served with Baba Ganoush, Fresh Mixed Greens and Pasta Pearls



## **Specialty Cocktails**

#### Vodka

**South Fork Mango Mule** – Simple and Delicious! Vodka, Mango Puree with Fever Ginger Beer 10

**Rio Grande Blackberry Mule -** Muddled Blackberries, Simple Syrup, Fresh Lime, Fever Tree Ginger Beer, Tito's Vodka 10

**Rio Grande Mary** – Our Signature Bloody Mary! Club-made Bloody Mary Mix, Vodka, Garnished With Pepperoncini, Green Olive and Lime 10

**Lavender Martini** – Belvedere Vodka with Club-made Lavender Simple Syrup and Fresh Lemon Juice, Garnished with Club-made Candied Lemon Slice 12

**Tito's Winter Warmer –** Vanilla-infused Tito's Vodka, Hot Water, Spiced Honey Syrup and Fresh Squeezed Lime Juice 9

**Salted Caramel Espresso Martini -** Caramel, Kahlua, Espresso Vodka, Served in a Caramel Salted Rim Glass 10

#### Gin

**Winter Gin and Tonic -** Gin, Spiced Simple Syrup, Orange Juice, Tonic Water over Ice 9

**Rio Classic Tom Collins -** Tanqueray, Lemon Juice, Soda over Ice and Lemon Garnish 9

### **Tequila**

**The Oasis -** Pineapple Juice, Tequila, Fresh Squeezed Lime, Triple Sec Garnished with Lime Twist 9

Rio Grande Margarita – Grand Marnier, Patrón and Fresh Lime Juice 12

#### Rum

**Million Dollar Swing** – Dark Rum, Pineapple & Orange Juice and Cream of Coconut, with Orange Slice Garnish 10

**Cinnamon Rum Warmer -** Dark Rum, Cinnamon Quill, Cranberry Juice and Cloves 8

#### Whiskey

Whiskey Spritz - Ginger Ale, Sparkling Apple Juice, Your Choice of Whiskey 9

**Holiday Coffee -** Jack Daniels, Peppermint Syrup, Hot Coffee, Light Whipped Cream and Candy Cane Garnish 8

**Pin-Seeker** – Whiskey, Lemon Juice, Simple Syrup and Club Soda, with Orange Slice and Cherry 10

**Hot Toddy** – Grand Marnier, B&B, Bourbon, English Tea, Dash of Bitters, Garnish of Nutmeg Powder, Cloved-Lemon Wheel and Cinnamon Stick 12