

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

Pesto Flatbread

Flatbread Topped with Basil Pesto, Fresh Mozzarella, Spinach
and Sliced Heirloom Tomatoes
11

Cajun Calamari

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

Soup du Jour

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

Club-Made Texas Style Chile

Cup – 6, Bowl – 8

Club-Made Green Chile

Cup – 6, Bowl – 8

**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.

Salads

Add Protein to any Salad: Grilled Chicken – 6, Steak – 8, Salmon – 7,
Shrimp – 7, or Seared Ahi Tuna - 8

Clubhouse Salad

Heritage Mixed Greens, Goat Cheese Crumbles, Sliced Cucumbers, Heirloom
Tomatoes, Nut Medley with Cranberries and Raisins

7

Apple Pecan Fall Salad

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

7

Classic Caesar

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

6

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

8

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

Drinks

Iced Tea, Hot Tea or Coffee 2

Soft Drinks- 2.50

Perrier 3

Juice 3.50

Wines by the Glass – Line 39 Winery

Reds

Pinot Noir, Cabernet

Whites

Sauvignon Blanc, Pinot Grigio, Chardonnay

9

Entrées

Tenderloin Filet

8 oz. Grilled Angus Tenderloin Filet with Garlic Dijon Mustard Sauce, Served with Parmesan Mashed Russet 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

Our Chef's Famous Hand-Battered Chicken-Fried Steak, Served with Parmesan Mashed Russet Potatoes and Sautéed Green Beans

24

Grilled Pork Chop

12 oz. Grilled Porterhouse Pork Chop with Apple Chutney, Served with Confetti Rice and Sautéed Broccolini

34

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

Chilean Sea Bass

Grilled Chilean Sea Bass, Seasoned and Served with Roasted Fingerling Potatoes, and Sautéed Broccolini

38

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

Mediterranean Vegetables and Polenta

Sautéed Spinach, Sun-Dried Tomatoes, Cremini Mushrooms and Kalamata Olives in Mediterranean Seasonings, Served with Creamy Polenta

19



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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