

# 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

Perrier 3

Soft Drinks- 2.50

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

## Salt Block Grilled Chilean Sea Bass

Chilean Sea Bass Seasoned and Grilled on a Salt Block, Served with Roasted Fingerling Potatoes, and Sautéed Broccolini

19

## 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

# Specialty Cocktails

## **Vodka**

**“South Fork” Mango Mule** – Simple and delicious! Vodka, mango puree and ginger beer, 10

**Rio Grande Mary** – Our signature Bloody Mary, house-made Bloody Mary mix, vodka, garnished with pepperoncini, green olive and lime, 10

**Lavender Martini** – Belvedere vodka with house-made lavender simple syrup and fresh lemon juice, garnished with chef’s-made candied lemon slice, 12

**Pink Cutthroat** – Vodka, pink grapefruit juice, splash of ginger beer and our house-made simple syrup, garnished with a cherry, 10

## **Gin**

**Strawberry-Rhubarb Gin Rickey** – Gin with muddled strawberries, rhubarb syrup, fresh lime juice and sparkling water, garnished with fresh strawberry, 10

**Italian Greyhound with Rosemary Sugar** – Gin and Campari liqueur with grapefruit juice, sugar and rosemary rim, garnished with rosemary sprig, 10

## **Tequila**

**“The Zone” Mojita-rita** – Tequila muddled fresh mint leaves, fresh lime juice, a couple dashes of sugar and topped with club soda, 10

**Rio Grande Margarita** – Grand Marnier, Patrón and fresh lime juice, 12

## **Rum**

**Million Dollar Swing** – Dark rum, pineapple and orange juice and Cream of Coconut, garnished with an orange slice, 10

**The Albatross** – A refreshing summer drink with spiced rum, vanilla, evaporated milk, half and half, topped with club soda and dash of nutmeg and cinnamon, 10

## **Whiskey**

**Pin-Seeker** – Whiskey, lemon juice, simple syrup and club soda, with orange slice and cherry, 10

**Rod and Reel Lemonade** – Jack Daniels, triple sec, lemon juice and lemon-lime soda, garnished with a lemon twist, 10