

Timbers Restaurant

at the



Rio Grande Club & Resort

Rio Grande Club & Resort Members receive 10% off food & nonalcoholic beverages

Appetizers

Chips & Salsa

Heaping basket of crispy tortilla chips, served with house made salsa
add guacamole 3.50

5.95

Quesadilla

Shredded cheddar & jack cheese, black olives, bell peppers, onions, tomatoes
and jalapenos inside a crisp flour tortilla with a side of sour cream
and our house made salsa – includes choice of chicken or beef

add shrimp 4.00 • add guacamole 2.00

Whole 8.95

Matt's Artichoke Dip

Creamy artichoke, spinach and mushroom dip, served with pita wedges

\$9.95

Shrimp Cocktail

Six healthy shrimp served with lemon wedge and cocktail sauce

10.95

Sizzling Stuffed Mushrooms

Six mushrooms sautéed in butter & garlic, stuffed with cream cheese, bacon bits and
herbed bread crumbs

8.95

Soups

Green Chili

Served with a warm tortilla and cheese

Bowl 5.95 / Cup 4.50

Soup du jour

Bowl 5.95 / Cup 4.50

18% gratuity will be added to parties of 6 or more
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Salads

Ginger Lime Salmon Salad

Tender grilled salmon on a bed of fresh mixed greens, topped with tomatoes, avocados, capers, candied pecans, served with a side of feta cheese crumbles and our house made lemon thyme dressing

14.95

Rio Chop Salad

Chopped romaine with tomatoes, apples, walnuts, onion & bacon crumbles, topped with grilled chicken and avocado wedges – side of bleu cheese crumbles and creamy dijon dressing

11.95

Caesar Salad

Chopped romaine, parmesan cheese, Caesar dressing with house made croutons

add chicken 3.00 • add shrimp 4.00

9.95 full / 6.95 half

House Salad

Mixed greens with tomatoes, cucumbers and carrots

4.95

Burgers • Sandwiches

choice of french fries, rio chips, sweet potato fries, house salad or soup de jour

South Fork Burger

Grilled ½ pound Burger with peppered bacon, sautéed onions, cheddar and jack cheese, lettuce and tomato

11.95

Crispy Chicken Tenders

Four crispy chicken tenders served with choice of french fries or mashed potatoes with house made country gravy

10.95

Button Mushroom Pasta

Button mushrooms and linguini pasta tossed with a creamy mushroom sauce

14.95

Entrées

Entrées served with dinner rolls, choice of soup du jour or house salad

Chicken Fried Steak

Thinly pounded 6 oz. steak, dipped in buttermilk and seasoned flour, fried and topped with country gravy, served with mashed potatoes and seasonal vegetable

12.95

Big Daddy 'stuffed' Pork Chop

Hand cut bone-in 'extra thick' pork chop, stuffed with our house made seasoned stuffing, grilled and drizzled with a tasty peach-apple glaze

23.95

Filet

8 oz Filet served with baked potato and steamed seasonal vegetable

23.95

Poulet Farci

Chicken Breast stuffed with herbed cream cheese and wrapped in bacon, served with twice baked potato and seasonal vegetable

22.95

Cedar Wrapped Salmon

Generously seasoned 6 oz salmon filet, wrapped in thinly cut cedar, served with wild rice, sautéed spinach and cherry tomatoes

22.95

Alfredo

Fettuccini pasta tossed with creamy garlic Alfredo sauce

Add Chicken 3.00 • add shrimp 4.00

12.95

Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Iced Tea, Hot Tea, Hot Chocolate, Coffee

2.00

Milk, Cranberry, Apple, Orange, Tomato, Pineapple, Grapefruit Juices

2.50

Beer

Coors, Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Mikes Hard Lemonade

4.50

New Castle Brown Ale, Fat Tire, Dos Equis, Corona, Heineken, Breckenridge Brewery Vanilla Porter, Blue Moon Stella Artois, India Pale Ale IPA, Alamosa Amber, Three Barrel Brewing Hot Trash, Trashy Blonde, Burnt Toast

5.00