

The Timbers Restaurant



Rio Grande Club & Resort
SOUTH FORK, COLORADO

Rio Grande Club & Resort Members receive 15 % off food & nonalcoholic beverages
18% Gratuity added to parties of 6 or more

Appetizers

Artichoke Dip

Chef's house-made spinach & artichoke dip served with pita bread

10

Shrimp Cocktail

Seasoned shrimp served with lemon wedge & cocktail sauce

9

Crab Stuffed Mushrooms

Six large mushrooms stuffed with crab, panko, spices and fresh herbs

11

Salads

Salmon Salad

Grilled salmon on a spring mix with cucumbers, tomatoes, avocado, bacon, capers, cranberries and walnuts, served with a side of feta cheese crumbles

17

House Salad

Spring mix greens with tomato & cucumber

6

Rio Chop

Chopped Romaine with tomatoes, apples, nut medley, red onion, topped with grilled chicken & avocado

15

Wedge

Boston bib lettuce, tomatoes, bacon and bleu cheese dressing

9

Greek Salmon Salad

Grilled salmon on a spring mix with a house-crafted tapenade of tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, garlic and dill

18

Soup du Jour

Ask about our soup de jour, which is scratch-made daily by our chef

* Consuming raw or under-cooked meats, poultry, seafood or eggs
may increase the risk of food-borne illness

Entrees

Filet

8 oz. hand-cut Angus filet served with asparagus, oyster mushrooms in a subtle beurre rouge sauce and white truffle twice-baked potato

38

Ribeye

9 oz. Angus ribeye steak served with asparagus and roasted red potatoes drizzled with chimichurri sauce

34

Sirloin

8 oz. Angus sirloin served with whipped garlic butter served with seasonal vegetable and whipped red potatoes

28

Chicken Fried

Our Chef's famous hand-battered chicken-fried steak, served with mashed potatoes & gravy and broccolini

23

Herb Encrusted Pork

Pork tenderloin rolled in a Chef's blend of fresh herbs and bread crumbs, topped with apple-bourbon jus, oven roasted and served with seasonal vegetable and sweet potatoes seasoned with bacon & browned butter

32

Chicken Alfredo

Seared chicken breast on a bed of linguine in a house-made Alfredo sauce

26

Salmon

Macadamia-nut encrusted hand-cut salmon filet oven roasted and served with sugar snap peas and our Chef's blend wild rice

28

Shrimp Scampi

Large shrimp sautéed in butter & garlic on a bed of linguine, garnished with fresh herbs and served with garlic bread

26

Quinoa stuffed peppers

Belle peppers stuffed with a lightly seasoned blend of quinoa, artichoke, mushroom and sundried tomatoes

19

Cioppino

Mussels, clams, salmon, cod and shrimp in red sauce, served with garlic bread

29

Dessert du Jour

Our Chefs handcraft a variety of desserts based on what is in season

Be sure to ask your server

Drinks

House blend tea 2.50

Hot tea or coffee 2

Juice 3.50

Bottled Water 2

Regular black tea 2

Soft Drinks 2.50 Perrier 3

Wines by the Glass – Ava Grace

Reds - Cabernet, Merlot, Pinot Noir

Whites - Chardonnay, Sauvignon Blanc, Pinot Grigio

9

Craft Cocktails

Vodka

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

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

Lavender Martini – Belvedere vodka with house-made lavender simple syrup & 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 & 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 & orange juice and Cream of Coconut, garnished with an orange slice, 10

The Albatross Rum Refresher– A refreshing summer drink with spiced rum, vanilla, simple syrup and milk, topped with club soda and dashes of nutmeg & cinnamon, 10

Whiskey

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

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

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