**The Timbers Restaurant**

 **Rio Grande Club & Resort Members receive 15 % off food & nonalcoholic beverages  
18% Gratuity added to parties of 6 or more  
  
Appetizers**Artichoke DipChef’s house-made spinach & artichoke dip served with pita bread   
10  
Shrimp CocktailSeasoned shrimp served with lemon wedge & cocktail sauce  
9   
Crab Stuffed MushroomsSix large mushrooms stuffed with crab, panko, spices and fresh herbs  
11  
**Salads**Salmon SaladGrilled salmon on a spring mix with cucumbers, tomatoes, avocado, bacon, capers, cranberries and walnuts, served with a side of feta cheese crumbles  
17  
House SaladSpring mix greens with tomato & cucumber   
6  
Rio ChopChopped 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 SaladGrilled 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 JourAsk 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**Filet8 oz. hand-cut Angus filetserved with asparagus, oyster mushrooms in a subtle beurre rouge sauce and white truffle twice-baked potato   
38  
Ribeye9 oz. Angus ribeye steak served with asparagus and roasted red potatoes drizzled with chimichurri sauce  
34  
Sirloin8 oz. Angus sirloin served with whipped garlic butter served with seasonal vegetable and whipped red potatoes   
28  
 Chicken FriedOur Chef’s famous hand-battered chicken-fried steak, served with mashed potatoes & gravy and broccolini   
23  
Herb Encrusted PorkPork 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 AlfredoSeared chicken breast on a bed of linguine in a house-made Alfredo sauce  
26  
SalmonMacadamia-nut encrusted hand-cut salmon filet oven roasted and served with sugar snap peas and our Chef’s blend wild rice   
**28**Shrimp ScampiLarge shrimp sautéed in butter & garlic on a bed of linguine, garnished with fresh herbs and served with garlic bread   
26  
Quinoa stuffed peppersBelle 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  
  
 **\*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**  
**Dessert du Jour**  
Our Chef and Sous Chef make a variety of desserts based on their creative juices and what’s in season, be sure to ask your server what is available!

**Drinks**

House blend tea 2.50 Regular black tea 2   
Hot tea or coffee 2 Soft Drinks 2.50   
Perrier 3 Juice 3.50

**Wines by the Glass - Redwood Creek**  
**Reds** Cabernet, Merlot, Pinot Noir   
**Whites**   
Chardonnay, Sauvignon Blanc, Pinot Grigio

9

**Specialty Cocktails**

**Vodka**

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

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

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

**Gin**

**Limoncello & Thyme Collins** – Hendricks gin topped with club soda and a dash of limoncello, garnished with as fresh thyme sprig and lemon twist, served on the rocks.

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

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

**Tequila**

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

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

**Rum**

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

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

**Whiskey**

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

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