

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 medly, 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 Chefs famous hand-battered chicken-fried steak, served with mashed potatoes & gravy and broccolini

23

Herb Encrusted Pork

Pork tenderloin rolled in a Chefs blend of fresh herbs and bread crumbs, topped with apple-bourbon ju, oven roasted and served with seasonal vegetable and sweet potatoes seasoned with bacon & brown 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 served with our Chef's blend wild rice and sugar snap peas

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

Mussel, 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 chefs 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

Hot tea or coffee 2

Juice 3.50

Regular black tea 2

Soft Drinks- 2.50 Perrier 3

Wines by the Glass - Redwood Creek

Reds

Cabernet, Merlot, Pinot Noir

Whites

Chardonnay, Sauvignon Blanc, Pinot Grigio

9

Specialty Cocktails

Vodka

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

***Rio Grande Mary** – Our signature Bloody Mary. Vodka. house-made Bloody Mary mix; 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 a sprig of fresh thyme and a 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 a fresh strawberry

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

Tequila

“The Zone” Mojitarita – Tequila with muddled fresh mint leaves, fresh lime juice and dash of sugar, 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

*** Refreshing Rum Delight** - Spiced rum, vanilla, simple syrup and splash of milk, topped with club soda and dash of nutmeg & cinnamon

Whiskey

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

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