



TIMBER

Wood Fire Bistro

STARTERS

CHOOSE ONE

GRILLED TUNA*

CHILE VERDE RUBBED, AVOCADO, JALAPENO CITRUS VINAIGRETTE, AL PASTOR AIOLI

ROASTED ACORN SQUASH

HAZELNUT AND OLIVE SALSA, GARLIC HERB CHEESE

WEDGE SALAD

SHERRY VINAIGRETTE, TOMATO, BACON, RED ONION, EGG, BLUE CHEESE CRUMBLE, BLUE CHEESE DRESSING

ENTREE

CHOOSE ONE

RIVERENCE RAINBOW TROUT

WOOD ROASTED ACS CERTIFIED HUMANELY RAISED IDAHO TROUT, WOOD GRILLED CAULILINI, SMOKEY ROMESCO SAUCE, CRISPY POTATO WITH ITALIAN SALSA VERDE

STRIP STEAK*

ASIAGO CRUSTED CERTIFIED ANGUS BEEF, BORDELAISE, WOOD ROASTED MUSHROOMS, YUKON MASHED POTATO

PORK CORDON BLEU

NIMAN RANCH HAND CUT DUROC/IBERICO PORK CUTLET, LIGHTLY BREADED AND WOODFIRED, ROSEMARY PARISIAN HAM, MORNAY SAUCE, RED ONION JAM, YUKON MASHED POTATO, BOURBON GLAZED CARROTS

DESSERT

CHOOSE ONE

LAVA CAKE

VANILLA BEAN ICE CREAM, MEXICAN CHOCOLATE HOT FUDGE

VANILLA CREME BRULEE

MACERATED BERRIES

chef specials created by
JARED CLARKE



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS