

Timbers

at the
Rio Grande Club & Resort

Appetizers

Roasted Hummus Dip

Creamy, house-made Hummus, drizzled with Olive Oil, served with grilled Pita and fresh Crudités 12

Ahi Tuna Nachos

Ahi Tuna Poke Style with Sesame Seeds, Seaweed and Wasabi Cream Sauce on Wonton Nachos 15

Black and Blue Crostini

Pepper seared Tenderloin, topped with Caramelized Onions, Blue Cheese Cream, and finished with Balsamic Glaze 16

Bourbon Glazed Pork Belly

Chunks of crispy Pork Belly, skewered and served with Peach BBQ Sauce 15

Soup du Jour

Check with your server for today's club-made soup:

Cup 6

Bowl 8

Side Salad

Garden Salad 7

Caesar Salad 7

Wedge Salad 7

Entrée Salads

Classic Caesar

Crisp Romaine Lettuce, Toasted Croutons and Grated Parmesan Cheese Tossed in a Club-made Caesar Dressing 10

Rio Grande Salad

Fresh Baby Spinach with Apples, Pears, Toasted Walnuts, Sliced Red Onions, Feta Cheese Crumbles 10

Classic Cobb Salad

Crisp Romaine Lettuce. Avocado, Crispy Bacon, Boiled Egg, Red Onion, Blue Cheese, and Baby Heirloom Tomato Medley 12

Valley Salad

Heritage Mixed Greens, Red Wine Poached Pear, Grapes, Gorgonzola Cheese, Spiced Pecans Tossed in a Champagne Vinaigrette 12

Add Protein to any Salad

Grilled Chicken 7 | Steak 9

Salmon 10 | Shrimp 8 |

Seared Ahi Tuna - 10

Dressing Choices: Ranch, Caesar, Honey Mustard, Cilantro Lime Vinaigrette, Balsamic Vinaigrette, Champagne Vinaigrette, 1000 Island, or Blue Cheese

Drinks

House Local 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 (*Line 39 Winery*)

Reds: Pinot Noir, Merlot, Cabernet Sauvignon

Whites: Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé

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

Entrées

Tenderloin Filet and Wedge Salad

6 oz. Tenderloin Filet on top of a Demi-Glace, served with Jumbo Asparagus, Grilled Tomato and a Wedge Salad topped with Blue Cheese Dressing, Bacon, and Spiced Pecans 40

Grilled Ribeye Steak

11 oz. Grilled Ribeye with Jack Daniels Honey Butter, served with Parmesan Mashed Russet Potatoes and Roasted Brussels Sprouts, and topped with Fried Tobacco Onions 44

New York Strip

10 oz. Grilled New York Strip Steak with a Creamy Peppercorn Sauce, Served with Roasted Fingerling Potatoes and Sautéed Asparagus 48

Chicken-Fried Steak

Our RGC Signature Dish of Hand-Battered Chicken-Fried Steak, Served with Parmesan Mashed Russet Potatoes and Sautéed Green Beans 26

Ancho Salmon

8 oz. Ancho Salmon Seared, Served with Southwest Quinoa, Roasted Corn, Heirloom Tomato, and topped with a Cilantro Pesto 28

Shrimp Risotto

Six Large Shrimp Sautéed in Butter and Garlic, on a bed of Parmesan Risotto with Asparagus and Baby Heirloom Tomatoes 28

Seared Ahi Tuna

8 oz. Coriander-Crusted Ahi Tuna, Seared Rare with Lemon Beurre Blanc, Served with Grilled Leeks and Israeli Couscous 31

Peppadew Pasta

Rigatoni Pasta Tossed in a Creamy White Wine Peppadew Sauce, served with Sautéed Spinach and Fresh Mozzarella Cheese 19
With Grilled Chicken 27

Finely crafted desserts are prepared on a weekly basis for variety.
Ask your server for this week's full list!



Rio Grande Club & Resort Members receive 15 % off food & nonalcoholic beverages; 18% Gratuity added to parties of 6 or more; Additional \$5 for Split Plates



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