

# First Courses

## Today's Soup 5<sup>00</sup>

One served hot and one served cold.

## Zucchini Blossoms and Goat Cheese 7<sup>50</sup>

Delicate blossoms filled with herbed chevre, breaded and sauteed crispy, and served on tomato butter sauce.

## Sesame Ahi Tuna 10<sup>50</sup>

Sushi grade tuna rolled in black sesame seeds, seared to a medium rare, sliced and served with soy and wasabi.

## Blue Crab Cakes 11<sup>50</sup>

Maryland lump crab meat lightly bound together and browned.

Served on sweet Olathe corn cream sauce

## Tuscan Antipasto 7<sup>50</sup>

Freshly hand stretched mozzarella, mixed olives, tomato, basil, and onion.

Served on salad greens with balsamic vinegar.

# Salads

## Vine Ripe Tomatoes, Mozzarella, and Basil 6<sup>00</sup>

Assorted colors and varieties from Mike Anders' gardens of Montrose, and Mattices special tomatoes pair perfectly with our house made fresh mozzarella and fresh basil

## Traditional Caesar Salad 6<sup>00</sup>

This is one not to fool with!

Hearts of romaine lettuce, garlic croutons and classic dressing.

## Warmed Spinach Salad 6<sup>50</sup>

add a petite salmon fillet..10.<sup>50</sup>

Baby spinach quickly tossed with sauteed mushrooms, tomato, shallot and balsamic vinaigrette.

## Organic Green Salad 5<sup>50</sup>

A special mix of greens from Anders Gardens in Montrose, tossed in a basil vinaigrette with fresh raw vegetables, vine ripe tomatoes, feta cheese and wheat berries.

Timberline is a non-smoking restaurant

A 17% gratuity will be added to parties of 6 or more

# Entrées

## Crispy Skinned Ruby Trout 19<sup>50</sup>

Chimayo chilies from New Mexico are the signature here. The trout fillet is seared crispy and glazed with honey; served with a mixture of Anasazi beans, corn, and sweet peppers

## Truffled Risotto Cakes 19<sup>50</sup>

Italian Arborio rice cooked traditionally with porcini mushrooms but instead of a traditional creamy presentation we form it into a round cake and saute it crisp. Served with lightly sauteed asparagus, red onion, chard, shiitake mushrooms and finished with Italian white truffle oil.

## Blackened Loin of New Zealand Lamb 24<sup>50</sup>

Dusted with a hot cajun spice mix and seared black. A rich veal stock reduced with sweet cassis builds more layers of intense flavors to complete this dish.

## Certified Black Angus Beef Tenderloin 26<sup>50</sup>

Perfectly marbled fillet of beef served with a brandied green peppercorn sauce, oven dried tomatoes, and Texas sweet onion rings.

## Grilled Atlantic Salmon on Lemon Fettucine 21<sup>50</sup>

Hand made fettucine from the Timberline kitchen, sauced with our summers finest tomato and basil.

## Colorado Rack of Lamb 29<sup>50</sup>

Four frenched ribs pan seared and oven roasted. Fire roasted peppers, and rich demi-glaze make a great summer sauce.

## Seared Duck Breast and Jumbo Scallops 24<sup>50</sup>

An uncanny combination that works surprisingly well! Plum sauce and chinese spicy mustard mixes well with both fish and game.

# Desserts

Chocolate Soufflé (20 minutes)   Fresh Peach Tart   Creme Bruleé

Homemade Ice Creams   Chocolate Raspberry Mousse cake   Fresh Fruit Sorbet

