

The Timber Hearth at Cordillera

The Beginning

Baked Lobster 'Escargot' Traditional white wine garlic herb butter	14
Shrimp and Avocado Cocktail Diced jumbo shrimp, avocado, celery, red onion, cocktail sauce	12
Steamed Prince Edward Island Mussels Asian black bean, tomato butter sauce	10
Sesame Seared Ahi Tuna Served rare with papaya and mango slaw	14
Jumbo Lump Crab Cakes Yuzu butter sauce	13

Soups and Salads

Baked Classic French Onion Soup Gruyère and Parmesan crust	9
Roasted Tomato Basil Soup Ivory mushroom, fennel and artichoke ragout	7
Grilled Cordillera Caesar Hearts of romaine, Parmesan crisp, white Spanish anchovies, croutons (Traditional version available upon request)	9
Organic Field Greens Warm goat cheese, candied walnuts, strawberry balsamic vinaigrette	8
Baby Iceberg Wedge Crispy pancetta bacon, grape tomatoes, crispy onion straws, local blue cheese dressing	8

Entrées

Sautéed English Dover Sole	46
Extra virgin olive oil, tomato and herbs, sautéed broccolini	
Garlic Chili Prawns	28
Ginger, sweet chili sauce, jasmine rice	
Butter Poached Maine Lobster Carnaroli Risotto	36
Creamy lobster Cognac broth	
Potato Wrapped Chilean Sea Bass	32
Pan seared, buttered leeks, Pinot Noir sauce	
Seared Ahi Filet and Foie Gras	39
Caramelized onions, ginger scallion sauce	
Fresh Alaskan Cod and Seared Scallops	26
Lobster Miso glazed, stir fried rice	
Rustichella Trofie Pasta	19
Organic garden vegetables, Roma tomato, Extra virgin oil, aged Parmesan	
48 Hour Cabernet Short Ribs	32
Mashed potatoes and roasted winter vegetables.	
Pan Seared Moscovy Duck Breast	34
Butternut squash ravioli, orange sage brown butter	
Roasted Red Bird	24
Crispy skin, spinach, pine nuts, Boursin cheese, Meyer lemon reduction, fingerling potatoes	

Chops and Steak

Colorado Lamb Rack	39
Macadamia nut crust, crispy whole grain mustard, spätzle, fresh mint demi-glace	
Grilled Beef Tenderloin	38
Creamy spinach stuffed potato, Cabernet demi-glace	
Prime Cowboy Steak	48
Double cut, bone in rib-eye, cast iron seared, bacon cheddar mashers, herb steak butter, crispy onion straws	
Indian Steak	36
Skillet blackened Buffalo rib-eye, country potato, corn soufflé, Cholula hollandaise sauce	