

Timbers

*Specializing in Char-Broiled
Steaks & Seafood*

Appetizers

☞ Specialty Items

CHEESY BREAD STICKS

Bread sticks stuffed with Mozzarella, slathered with garlic butter and served with marinara sauce - 7

LOADED CHEESE FRIES

A stack of thick cut steak fries with Cheddar cheese sauce, bacon and sour cream - 9

GARLIC SHROOMS

Mushrooms marinated in garlic, breaded, deep fried and served with our ranch dressing - 7.50

TIMBERS SUPER NACHOS

Seasoned ground beef, cheese sauce, lettuce, tomatoes, sour cream and jalapeño peppers if you like - 12 • Half order - 8

MOZZARELLA STICKS

Served with marinara sauce - 7.50

TIMBERS SAMPLER

A generous portion of mozzarella sticks, garlic shrooms, boneless wings and onion rings. Served with ranch dressing for dipping - 14.50

BONELESS WINGS

6 Piece- 6 10 piece- 9

20 piece- 17 40 piece-32

Choice of sauce: Mild, Medium or Hot Buffalo, BBQ Spicy BBQ, Mango Habanero or Teriyaki

Side of Bleu Cheese, Ranch or Celery - 1 ea.

BATTERED GREEN BEANS

Fresh green beans lightly battered & deep fried - 7.50

SHRIMP COCKTAIL

6 freshly prepared shrimp served on a bed of ice with lemon and cocktail sauce - 10.50



☞ House Specialties

BUFFALO CHICKEN DIP

Spicy chicken and cheese dip served with tortilla chips. Bowl - 10 Cup - 6

SASHIMI TUNA

Seasoned seared tuna, encrusted with sesame seeds and served with pickled ginger, Ponzu and wasabi - 14

RUMAKI

Bacon wrapped chicken livers with a sliced water chestnut - 12

KRAUT BALLS

Ground beef, sausage and sauerkraut combined for this international delight! - 10.50

Soup & Salads

HOUSE-MADE SOUP

Bowl - 5

TACOSALAD

Made to order crispy tortilla flour bowl filled with shredded lettuce topped with Cheddar cheese, onions and tomatoes

With:

Ground Beef - 12

Chicken Fajita - 14

Steak Fajita - 16

CHICKEN SALAD

Sliced chicken served atop a colorful bed of mixed greens with tomatoes, cheddar cheese and croutons.

Grilled or Crispy -12

Try it tossed in a wing sauce

COBB SALAD

Grilled chicken, egg, avocado, tomato, bacon and bleu cheese served atop a bed of mixed greens with choice of dressing - 15

SPINACH SALAD

Baby spinach leaves with bacon, mushrooms and diced eggs served with hot bacon dressing -11

CAESAR SALAD

Crisp romaine lettuce tossed lightly with Tomato, onion, Caesar Dressing, Parmesan cheese and croutons - 8

Add:

4oz. Char-broiled Filet Mignon -15

Char-broiled Chicken Breast -4

Shrimp Skewer -6

Chicken Strips -4

4oz. Grilled Salmon - 8

Dinner Salads 6

Timber's House

Mixed greens with tomato wedge, cucumber slice, cheddar cheese, candied walnuts & dried cranberries with raspberry vinaigrette

Iceberg Wedge

Wedge topped with blue cheese crumbles, real bacon pieces, tomato with golden Italian

Caesar Wedge

Romaine Wedge topped with parmesan cheese, tomato, red onion, croutons with caesar dressing

DRESSINGS: Hidden Vally Ranch, Thousand Island, Red French, Poppyseed, Bleu Cheese, Golden Italian, House-made Honey Mustard, and Raspberry Vinaigrette.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness.

Burgers

Specialty Items

Our burgers are made from fresh 100% ground sirloin, seasoned with Timbers' "Top Secret" seasoning and char-broiled to perfection. All sandwiches are served with fries, house-made slaw and a pickle spear. All Burgers include lettuce, tomato, pickle and onion upon request.

STEAKBURGER

Over 1/4 lb. of fresh ground sirloin - 9
Add Bleu Cheese - 1.5
Add American, Swiss, Cheddar,
Mozzarella or Pepper-Jack - 1

THE TIMBER BURGER

Over 1/2 lb. of juicy ground sirloin,
seasoned, cooked MEDIUM and served on
a grilled French roll - 12.50
Add Cheese - 1.5 Add Bleu Cheese - 2

PAUL BUNYAN BURGER

1 lb. ground sirloin seasoned, cooked
MEDIUM and served on a grilled French
roll - 19

Timber Burger Creations

Your Choice - 14.50

MOUNTAIN: Topped with grilled mushrooms &
Swiss cheese

LUMBERJACK: Topped with Cheddar cheese sauce
and sautéed mushrooms & onions

SMOKEHOUSE: Smothered with Swiss cheese,
smoked bacon, red onion & our house-made BBQ

BRUSHFIRE: Smothered with Pepper-Jack cheese &
grilled onions

BLACK N' BLEU: Coated with blackened seasoning
then topped with Bleu Cheese & red onion

Sandwiches

All sandwiches are served with fries, house-made Cole slaw and a pickle spear.

May Substitute onion rings for fries - 2 Add Bleu Cheese - 1.5 Add American, Swiss, Pepper-Jack,
Mozzarella or Cheddar Cheese - 1 Add Grilled Onion - 1 Mushrooms - 1 or Bacon - 2

Try any sandwich as a wrap in a flour Tortilla or a Lo-carb wrap.

BREADED TENDERLOIN

A huge breaded pork tenderloin served on a soft
grilled bun with lettuce and tomato - 13.50

BBQ PORK

Slow roasted, hickory smoked pulled pork with our
own BBQ sauce heaped on a grilled bun.
We suggest it with pickles & a slice of onion! - 12

REUBEN

Corned beef, Swiss cheese, sauerkraut and 1000
Island dressing on rye - 13.50
Also great as a Turkey Reuben - 12

THE TIMBER CLUB

Slices of turkey, smoked ham, Swiss, bacon,
lettuce and tomato served with mayo on toasted
white bread - 13

PHILLYSTEAK SANDWICH

Thinly sliced beef with grilled onions, green
peppers and Mozzarella cheese on a garlic French
roll- 12

GROUPER SANDWICH

Deep fried or grilled and served on a bun with
crispy leaf lettuce - 13.50

SALMON BURGER

A char-broiled salmon patty served on a bun
with lettuce and tartar sauce. Or, try a salmon
patty plate and substitute the bun, fries and
coleslaw with your choice of one: side salad,
cottage cheese or hot vegetable
or soup - 10.50 Double - 15.50

PRIME RIB SANDWICH

6 oz. shaved prime rib served on a grilled garlic bread
roll with Au jus for dipping and pepperoncini - 16
We suggest with grilled onions & mushrooms!

WRAPS

BACON CHICKEN RANCH

Crunchy chicken, bacon, cheddar cheese, lettuce,
tomato & ranch rolled in a flour tortilla and lightly
grilled - 12

CHICKEN CAESAR WRAP

Grilled chicken, crisp Romaine, Parmesan cheese,
red onions, tomatoes & Caesar dressing rolled in a
flour tortilla - 10.50

Char-broiled Chicken Sandwiches

GRILLED CHICKEN BREAST

Lightly seasoned, served with lettuce and tomato - 9

BUFFALOCHICKEN

Dipped in our own spicy sauce, served on a toasted bun -
9.50

ALPINE CHICKEN

Loaded with Swiss cheese and grilled mushrooms.
Popular favorite! - 11

BLACK & BLEU CHICKEN

Dusted with Cajun seasoning and topped with bleu
cheese & red onion slice - 11

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seafood, or eggs may increase the risk of food borne illness.

All dinners are served with choice of one side; vegetable, rice pilaf, baked potato, fries, mashed potatoes, steak fries or Timber tators. As well as, choice of House salad, Iceberg wedge, Caesar wedge or soup of the day. **Dinner roll is available upon request.** All steaks and other char-broiled meats are seasoned with Timbers "Top Secret" seasoning and char-broiled to order.

Add Sautéed Mushrooms - 2 Onions - 1 Cajun Seasoning - 1

Beef **Calf Cut** 8-10 oz., **Heifer Cut** 14-16 oz., **Steer Cut** 20-22 oz.

RIB-EYE STEAK

Our secret is that we use our tender, slow cooked prime rib and char-broil it just the way you like.

Calf - 27
Heifer - 40
Steer - 53

NEW YORK STRIP

A steak lovers delight, hand-cut fresh to order.

Calf - 25
Heifer - 35
Steer - 45

TIMBERS PORTERHOUSE

Our favorite! A Filet Mignon and a New York Strip make up this huge, thick cut, 20 oz steak char-broiled to perfection! - 46

CHOPPED STEAK

Generous 14 oz. fresh ground sirloin steak - 18

BACON-WRAPPED FILET MIGNON

Smoked bacon wrapped filet mignon. The most tender and juicy cut available.

6 - 8 oz. - 35
10 - 12 oz. - 52

SIRLOIN STEAK

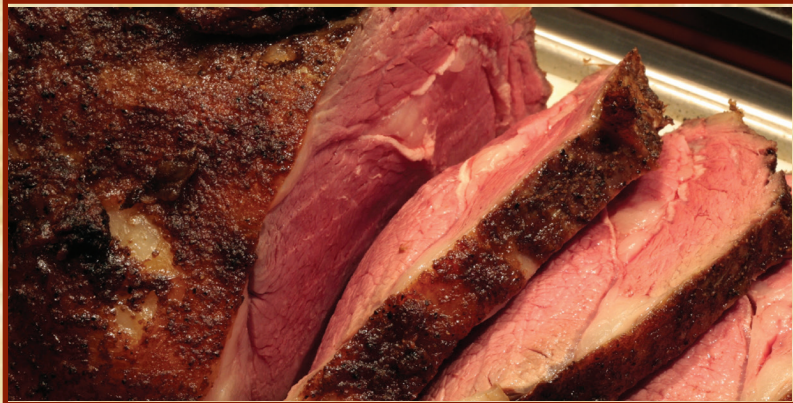
A thick filet cut, juicy top sirloin steak. Butterflied when ordered medium well or well. **6oz.** - 18 **10oz.** - 26

LIVER & ONIONS

Extra tender calf beef liver smothered with grilled onions - 16

ADD TO ANY DINNER!

One Shrimp Skewer - 6
Ten Timbers Shrimp - 6
1/2 lb. of Snow Crab Legs - Market Price
5-6 oz. Lobster Tail - Market Price



Prime Rib of Beef Au Jus

Slow cooked and guaranteed tender. Hand-cut to order in our kitchen. Creamy horseradish sauce available upon request.
Calf - 28
Heifer - 42
Steer - 56

Rare - Very red, cool center **Medium Rare** - Red, warm center **Medium** - pink center
Medium well- slightly pink or gray center with little juice
Well done - Gray throughout, DRY with little to no juices

Chicken

Pork

SMOTHERED CHICKEN

Two boneless, skinless breasts covered with sautéed onions, peppers, grilled mushrooms and Mozzarella cheese - 19

CHAR-BROILED CHICKEN BREAST

Two boneless, skinless chicken breasts prepared with Timbers seasoning - 15

CHICKEN TENDERS

Breaded, tender breast meat, served with honey mustard, mango habañero, buffalo or BBQ sauce - 14

HOUSE SMOKED PORK BACK RIBS

Tender, meaty rack of pork ribs smothered in our own tangy BBQ sauce and char-broiled.
Full Slab 2 LBS - 32 **Half Slab 1 LBS** - 18

PORK CHOPS

Two 6 oz., center cut choice pork chops, grilled with Timbers' seasoning and served tender and juicy - 18

LOAD ANY POTATO

Add Bacon, Cheddar Cheese Sauce, Sour Cream & Green Onions for - 2

 *Specialty Items*

GIFT CARDS AVAILABLE— See Your Server

We reserve the right to add 18% gratuity to parties of 8 or more, With or Without separate checks

NOTICE: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness.

All dinners are served with choice of one side; vegetable, rice pilaf, baked potato, fries, mashed potatoes, steak fries, Timber tators. As well as, one choice of a dinner salad or soup of the day. **Dinner roll is available upon request.** All steaks and other char-broiled meats are seasoned with Timbers "Top Secret" seasoning and char-broiled to order.

Add 1/2 lb. of Snow Crab Legs - Market Price Add One Shrimp Skewer - 6 Add Ten Timbers Shrimp - 6
Add Sautéed Mushrooms - 2 Onions - 1 Cajun Seasoning - 1 Add 5-6 oz. Lobster Tail - Market Price

Catch of the Day

SASHIMI GRADE TUNA STEAK

We recommend Japanese or Timbers Style
Market Price

CANADIAN WALLEYE

We recommend Sautéed or Deep Fried - 26

SALMON FILLET

We recommend Timbers Style or Blackened - 24

GROUPER FILLET

Great any way you cook it! - 25

MAHI MAHI

We recommend Timbers Style or Blackened - 21

Choose your preparation...

TIMBER STYLE: Char-broiled and served with our own special garlic-butter sauce

SAUTÉED: Lightly coated with our special breading and pan fried in a buttery flavored oil

DEEP FRIED: Lightly coated with our special breading and deep fried

BLACKENED: Coated with spicy seasoning and seared in a skillet

JAPANESE: Seasoned and sesame encrusted then seared then served with pickled ginger & wasabi

Surf & Turf

The best of both worlds. A 6 oz. bacon wrapped filet mignon and a 5-6 oz. baked North Atlantic lobster tail - Market Price

Lobster Dinner

Two delicious North Atlantic lobster tails - Market Price



Seafood

TIMBERS SHRIMP

16-20 lightly battered and deep fried, tail-off shrimp. Shrimply delicious! Try these shrimp tossed with our spicy buffalo sauce or mango habañero sauce - 18

CHAR-BROILED SHRIMP SKEWERS

Two skewers loaded with shrimp, char-broiled and served with our garlic-butter sauce for a unique flavor, then served on a bed of rice pilaf -19

Three skewers - 25

🍷 SHRIMP SCAMPI

Tail-on shrimp lightly breaded and sautéed with garlic - 19



Add Baked Sweet Potato to any Entree - 2

DEEP FRIED OCEAN POLLOCK

Three fillets of Ocean Pollock lightly covered with our secret recipe breading and deep fried - 16

🍷 PECAN CRUSTED TILAPIA

Tilapia fillet encrusted in our Pecan-panko breading and sautéed. Or try our Tilapia prepared Timbers style or Blackened(see above) - 19

BROILED COD

Two cod fillets char-broiled and brushed with garlic-butter sauce - 18

Snow Crab & Claws

Two 8-10oz. sweet Canada snow crab halves served with melted butter - Market Priced

Seniors Menu

Served with choice of one; vegetable, rice pilaf, baked potato, fries, Timber taters, mashed potato or steak fries. Also, served with a small side salad and a **dinner roll upon request.**

- CHOPPED STEAK 9 oz. - 12
- CHICKEN TENDERS 2 Pc. - 8
- PORK CHOP 6 oz. - 10
- CHAR-BROILED CHICKEN 5 oz. - 8.50
- GRILLED HAM STEAK 4 oz. - 8
- TIMBERS SHRIMP 10 Pc. - 10
- BROILED COD 1 Pc. - 10

Desserts

PEANUT BUTTER BROWNIE

Warm chocolate brownie with real vanilla bean ice cream topped with peanut butter sauce and whipped cream - 6

W CINNAMON APPLE BOWL

Save room for this one! A large scoop of ice cream, hot cinnamon apples, caramel sauce & whipped cream in a made to order cinnamon & sugar dusted edible bowl - 8

CHOCOLATE CHIP COOKIE SUNDAE

Two baked chocolate chip cookies stacked with vanilla ice cream and chocolate syrup, whipped cream and a cherry, makes this one you just can't pass up! - 6

ICE CREAM

Vanilla Bean
1 scoop -2 2 scoops -3

ELI'S CHEESECAKE

Served plain or with choice of topping.
Strawberry, Cinnamon Apples or Blueberry -5

ASK SERVER ABOUT OTHER CHOICES AVAILABLE

Beverages

Pepsi, Caffeine Free Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Raspberry Tea, Lemonade or Freshly Brewed unsweetened Ice Tea
(One Free refill) - 3



Root Beer - 3

MILK

White or Chocolate 1/ 2 / 3

Kids Menu

Children 10 and under.

Served with French fries or Applesauce

TIMBERWOLF

A plump & juicy all beef hot dog served on a bun - 4

WOLF PACK

Five mini corn dogs deep fried to a golden brown - 4

CHICKEN HAWK

Two juicy chicken tenders - 6

SHRIMPSTERS

Eight lightly breaded tail-off shrimp - 6

CHEESE TOASTIE

Slices of American cheese on grilled white bread - 4

HAMBURGER

Over 1/4 pound of fresh ground sirloin - 7
Add Cheese - 8

TIMBER STICKS

3 Mozzarella sticks served with marinara sauce - 5

Sides

Onion Rings - 5

Crinkle cut Fries - 3

Steak Fries, Timber Taters or Baked Potato - 3

Loaded Baked Potato - 5

Baked Sweet Potato - 4

Rice Pilaf - 3

Hot Vegetable - 3

Applesauce or Coleslaw - 2

Cottage Cheese - 3

Cheddar Cheese Sauce - 1

JUICES

Orange, Apple or Tomato - 1.5/ 2 / 4

Grapefruit, Cranberry, Pineapple - 2 / 3 / 5

COFFEE

Regular or Decaf - 2.5
(Free Refills)

HOT TEA - 2 tea bag

HOT CHOCOLATE - 2

GIFT CARDS AVAILABLE- See Your Server

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