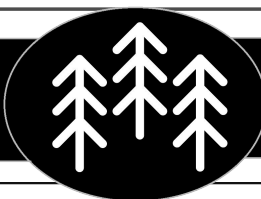


TIMBERS



PRIME

Appetizers and Salads

Chilean Mussels \$12

Steamed mussels tossed in choice of spicy tomato or buttery white wine sauce. Served with bread.

Gf *Tuna Tataki \$12

Seared Ahi Tuna encrusted with tuxedo sesame seeds, served with wasabi cream sauce and a gluten free tamari soy reduction (served medium rare).

Soup Du Jour Market Price

Our fresh homemade soup of the day.

House Salad \$5|9

Mixed baby greens, tomato, red onion, cucumber, sharp white cheddar and garlic croutons.

Gf Shrimp Cocktail \$14

6 Jumbo shrimp chilled with cocktail sauce.

Crab Cakes \$12

2 house made crab cakes pan fried served with garlic aioli.

Spinach and Artichoke Dip \$12 with Chips

House made spinach and artichoke dip baked and served with pita chips fried fresh daily.

Caesar Salad \$5|9

Romaine tossed with Caesar dressing and topped with shredded romano, red onion and garlic croutons.

-Salad Enhancements- | Chicken \$6 | Steak Tips \$10 | Shrimp \$12

Dry Age Steaks

-All steaks include one side-

We specialize in dry aging and butcher our beef in house. Dry aging concentrates flavor and increases tenderness of the final product. All of our dry aged steaks are served bone-in. Our selection availability varies nightly and may include Ribeye, T-bone, Porterhouse, Filet and/or New York Strip. Market Price.

Steaks

-Steak Enhancements- | Five Shrimp \$12 | One Lobster Tail \$19
Twin Tails \$29 | Caramelized Onions \$3 | Sautéed Mushrooms \$4

*Prime Filet \$36 | \$42

USDA Prime angus beef tenderloin filet. Indulgent, tender and flavorful. Available in 6oz and 8oz cuts. Choice of one side.

*10 oz Prime New York Strip \$32

USDA prime angus beef. Hand trimmed to the perfect cap to meat ratio. Choice of one side.

*14oz Ribeye \$36

USDA choice angus beef. Well marbled and very flavorful. Served with one side.

*8oz Top Sirloin Center Cut \$21

AKA the baseball cut. USDA choice angus beef. Served with one side.

*10oz Top Sirloin \$21

USDA choice angus beef. The classic sirloin strip steak. Served with one side.

*Timbers Prime Rib \$32 | \$38

Slow roasted to perfection with an incredibly flavorful crust. Our chefs' own signature recipe. Served with choice of one side. Available in 10oz and 14oz cuts. Fridays and Saturdays only.

USDA Prime is the highest grade of beef with the most fat marbling. This meat is very tender and only accounts for about 2.9 percent of all graded beef.

*Can be cooked to order. Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.

Entrées

Chicken Fettuccini Alfredo \$22

Fettuccini with tender chicken breast in a creamy alfredo sauce. Sub shrimp for an additional \$7

Spinach Basil Chicken Penne ... \$22

Chicken breast, spinach, fresh basil sautéed in garlic herb butter tossed in a tomato cream sherry sauce.

Steak Tip Pasta \$26

Seared and seasoned steak tips with mushrooms, peppers and sweet onions tossed in our bourbon peppercorn demi with penne pasta.

Mac and Cheese \$18

Penne pasta tossed in a sharp white cheddar cheese sauce topped with romano/parmesan blend. Make it loaded for \$4 more.

Lobster Mac and Cheese \$29

Pan seared lobster tail meat with penne pasta tossed in a lobster white cheddar cheese sauce and topped with romano/parmesan blend.

Gf Twin Lobster Tails \$39

2 four to five oz, Atlantic cold water lobster tails with clarified butter. Served with choice of one side.

Gf Baked Grouper with \$28

Gremolata

10oz oven baked grouper filet topped with gremolata. Choice of one side. (Gremolata is a zesty Italian garlic lemon herb condiment).

***Picanha Roast** \$22

Seasoned, slow roasted, then broiled, this cut of choice angus sirloin is sure to please. Served sliced with chimichurri sauce. choice of one side. (Served medium - limited availability)

Gf *Norwegian Salmon \$26

Choice of | broiled | blackened | house-made teriyaki glazed | apricot herb glazed | Includes one side.

Baked Cod \$21

Seasoned Atlantic cod loin baked to perfection served with choice of one side.

Gf *Teriyaki Tuna \$26

8oz sesame crusted tuna steak broiled and glazed with our own gluten free tamari-based teriyaki sauce. Served medium rare and includes one side.

***Filet Medallions** \$22

Two seasoned beef tenderloin medallions drizzled with bourbon demi. Includes one side.

Gf Umami Steak Tips \$26

Seasoned steak tips and sweet onions sautéed in butter with a punch of umami. Umami, sometimes referred to as savory, is the fifth taste, along with sweet, sour, bitter, and salty, that makes food delicious and satisfying.

Gf *Apple Bourbon Glazed \$24

Pork Chop

Grilled pork ribeye glazed with a made to order apple bourbon sauce. Served with choice of one side.

Timbers' Beef and Cheese \$19

Shaved prime rib, Swiss, sautéed mushroom, onion and roasted peppers with garlic aioli on a toasted hoagie bun. Choice of one side.

French Dip \$18

Shaved prime rib and Swiss cheese on a toasted hoagie bun with warm au jus. Choice of one side.

Sides

Upgrade to sharable side \$3 | Load your potato \$4
(all sides are gluten free)

Mashed Potato \$6

Redskin and Yukon gold mashed with butter, roasted garlic and feta cheese.

Baked Potato \$4

With butter and sour cream.

Sautéed Mushrooms \$7

A blend of seasoned button and cremini mushrooms.

Roasted Redskins \$4

Redskin potatoes cubed, seasoned and roasted to perfection.

Sautéed Spinach \$6

With roasted garlic, onions and tomato.

Daily Vegetable \$7

Chef's choice of fresh vegetable.

Save room for one of our homemade desserts! Our in-house baker makes everything from scratch!

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