

TIMBERS PRIME

Appetizers

Swedish Steak Spheres 12

3 seasoned jumbo meatballs made from house ground sirloin drizzled with a creamy brown sauce

Spinach and Artichoke Dip 12
with Chips

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

Brussel Sprouts 7

Our classic brussels tossed in a balsamic vinaigrette.

Bruschetta 10

Thinly sliced bread toasted with garlic and oil topped with roasted tomato, fresh basil, balsamic reduction, romano cheese

Garlic Bread 4|7

Oven toasted and served with warm marinara. 3pc or 6pc order

Steamed Mussels or Clams 13

Choice of Chilean mussels or little neck clams tossed in a buttery white wine garlic sauce. Served with bread.

Gf Shrimp Cocktail 13

6 Jumbo shrimp chilled with cocktail sauce.

Gf *Tuna Tataki 13

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

Baked Brie 15

Brie wedge baked and served with honey, fresh fruit and crispy baguette

Crab Cakes 14

2 large house made crab cakes sautéed in butter and topped with garlic aioli.

Salads

-Salad Upgrades-

Chicken 5 | Steak Tips 8 | Shrimp 11 | Salmon 14

House 5|9

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

Caesar 5|9

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

Cherry Pecan 9|13

Spinach/arugula blend, dried cherries, pecans, red onions and feta cheese crumbles with house-made raspberry vinaigrette on the side.

Asian Chicken 11|15

Baby spinach/arugula blend, crispy wonton, shredded carrots, green onion and sliced teriyaki glazed chicken breast with Asian sesame dressing on the side.

Greek 8|12

Mixed baby greens, Kalamata olives, feta cheese, tomato, red onions and roasted red peppers with Greek dressing on the side.

Gf Caprese 9

Fresh mozzarella, beefsteak tomatoes and fresh basil drizzled with a balsamic reduction.

Steaks

-Steak Upgrades- | Five Shrimp 12 | One Lobster Tail 19

Twin Tails 29 | Caramelized Onions 3 | Sautéed Mushrooms 4

***Prime Filet** 38|44

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

***12 oz Prime New York Strip** 36

USDA prime angus beef. The highest level of marbling for succulent flavor. Choice of one side.

***14oz Ribeye** 48

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

***10oz Top Sirloin** 24

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

***9oz Center Cut Sirloin** 26

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

***9oz Picanha Roast** 24

Sirloin cap seasoned, slow roasted, then broiled. A homage to a Brazilian classic. Served medium, sliced with chimichurri sauce. choice of one side.

*Can be cooked to order. Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness. (Menu prices and items subject to change)

Entrées

Steak Tip Pasta 26

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

Blackened Steak Tips 21

Bite sized steak tips blackened with garlic, peppers and onions served with one side.

Umami Steak Tips 21

Seasoned steak tips and sweet onions sautéed in butter with a punch of umami, served with one side.

+ *Umami, sometimes referred to as savory, is the fifth taste, along with sweet, sour, bitter, and salty, that makes food delicious and satisfying.*

*Filet Medallions 26

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

Gf *Apple Bourbon Glazed Pork Chop 24

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

Chicken Piccata 22

Chicken breast with a rich lemon wine sauce and capers. Includes one side.

Teriyaki Chicken 21

Chicken breast glazed with house made teriyaki sauce topped with sesame seed and green onion. Choice of one side.

Lobster Mac and Cheese 29

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

Mac and Cheese 18

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

Gf Twin Lobster Tails 39

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

Atlantic Cod Loins 22

Two 6oz seasoned baked or blackened cod loins served with choice of one side.

Gf Chimichurri Red Snapper 28

10oz skin-on snapper filet topped with Chimichurri. Served baked or broiled. Choice of one side.

+ *Chimichurri is a zesty citrus herb condiment with a parsley/cilantro base.*

Gf *Norwegian Salmon 26

8oz boneless skinless salmon filet. Choice of | broiled | blackened | house-made teriyaki glazed | apricot herb glazed | Includes one side.

Gf *Teriyaki Tuna 24

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

Sides

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

Mashed Potato 5

Chefs' daily creation.

Baked Potato 4

With butter and sour cream.

Sautéed Mushrooms 7

A blend of seasoned white and cremini mushrooms.

Rice Pilaf 5

House recipe with masticated peppers, onions, carrots, celery and garlic.

Roasted Redskins 5

Hand cut redskins, seasoned and roasted to perfection.

Sautéed Spinach 6

With roasted garlic, onions and tomato.

Daily Vegetable 7

Chef's choice of fresh vegetable.

Brussel Sprouts 7

Our classic brussels tossed in a balsamic vinaigrette.

Kids Menu (10 and under)

*Petite Filet 18

4oz hand cut filet with choice of one side.

Mac and Cheese 9

Creamy cheese sauce tossed with cavatappi pasta

Lobster 18

One 4 to 5oz lobster tail served with clarified butter and choice of one side.

Kids Fish 11

6oz cod loin seasoned and baked with choice of side

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