



# TIMBERS PRIME

*New Year's Eve 2024 at 103 W. Ludington Ave.*

*3 courses included in the listed price, Course One, appetizer not included.*

## Course one

### **Steamed Clams**

tossed in a buttery white wine garlic sauce. Served with bread /13

### **Spinach and Artichoke Dip**

baked spinach and artichoke dip served with house pita chips /12

### **Shrimp Cocktail**

6 chilled jumbo shrimp with cocktail sauce /13

### **Crab Cakes**

2 large crab cakes sautéed in butter and topped with garlic aioli /14

### **Tuna Tataki**

Seared Ahi Tuna encrusted with tuxedo sesame seeds, served with wasabi cream sauce and tamari soy reduction /13

## Course Two Included Pick One

Timbers House Salad ~ Caesar Salad ~ Home Made Soup

## Course Three included

### **Twin Lobster Tails 59**

Two generous broiled lobster tails served over Lemon Parmesan Risotto and side of Vegetable Medley

### **PRIME RIB 58**

14 oz cut served with garlic mashed potatoes and Vegetable Medley

### **NY Strip 48**

14 oz. served with blue cheese and walnut butter, garlic mashed potatoes and Vegetable Medley

### **Apple Bourbon Pork Chop 38**

Grilled pork ribeye glazed with apple bourbon glaze Served with garlic mashed potatoes and vegetable medley

### **Steak Tip Pasta 36**

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

### **Prime Filet 8oz. 62**

USDA angus beef tenderloin filet, served with garlic mashed potatoes and vegetable medley

### **Norwegian Salmon 45**

8oz boneless skinless salmon filet with orange marmalade glaze.

**Add a lobster tail to any entrée \$19**

## Dessert ~ Course Four included

Chocolate Moose ~ NY Cheese Cake ~ Tiramisu ~ Crème Brule

*\*Stay for Live Music with BROWN STATE after the ball drop in the HIDEAWAY Room*