



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

Tables are reserved for 1.5 hours on NYE , thank you for dining at Timbers

<u>Appetizers</u>

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 /14

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

Bruschetta

Thinly sliced bread toasted with garlic and oil topped with roasted tomato, fresh basil, balsamic reduction, Romano cheese /10

Baked Brie wedge

baked and served with honey, fresh fruit and crispy baguette /15

<u>Entrées</u>

Price includes choice of Entrée, Soup or Salad & Dessert

Twin Lobster Tails 59

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

Prime Rib *59*

14 oz cut served with garlic mashed potatoes and Vegetable Medley

NY Strip 49

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

Apple Bourbon Pork Chop 39

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 46

8oz boneless skinless salmon filet with orange marmalade glaze.

(Add a Large lobster tail to any entrée 25 ~ Add Shrimp 14)

<u>Course Included</u>

Timbers House Salad ~ Caesar Salad ~ Lobster Bisque Soup <u>Dessert ~ Course included</u>

Chocolate Mousse ~ NY Cheese Cake ~ Tiramisu

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness