

TIMBERS



PRIME

Appetizers

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

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

Spinach and Artichoke Dip baked spinach and artichoke dip served with house made pita chips fried fresh daily /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

Brussel Sprouts Our classic brussels tossed in a balsamic vinaigrette /7

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

Garlic Bread Oven toasted and served with warm marinara. 3pc or 6pc order 4/7

SALADS / SOUPS

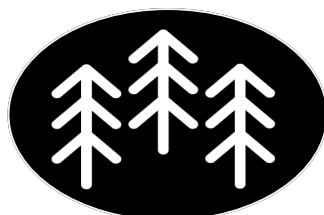
Salad Upgrades: Chicken 5 | Steak Tips 8 | Shrimp 11 | Salmon 14

Timbers House Mixed baby greens, tomato, red onion, cucumber, sharp white cheddar and garlic croutons. SM 5 / LG 9

Caesar Romaine tossed with Caesar dressing and topped with shredded Romano cheese and garlic croutons SM 5 / LG 9

Greek Mixed baby greens, kalamata olives, feta cheese, tomato, red onions and roasted red peppers with Greek dressing on the side SM 8 / LG 12

Soup of the day —Made fresh daily! Please ask your server for details cup / bowl



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TIMBERS PRIME SIGNATURE STEAKS, PORK & PASTA

Steak upgrades: Five Jumbo Shrimp 12 | Lobster Tail 19 | Twin Tails 29
Caramelized Onion 3 | Sautéed Mushrooms 4 | Bourbon Demi 4

***Prime Filet 6oz.** USDA Prime angus beef tenderloin filet. Indulgent, tender and flavorful.
Choice of one side /38

***Prime Filet 8oz.** USDA Prime angus beef tenderloin filet. Indulgent, tender and flavorful.
Choice of one side /44

***12 oz Prime New York Strip** USDA prime angus beef. The highest level of marbling for succulent flavor. Choice of one side /38

***8oz Center Cut Sirloin** AKA the baseball cut. USDA choice angus beef. Choice of one side /26

***14oz Ribeye** USDA choice angus beef. Well marbled and very flavorful. Choice of one side /48

Steak Tip Pasta Seared and seasoned steak tips with mushrooms, peppers and sweet onions tossed in our bourbon peppercorn demi with cavatappi pasta /26

***Filet Medallions** Two seared and seasoned beef tenderloin medallions drizzled with bourbon demi. Includes one side /26

Lobster Mac and Cheese Pan seared lobster tail meat with cavatappi pasta tossed in a lobster white cheddar cheese sauce and topped with Romano/parmesan blend /29

Mac and Cheese Penne pasta tossed in a made to order sharp white cheddar cheese sauce topped with Romano/parmesan blend. Make it loaded for \$4 more /18

***Apple Bourbon Glazed Pork Chop** Grilled pork ribeye glazed with a made to order apple bourbon sauce. Served with choice of one side /18

Fresh Sides

Upgrade to sharable side 3 | Loaded potato /4

Steak Fries

Baked Potato With butter and sour cream /4

Sautéed Spinach With roasted garlic, onions and tomato /6

Sautéed Mushrooms A blend of seasoned white and cremini mushrooms /7

Daily Fresh vegetable /7

Brussels Sprouts Our classic brussels tossed in a balsamic vinaigrette /7

Soup of the day — Made fresh daily! Please ask your server for details
*Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness. (Menu prices and items subject to change)

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FROM THE LAKE & SEA

***Lobster Mac and Cheese** Pan seared lobster tail meat with cavatappi pasta tossed in a lobster white cheddar cheese sauce and topped with Romano/parmesan blend /29

***Twin Lobster Tails** four to five oz, Atlantic cold water lobster tails with clarified butter. Choice of one side /39

***Norwegian Broiled Salmon** 8oz boneless skinless salmon filet.
Choice of one side /28

***Blackened Norwegian Salmon** 8oz boneless skinless salmon filet.
Choice of one side /28

***Glazed Salmon** 8oz boneless skinless salmon filet with orange marmalade glaze.
Choice of one side /28

***Teriyaki Glazed Salmon** 8oz boneless skinless salmon filet. Choice of one side /28

***Teriyaki Tuna** 8oz sesame crusted Ahi Tuna steak broiled and glazed with our own gluten free tamari-based teriyaki sauce. Served medium rare. Choice of one side /26

Kids Menu (10 and under)

***Petite Filet** 4oz hand cut filet. Choice of one side /18

***Lobster** 4 to 5oz lobster tail served with clarified butter. Choice of one side /18

Mac and Cheese Creamy cheese sauce tossed with cavatappi pasta /9

***Kids Fish** 6oz cod loin seasoned and baked. Choice of one side /11



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Everyday Specials

Pot Roast \$18

Slow cooked!

Lasagna \$17

Served hot garlic toast

Meatloaf \$17

Served with mashed potatoes
and daily vegetable

Pork Chop \$18

Served with choice of one side



TIMBERS PRIME POT ROAST



TIMBERS PRIME LASAGNA



APPLE BOURBON PORK CHOP



TIMBERS PRIME MEAT LOAF

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Red Wine By The Glass

Sea Sun by Wagner Pinot Noir 2017 California /10

Nespolino /10

Hahn Cab 2020 Monterey /10

Josh Cab 2020 Craftsman Collection /12

Trivento Malbec 2020 Mendoza /9

Bogle Merlot 2019 California /9

Conundrum Red Blend /10

White Wine By The Glass

Cavit Moscato /9

Conundrum 2020 Wagner /10

Chateau Grand Traverse Late Harvest Riesling 2020 /11

Chloe Pinot Grigio /9

Josh Pinot Grigio /12

13 Celsius Sauvignon Blanc /10

Kendall Jackson Chardonnay /12

Nespolino Chardonnay /10

Cavit Moscato /9

Our Beer Selection

Heineken

Heineken Zero

Bud Light

Budweiser

Coors Light

Corona

Modelo

Miller

Miller Lite

Ginger Beer

Labatt's

Our draft beer rotates weekly, please ask your server or bartender for an updated list.

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Cocktail Menu

Espresso Martini

Vodka, Kahlua, Tia Maria, Simple \$14

Lavender Limoncello Martini

Gin, Limoncello, Lemon juice, Lavender, simple syrup /12

Negroni

Tanqueray, Campari, Sweet Vermouth /12

Pressure Drop

Rum, Campari, Pineapple juice, Lime juice, simple syrup /12

Revolver

Bourbon or Rye, Coffee liqueur, Orange bitters /12

Old Fashioned

Bourbon, Simple, Angostura bitters, Orange twist & Cherry /12

(Get it Smokey for /2)

Spicy Boi Margarita

Tequila, Orange Liqueur, Jalapeño, Lime juice, simple syrup /12



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USDA PRIME STEAK & SEAFOOD

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Red Wines Bottles

G100	Palisades Joel Gott 2018 Art Series	44
G101	Ruffino Chianti 2020 Superior	40
A102	St. Julien Late Night Blend Sweet	32
G103	Hess Shirttail Pinot Noir 2017 California	48
G104	Meiomi Pinot Noir	52
G105	Sea Sun by Wagner Pinot Noir 2017 California	36
W106	Nespolino	32
A107	Willamette Founders Reserve Pinot Noir 2019 Willamette Valley	88
G108	Almos Malbec	38
A109	Trivento Malbec 2020 Mendoza	44
G110	Bogle Merlot 2019 California	32
A111	Mondavi Private Select Merlot 2019 California	40
G112	Hahn Cab 2020 Monterey	40
A113	Josh Cab 2020 Craftsman Collection	36
A114	Slices Cab 2020 Mendocino	72
A115	Silverado Cab Sauvignon Napa	150
G116	Smith and Hook Cab 2018 Paso Robles	132
A117	Kendall Jackson Cab Vintage Reserve Sonoma	64
W118	Gibbs Cap 2019 3 Clones St. Helena Napa	108
G119	Quilt Cab 2019 Napa	80
G120	Silver Oak Cab 2018 Alexander Valley	195
G122	Conundrum Red Blend	36

White Wines Bottles

W201	Dulcis Moscato D'asti	44
G202	Conundrum 2020 Wagner	36
A203	Chateau Grand Traverse Riesling 2020 Late Harvest	44
A204	St. Julien Pinot Grigio	40
A205	Chloe Pinot Grigio	28
A206	Josh Pinot Grigio	48
G207	Santa Margarita Pinot Grigio	76
G208	13 Celsius Sauvignon Blanc	36
G209	Babich Sauvignon Blanc	40
G210	Decoy Sauvignon Blanc	52
G211	Joel Gott Unoaked	48
A212	Kendall Jackson Chardonnay	48
G213	Folie a Deux	52
W214	Nespolino Chardonnay	32
A215	Cavit Moscato	32

Splits and Bubbles

A301	Zonin Prosecco Split	12
G302	Cupcake Prosecco	9