

PRIME

Steak & Seafood

A Night to Remember: Five-Course Dinner & Wine Pairing Experience at Timbers Prime

(\$79 per person)

Embark on an unforgettable culinary journey at Timbers Prime. Our exclusive five-course menu, expertly paired with hand-selected wines, promises an evening of indulgence and discovery. From savory hors d'oeuvres to mouthwatering main courses and decadent desserts, each dish is crafted to surprise and delight your palate. With each course thoughtfully paired with the perfect wine, this experience will elevate your senses and create lasting memories.

Begin Your Experience with Irresistible Hors d'Oeuvres

- **Crab Cakes:** Delicately fried crab cakes, topped with creamy avocado mousse for the perfect balance of richness and freshness.
- **Shrimp Cocktail:** Chilled jumbo shrimp paired with tangy cocktail sauce, offering a briny, refreshing start to your meal (two per person).
- **Spinach and Artichoke Dip:** Warm, baked dip served with house-made pita chips, fried fresh daily. The ideal combination of creamy richness and crispy texture.
- **Steamed Mussels or Clams:** A savory mix of mussels or clams, gently steamed in a buttery white wine garlic sauce. The rich broth enhances the delicate shellfish, creating an aromatic experience.
- **Baked Brie Wedge:** Warm, honey-drizzled brie served with fresh fruit and crispy baguette slices. The sweetness of honey and the creamy brie create an unforgettable flavor fusion.

Course II: Soup

- **Tomato Basil Soup:** A comforting cup of tomato basil soup, paired with a crisp bruschetta for an ideal balance of flavors.

Course III: Salads

- **Caesar Salad:** A classic Caesar with creamy dressing, shredded Romano cheese, and crispy garlic croutons.
- **Timbers House Salad:** A vibrant blend of mixed greens, including baby spinach and arugula, topped with cherry tomatoes, cucumber, red onion rings, cheese crumbles, and lightly toasted croutons, served with your choice of dressing.

Main Course Selections

- **Pan-Seared Norwegian Salmon:** A perfectly pan-seared salmon, drizzled with a red wine beurre blanc sauce and paired with rice pilaf for a rich, balanced flavor.
- **Bacon-Wrapped Shrimp Skewer with Horseradish BBQ:** Succulent shrimp wrapped in crispy bacon, grilled to perfection, and served with a zesty horseradish BBQ sauce—an irresistible add-on to your meal. (Single Skewer)
- **Prime Filet (6oz):** A perfectly seared USDA Prime Angus beef tenderloin, tender, juicy, and full of flavor.
- **New York Strip:** USDA Prime Angus beef, known for its exceptional marbling and rich, succulent flavor.
- **Add a Lobster Tail:** Succulent Atlantic lobster tails, broiled to perfection and served with clarified butter, adding a luxurious touch to any dish (extra charge, Market Price).

Dessert: A Sweet Finale

- **Tiramisu:** A creamy and indulgent Italian classic.
- **New York Cheesecake:** Rich, velvety cheesecake with a buttery graham cracker crust.
- **Chocolate Mousse:** A decadently smooth mousse with a rich chocolate flavor, perfect for a sweet ending.