

# TIMBERS



# PRIME

## Appetizers

### Steamed Clams

Succulent clams steamed in a savory, buttery white wine garlic sauce. Served with warm, crusty bread to enjoy every last drop. 14

### Steamed Mussels

Tender mussels steamed to perfection and tossed in a rich, buttery white wine garlic sauce. Served with freshly baked bread to soak up every flavorful bite. 14

### Spinach and Artichoke Dip

Creamy, baked spinach and artichoke dip, served warm with house-made pita chips, fried fresh daily for the perfect crunch. 12

### Shrimp Cocktail

Six plump, chilled jumbo shrimp served with tangy cocktail sauce for a refreshing and classic appetizer. 13

### Crab Cakes

Two large, golden-brown crab cakes sautéed to perfection in rich butter, topped with a creamy, flavorful garlic aioli for an irresistible bite. Perfectly balanced and indulgent. 15

### Garlic Bread

Oven-toasted garlic bread, served with a side of warm marinara sauce. (6-piece order) 5

### Brussels Sprouts

Our signature Brussels sprouts, perfectly tossed in a tangy balsamic vinaigrette for a delightful balance of flavors. 9

### Tuna Tataki

Seared Ahi tuna encrusted with tuxedo sesame seeds, served with a creamy wasabi sauce and a gluten-free tamari soy reduction. *Served medium-rare.* 13

### Bruschetta

Crispy toasted bread brushed with garlic and oil, topped with roasted tomatoes, fresh basil, balsamic reduction, and Romano cheese for a burst of flavor. 10

### Honey Goat Cheese Bruschetta

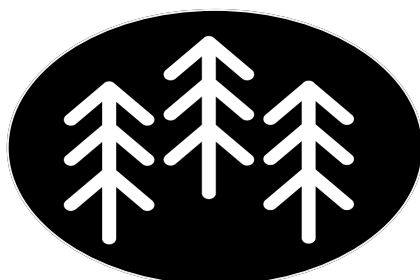
Thinly sliced bread toasted with garlic and oil topped with fresh tomato, basil 11

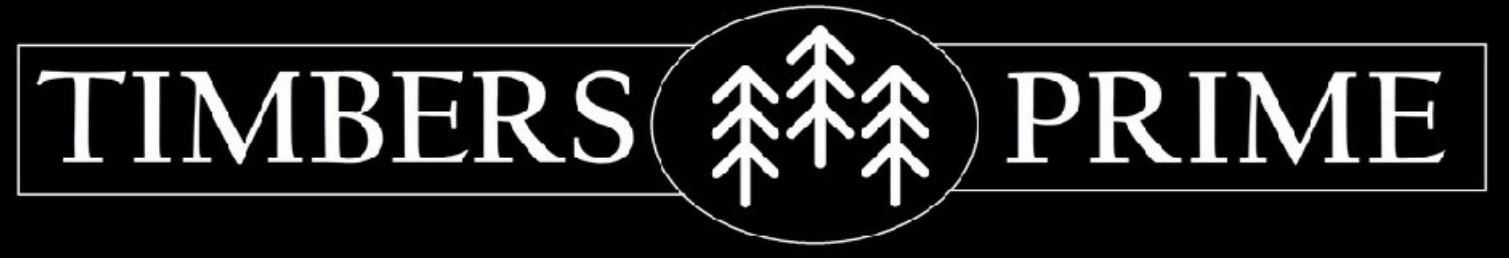
### Baked Brie Wedge

A warm wedge of creamy baked Brie, drizzled with honey, served with fresh fruit and crispy baguette slices. 16

### Bacon-Wrapped Shrimp Skewer

Horseradish BBQ Succulent shrimp wrapped in crispy bacon and grilled to perfection, served with a zesty horseradish BBQ sauce for an extra kick. A bold appetizer or a perfect meal add-on. Single Skewer 17





**TIMBERS PRIME SIGNATURE STEAKS, PORK & PASTA**

*Steak Upgrades: Five Jumbo Shrimp \$12 | Lobster Tail \$19 |  
Caramelized Onion \$3 | Sautéed Mushrooms \$4 | Bourbon Demi \$4*

**Timbers 6oz Filet**

Angus beef tenderloin, indulgently tender and flavorful. Choice of one side. 38

**Timbers 8oz Filet**

Angus beef tenderloin, indulgently tender and flavorful. Choice of one side. 44

**12oz Prime New York Strip**

USDA Prime Angus beef with exceptional marbling for a succulent flavor. Choice of one side. 38

**8oz Center Cut Sirloin**

AKA the baseball cut—USDA Choice Angus beef, tender and flavorful. Choice of one side. 26

**14oz Ribeye**

USDA Choice Angus beef, well-marbled and bursting with flavor. Choice of one side. 48

**Roasted 1/2 Chicken**, prepared sous vide for tender perfection! Coated with whole grain mustard honey served with garlic mash potatoes and daily vegetables. 24

**Apple Bourbon Glazed Pork Chop**

Grilled pork ribeye glazed with a made-to-order apple bourbon sauce. mash potatoes and daily vegetables. 21

**Steak Tip Pasta**

Seared and seasoned steak tips with mushrooms, peppers, and sweet onions, tossed in a bourbon peppercorn demi with cavatappi pasta. 26

**Filet Medallions**

Two seared and seasoned beef tenderloin medallions, drizzled with bourbon demi. Includes mash potatoes and daily vegetables. 26

**Lobster Mac and Cheese**

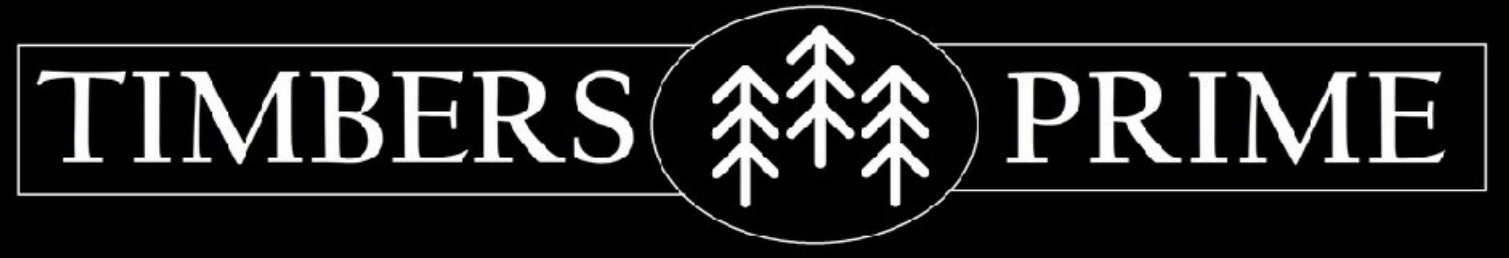
6-7 oz. Lobster Tail broiled and served on top cavatappi pasta, tossed in a creamy lobster white cheddar cheese sauce, and topped with Romano/Parmesan blend. 29

**Mac and Cheese**

Penne pasta in a made-to-order sharp white cheddar cheese sauce, topped with Romano/Parmesan blend. Make it loaded for 18 (Loaded+ 4)



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TIMBERS PRIME SIGNATURE SIDES

Steak Fries

Crispy, golden steak fries. \$4 Sharable \$7

Baked Potato

Served with butter and sour cream. \$4

Sautéed Spinach

Fresh spinach sautéed with roasted garlic, onions, and tomato. \$6 Sharable \$10

Mac & Cheese house made \$6 Sharable \$10

Sautéed Mushrooms

A blend of seasoned white and cremini mushrooms. \$7 Sharable \$12

Daily Fresh Vegetable

Ask your server for today’s selection. \$7 Sharable \$12

Brussels Sprouts

Our signature Brussels sprouts, tossed in a tangy balsamic vinaigrette. \$7 Sharable \$12

SALADS

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 11

Caesar Romaine tossed with Caesar dressing and topped with shredded Romano cheese and garlic croutons SM 5 / LG 11

KIDS MENU

\*Petite Filet

4oz hand-cut Angus beef filet, tender and flavorful. Choice of one side. \$19

Lobster

Jumbo lobster tail served with clarified butter. Choice of one side. \$19

Mac and Cheese

Creamy cheese sauce tossed with cavatappi pasta for a comforting, indulgent dish. \$10

Steak Burger & Steak Fries

A juicy steak burger served with crispy steak fries. \$16

Shrimp

3 Jumbo Shrimp and choice of one side \$10

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## FROM THE LAKE & SEA

### **Mahi-mahi**

Wild-caught 8 oz. blackened fillet, served with a refreshing Caribbean mango salsa, includes rice pilaf and our daily vegetables **26**

### **Lobster Mac & Cheese**

A full, baked Jubo Lobster tail served over cavatappi pasta, tossed in a creamy lobster and white cheddar cheese sauce, then topped with a Romano-Parmesan blend. **29**

### **Twin Jumbo Lobster Tails**

Two 5-6 oz. Atlantic cold-water lobster tails, served with clarified butter. Includes rice pilaf and our daily vegetables. **46**

### **Norwegian Broiled Salmon**

8 oz. boneless, skinless salmon fillet, broiled to perfection and topped with lemon-basil pistachio butter. includes rice pilaf and our daily vegetables **28**

### **Blackened Norwegian Salmon**

8 oz. boneless, skinless salmon fillet, blackened to create a bold, flavorful crust. Served with Caribbean mango salsa, includes rice pilaf and our daily vegetables. **28**

### **Crab Cakes**

Two large, sautéed crab cakes, drizzled with a creamy garlic aioli. includes rice pilaf and our daily vegetables. **23**

### **Creamy Dill Salmon**

8 oz. boneless, skinless salmon fillet, topped with a rich and creamy dill sauce. includes rice pilaf and our daily vegetables. **28**

### **Teriyaki Glazed Salmon**

8 oz. boneless, skinless salmon fillet, glazed with a savory teriyaki sauce. includes rice pilaf and our daily vegetables. **28**

### **Teriyaki Tuna**

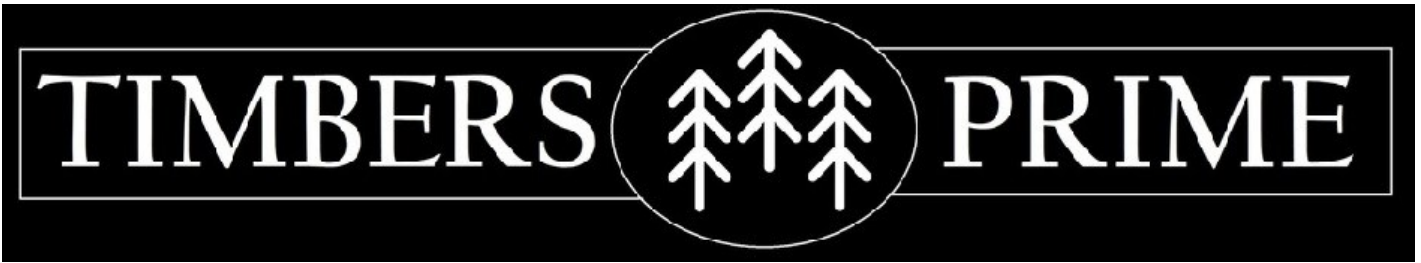
8 oz. sesame-crusted Ahi tuna steak, broiled and glazed with our gluten-free tamari-based teriyaki sauce, served medium-rare. includes rice pilaf and our daily vegetables. **26**

### **Bacon-Wrapped Shrimp Skewers with Horseradish BBQ**

Succulent shrimp wrapped in crispy bacon, served with a zesty horseradish BBQ sauce. Single skewer (6 large shrimp) served with mashed potatoes and house vegetables. **22**  
(Add a second Bacon-Wrapped Shrimp skewer for a shareable dish **14**)



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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**

- |               |                |
|---------------|----------------|
| Corona        | Bud Light      |
| Modelo        | Budweiser      |
| Miller        | Coors Light    |
| Miller Lite   | Michelob Light |
| Ginger Beer   | Labatt's       |
| Heineken      | Busch Light    |
| Heineken Zero |                |

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

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## Cocktail Menu

### Espresso Matini

Vodka, Kahlua, Tia Maia, Simple \$14

### Lavender Limoncello Matini

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

### Negroni

Tanqueray, Campai, Sweet Vermouth /12

### Pressure Drop

Rum, Campai, 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 Magaita

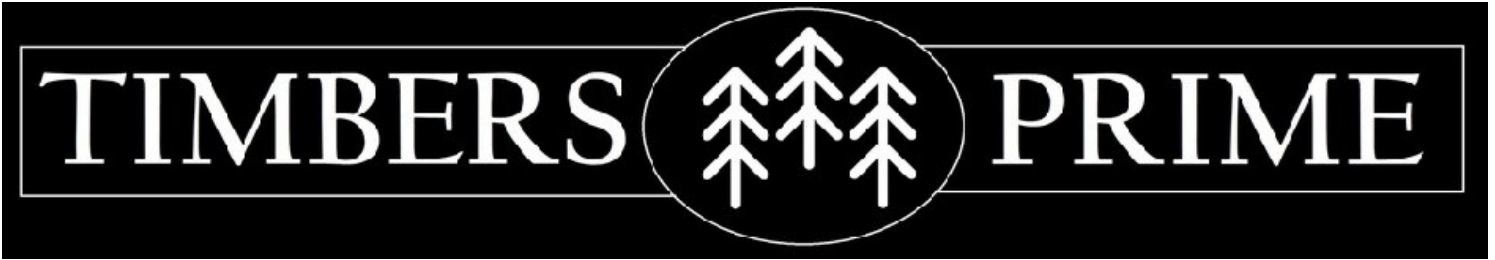
Tequila, Orange Liqueur, Jalapeño, Lime juice, simple syrup /12



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USDA PRIME STEAK & SEAFOOD



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

**COUPON**

Buy two Entrees  
and receive two  
Tickets for the  
price of one! \$12



# COMEDY NIGHT SPECIAL

Dinner for two & Show Special!

Buy any two entrees and receive 2 Tickets  
for the price of one! \$12 for Two Tickets!

**REDEEMABLE AT TIMBERS PRIME LOCATION**

## Pot Roast \$18

Slow cooked!

## Lasagna \$17

Served hot garlic toast

## Meatloaf \$17

Served with mashed potatoes

TIMBERS  PRIME



**\$18**

TIMBERS PRIME POT ROAST



**\$17**

TIMBERS PRIME LASAGNA



**\$17**

TIMBERS PRIME MEAT LOAF

