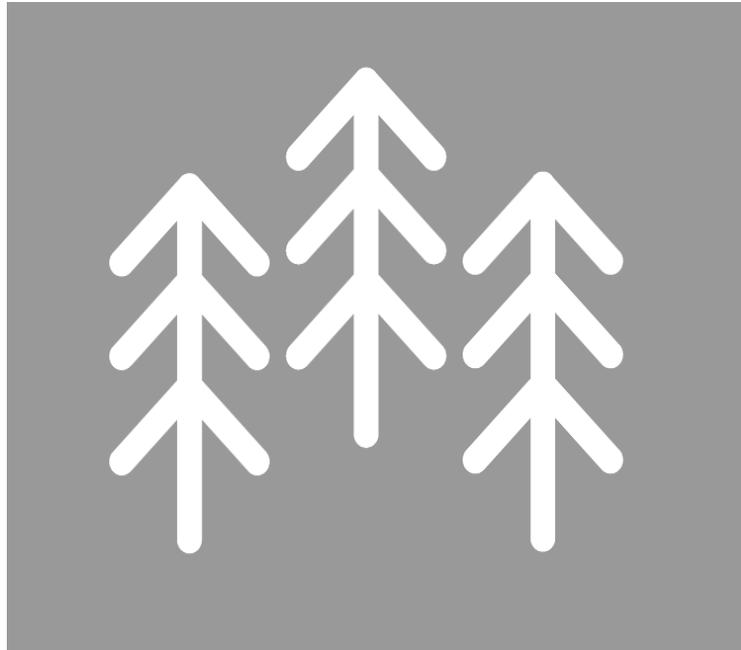


# PRIME

Steak, Seafood & Italian Classics!



*Thank You For Voting us "Best Steaks In Mason County"*

**USDA Certified Beef**

Great Steaks, Seafood & Italian

—crafted with passion

# TIMBERS



# PRIME

## Appetizers

### Spinach & Artichoke Dip

Creamy, baked spinach and artichoke dip served warm Crostini, fried fresh daily for the perfect crunch. **13**

### Shrimp Cocktail

Six plump, chilled jumbo shrimp served with tangy cocktail sauce. A refreshing, classic starter. **13**

### Crab Cakes

Two large, golden-brown crab cakes sautéed in rich butter and topped with creamy garlic aioli. Indulgent and perfectly balanced. **15**

### Homemade Breadsticks

Freshly baked with a soft, fluffy interior and a subtly chewy crust, each breadstick is brushed with melted garlic butter.

Half (4) 7 Whole (8) 10

*(Add marinara +2)*

### Brussels Sprouts

Our signature Brussels sprouts, drizzled with a tangy balsamic vinaigrette for a delightful balance of flavors. **10**

### Bruschetta

Crispy toasted bread brushed with garlic and oil, topped with roasted tomatoes, fresh basil, balsamic reduction, and shaved Mozzarella cheese. **12**

### Honey Goat Cheese Bruschetta

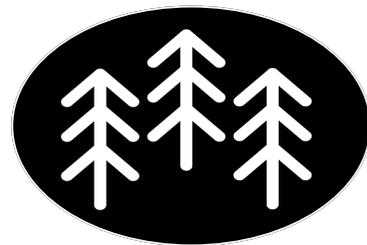
Toasted garlic bread topped with fresh tomato, basil, and creamy honey goat cheese for a sweet and savory bite. **13**

### Deep-Fried Cauliflower

Golden-crisp cauliflower florets, hand-dipped in seasoned bread crumbs and fried to perfection. Served with sweet chili sauce. **12**

### Mozzarella Cheese Sticks

Lightly golden on the outside, hot and creamy on the inside. Served with marinara sauce. (6) **10**



## HOT SOUP & SPECTACULAR CHILI

### Spectacular Chili

Hearty, bold, and loaded with flavor. Our signature chili is slow-simmered with seasoned ground beef, beans, spices, and a hint of smoky heat.

Cup \$6 | Bowl \$10

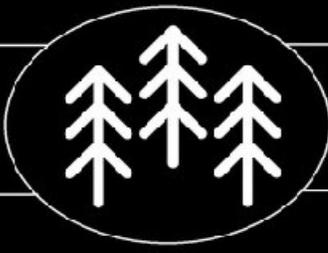
### Soup of the Day

Ask your server about today's freshly made soup! Always crafted with seasonal ingredients and served hot.

Cup \$6 | Bowl \$9

*Try our other location ~ Timbers Historic Bar & Grill located 320 S. James St.*

# TIMBERS



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## Entrées

*Upgrades: Five Jumbo Shrimp \$13 / Lobster Tail \$19 /  
Caramelized Onion \$3 / Sautéed Mushrooms \$4 / Bourbon Demi \$4*

## TIMBERS PRIME Signature Dishes

### **\*Timbers 6oz Filet**

USDA Certified Angus beef tenderloin, indulgently tender and flavorful. Served with potato and house vegetables. 39

### **\*14oz USDA Choice Ribeye - Iowa's finest, family farmed raised!**

USDA Angus beef, well-marbled and bursting with flavor. Served with potato and house vegetables. 49

### **\*8oz Angus Center Cut Sirloin**

USDA Choice Angus beef, tender and flavorful. Served with potato and house vegetables. 28

**Filet Medallions** Two tender, beef filet, expertly seared to lock in flavor and juiciness served in demi glaze, potato and house vegetables. 27

### **Blackened Norwegian Salmon**

8 oz. boneless, skinless salmon fillet, blackened to create a bold, flavorful crust. Served with Caribbean mango salsa, includes creamy risotto and house vegetables. 26

### **Herb-Encrusted White Fish**

Fresh white fish fillet (chef's selection), crusted with a blend of fresh herbs, lemon zest, and panko breadcrumbs. Oven-roasted and served with seasonal vegetables, and potatoes. 26

### **\*Apple Bourbon Glazed Pork Chop**

Grilled pork ribeye glazed with a made-to-order apple bourbon sauce. Served with potato and fresh vegetables \$24

### **\*Steak Tip Pasta**

Seared and seasoned steak tips with mushrooms, peppers, and sweet onions, tossed in a bourbon demi with cavatappi pasta. 24

### **Prime Rib French Dip Sandwich**

Very generous portion of tender, thinly sliced beef resting inside a crusty roll, topped with melted cheese, and served with a rich, flavorful au-jus for dipping, served with hand cut steak fries \$19.50

*\*made with fresh Prime Rib—this item may not be available on some days*

### **Philly Cheesesteak**

Very generous portion of thin-sliced Prime Rib, melted cheese, onions and peppers, served on a long, soft roll, served with hand cut steak fries \$19.50

*\*made with fresh Prime Rib—this item may not be available on some days*

*\*Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.*

# TIMBERS



# PRIME

## Timbers Italian Favorites

### Chicken Alfredo

A rich and creamy Italian-American favorite, featuring tender grilled chicken served over fettuccine pasta and coated in a velvety Alfredo sauce made with Parmesan cheese, butter, and cream, served with garlic bread stick 22

### Chicken Parmesan

A beloved Italian-American classic: breaded chicken breast topped with tomato sauce and melted mozzarella cheese served on top of spaghetti and Italian meat sauce, Garlic bread also included 25

### Pasta al Pomodoro (“Pasta Pamodoro”)

A light, authentic Italian staple. Made with fresh tomatoes, extra-virgin olive oil, garlic, basil, and a pinch of salt—simple, fresh, and elegant. . served over Penne & side of garlic bread 21

### Chicken Marsala

Juicy chicken breast sauteed and topped with savory mushroom and Marsala wine sauce served over Fettuccini and side of garlic bread 22

## Pizza & Flatbreads

### Sweet & Spicy Prime Rib Flatbread

A flatbread that perfectly balances indulgence and bold flavor: smoky, tender prime rib meets a creamy, zesty peppercorn sauce layered atop a lightly grilled crust. Melted mozzarella blankets the rib, while thinly sliced red onions and peppers add a crisp bite. Fresh parsley brings bright herbal notes, and a final drizzle of hot honey adds a tempting sweet-heat finish that ties everything together \$25

**12” PIZZA \$18 & 14” PIZZA \$22 includes one topping**

#### Additional Toppings \$2 each

- Onion
- Pepperoni
- Bell Pepper
- Peppers
- Bacon
- Mushroom
- Salami
- Sausage
- Banana pepper
- Jalapeno



# TIMBERS



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## \*SIGNITURE USDA PRIME RIB (Friday-Sunday Only)

Slow roasted with butter & herbs and au-jus served with potatoes & daily vegetables.

Petite Cut 10 oz. 39    Queen Cut 12 oz. 45    King Cut 16 oz. 51

### SIDE DISHES

#### Steak Fries

Crispy, golden steak fries. 6 Sharable 10

#### Sautéed Spinach

Fresh spinach sautéed with roasted garlic, onions, and tomato. Singel 7 Sharable 10

#### Mac & Cheese

House made \$6 Sharable \$10

#### Mashed Potatoes

Buttered Single 6 Sharable 9

#### 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

Additions: Chicken 6 | Steak Tips 8 | Shrimp 11 | Salmon 14

#### Caeser

romaine lettuce | croutons | parmesan cheese | Caesar dressing  
Full 12 / Half 7

#### Timbers House

romaine lettuce | tomatoes | cucumber | carrot, red onion | red wine vinaigrette dressing Full 12 / Half 7

### KIDS MENU Under 12

#### \*Petite Filet

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

#### Cheese Flatbread Pizza 10

#### Kids Mac and Cheese

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

#### Shrimp

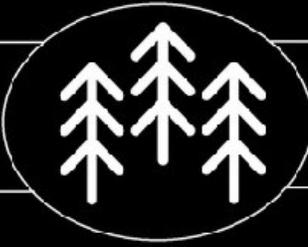
3 Jumbo Shrimp and choice of one side 10

#### Chicken Tenders & Steak Fries 11

4 Crispy chicken tenders and had-cut potato wedges

\*Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness. (Menu prices and items subject to change) Meat grade substitutions will be made in the event of out of stock shortages.

# TIMBERS



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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

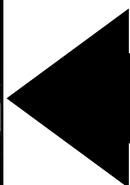
Bourbon, Simple, Angostura bitters, Orange twist &

Cherry /12

(Get it Smokey for /2)

### SpicyBoi Margarita

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



Try our other location  
Outdoor deck!  
overlooking Lake MI,  
320 S. James St.



# TIMBERS



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## **RED WINE BY THE GLASS**

Sea Sun by Wagner Pinot Noir 2017 California /10

Nespolino /10

Hahn Cab 2020 Monterey /12

Josh Cab 2020 Craftsman Collection /12

Trivento Malbec 2020 Mendoza /9

Bogle Merlot 2019 California /9

Conundrum Red Blend /10

CaMomi Cabernet Sauvignon 12

De la costa, Sangria Red 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

Portugal White Blend /8

## **Our Beer Selection**

Corona

Modelo

Miller

Miller Lite

Ginger Beer

Heineken

Heineken Zero

Bud Light

Budweiser

Coors Light

Michelob Light

Labatt's

Busch Light

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

# TIMBERS



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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	59
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 Cab 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
W123	CaMomi Cabernet Sauvignon	59
w124	Chateao Galochet Bordeaux	45

## White Wines Bottles

W200	Calcada Rose Portugal	32
W201	San Silveatro Moscato Duicis	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
W215	Portugal White Blend	34

## Splits and Bubbles

A215	Cavit Moscato	32
A301	Zonin Prosecco Split	12
W302	Pierre Delize Blancs Brut, NV Burgundy France	13