

PRIME

Steak & Seafood

Shrimp Cocktail

Six plump, chilled jumbo shrimp served with tangy cocktail sauce. A refreshing, classic starter. \$12

Crab Cakes

Two large, golden-brown crab cakes sautéed in rich butter and topped with creamy dill sauce. Indulgent and perfectly balanced. \$14

***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) \$15

Hummus Plate Hummus with kalamata olives, red onion, tomato, cucumber and capers with toasted pita bread \$16

Warm Baked Bread Choice of garlic butter or herbed olive oil \$7

Brussels Sprouts

Our signature Brussels sprouts, drizzled with a tangy balsamic vinaigrette for a delightful balance of flavors. \$11

Honey Goat Cheese Bruschetta

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

Mussels Mariniere One pound of steamed blue shell mussels in garlic, wine, and herb broth, with fresh baked French bread \$24 Cajun style \$26

Caribbean Jerk Wings Chicken wings prepared with traditional Jamaican jerk seasoning—bold flavor that balances intense heat, savory herbs, and a touch of sweetness. 6/\$10 or 12/\$19

SOUP

Lobster Bisque Creamy lobster soup finished with sherry and fresh herbs cup \$7 bowl \$10

*SIGNITURE USDA PRIME RIB

(Friday & Saturdays 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



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 |
House made vinaigrette dressing
Full \$12 / Half \$7

Greek Salad

Crisp mixed greens tossed with tomatoes, cucumbers, red onions, pepper rings, beets, kalamata olives, and traditional feta cheese. Served with house Greek dressing. Full \$15 / Half \$10

PRIME

Steak & Seafood

What Makes Timbers Steaks So Good?

Timbers Steaks Voted the Best in Mason County...

It starts with quality. We source the finest beef available and hand-cut, trim, and butcher every steak in-house to ensure exceptional freshness and consistency. Then, we cook each steak in our specialized steakhouse convection broiler, capable of reaching temperatures up to 1,600°F. This high-performance equipment, used by many of the nation's premier steakhouses, creates the perfect sear while locking in flavor and juices. The result is a steak experience that has earned Timbers the reputation of serving the best steaks in Mason County.



CHEF FEATURES

Apple Bourbon Glazed Pork Chop - (Our Top Selling Dish!)

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

Chicken Alfredo

Grilled chicken breast served over fettuccine pasta and tossed in a rich, creamy Parmesan Alfredo sauce. \$23

Caribbean Jerk 1/2 Chicken

Half a chicken marinated in authentic Caribbean jerk seasoning, featuring a bold blend of all-spice, thyme, garlic, scallions, and spicy peppers, then slow-cooked to perfection for a smoky, flavor.

Tender, juicy, and packed with island-inspired heat. \$26

Lobster Mac & Cheese

Succulent chunks of lobster tossed with pasta in a velvety blend of cheeses, finished with a crispy breadcrumb crust. \$24

***Timbers Steakburger**

Flavorful burger ground inhouse, cooked to order, served with blue cheese crumbles, lettuce tomato red onion, hand cut steak fries and a dill spear. \$22

***Steak tips**

Tender, hand-cut steak tips marinated in garlic parmesan served with side of garlic mash potatoes and daily vegetable. \$22



PRIME

Steak & Seafood

SIGNITURE STEAK SELECTIONS

Hand-cut steaks • Premium Midwestern beef • Served with chef's potato and seasonal vegetables

Filet Mignon

Our most tender cut, center-cut and hand-selected for exceptional flavor and buttery texture

*6 oz Filet

Perfectly portioned and expertly grilled \$42

*8 oz Filet

A guest favorite with rich tenderness and bold flavor \$49

*New York Strip 12 oz

Classic USDA Prime Angus strip steak with robust marbling and a rich, hearty bite, Perfectly aged and char-grilled to your temperature \$45

*Ribeye 14 oz

Well-marbled prime ribeye packed with bold beef flavor and exceptional juiciness, rich, savory, and expertly fire-grilled \$56

*Porterhouse 22-24 oz

The ultimate combination of filet tenderness and strip steak flavor, perfect for guests craving the best of both worlds \$68

*8oz Angus Center Cut Sirloin

USDA Choice Angus beef, tender and flavorful. \$28

*Timbers Medallions

Two 4 oz tender, beef medallions, expertly seared to lock in flavor and juiciness served in demi glaze \$27

STEAK ENHANCEMENTS

- Garlic Herb Butter \$4
- Bourbon glaze Sauce \$5
- Blue Cheese Crust \$5
- Cajun Blackening \$2
- Caramelized Onions \$4

SURF & TURF ADDITIONS

- Cold Water Lobster Tail 6 oz \$19
- Garlic Butter Shrimp (6) \$16

STEAKHOUSE SIDES

- Garlic Mashed Potatoes
- Baked Potato
- Loaded Baked Potato
- Seasonal Vegetables
- Steak Fries
- Creamed Spinach
- Brussels Sprouts
- Mac & Cheese
- Roasted Asparagus
- Risotto

PRIME

Steak & Seafood

SIGNATURE SEAFOOD ENTREES

Cedar Planked Salmon

Fresh Atlantic salmon roasted on aromatic cedar plank with maple Dijon glaze, served with seasonal vegetables and risotto \$28

Great Lakes Parmesan Crusted Whitefish

Baked whitefish topped with Parmesan crust, served over Risotto and side of vegetables \$26

Twin Cold Water Lobster Tails 5-6 oz

Broiled lobster tails finished with drawn butter and served with chef's potato and seasonal vegetables \$56

Walleye

Deep fried Michigan walleye coated in a parmesan herb crust, served with fries \$25

Seafood Alfredo

Shrimp and lobster tossed with fettuccine in rich parmesan cream sauce \$26

Bourbon Glazed Salmon

Grilled salmon finished with bourbon brown sugar glaze and served with pesto risotto. \$25

Cajun Shrimp & Steak

Blackened shrimp (3) paired with 8 oz Black Angus Sirloin and garlic cream sauce \$34

SURF & TURF

6 oz Filet & Canadian Lobster Tail

Center-cut filet mignon paired with cold water lobster tail \$62

Ribeye & Garlic Shrimp

14oz Prime ribeye topped with (3) garlic butter shrimp \$65

New York Strip & Shrimp

Prime Angus classic 12 oz strip steak served with (3) pan-seared shrimp \$52

KIDS MENU

- Kids Flatbread Pizza cheese or cheese & pepperoni — \$14
- 4 oz Sirloin & Fries — \$15
- Chicken Fingers & Fries — \$14
- Kids Steakburger & Fries — \$15
- Kids Mac & Cheese & Fries— \$14
- Kids Shrimp Meal—3 Jumbo Shrimp & Fries — \$14



*Can be cooked to order—Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.

PRIME

Steak & Seafood

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 /10
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 /10
13 Celsius Sauvignon Blanc /10
Kendall Jackson Chardonnay /10
Cavit Moscato /9

RED WINE BY THE BOTTLE

G101 Hess Shirttail Pinot Noir 2017 California 48
G102 Sea Sun by Wagner Pinot Noir 2017 California 36
A103 Trivento Malbec 2020 Mendoza 44
G104 Hahn Cab 2020 Monterey 40
A105 Josh Cab 2020 Craftsman Collection 36
G106 Conundrum Red Blend 36
W107-02 CA'MOMI Cabernet Sauvignon 2023 63
G108 Conundrum 2020 Wagner 36
A109 Chateau Grand Traverse Riesling 2020 Late Harvest 44
A110 Chloe Pinot Grigio 28
A111 Josh Pinot Grigio 48
A112 Kendall Jackson Chardonnay 48

WHITE WINE BY THE BOTTLE

W201 -8 White Blend Portugal Casa Santos 23
A202 Cavit Moscato 32
A203 Kendall Jackson Cab Vintage Reserve Sonoma 44
W204 Gibbs Cap 2019 3 Clones St. Helena Napa 108
G205 Quilt Cab 2019 Napa 80
G206 Silver Oak Cab 2018 Alexander Valley 195
G120 Silver Oak Cab 2018 Alexander Valley 195

CHAMPAGNE/SPLITS

ADD

PRIME

CRAFT COCKTAILS

SUPPER CLUB

Brandy Old Fashioned

A Midwest essential
Brandy · muddled
orange & cherry ·
Angostura bitters ·
sweet or sour finish

Brandy Manhattan

Warm and familiar
Brandy · sweet
vermouth · aromatic
bitters · Luxardo cherry

Hugo Spritz

Alpine and effervescent
Prosecco · St Elder
Elderflower · fresh mint
· lime · splash of soda

Negroni

Gin, Campari, Sweet Ver-
mouth

Pressure Drop

Rum, Campari, Pineapple
Juice, Cinnamon, Simple
Syrup



MARTINIS

The Classic

Clean and precise
Grainger's vodka or
Gin · dry vermouth ·
orange bitters · lemon
twist or olive

Dirty Martini

Cold, savory, briny
Grainger's vodka · dry
vermouth · olive brine ·
three olives

Lemon Drop

Bright, sugared rim
Grainger's vodka ·
Cointreau · fresh
lemon juice · simple
syrup

Espresso Martini

Bold and velvety
Grainger's vodka ·
fresh espresso · St
Elder Espresso Coffee
Liqueur · simple syrup

Lavender

Limoncello Martini
Floral and bright
Gin · limoncello · fresh
lemon juice · lavender
simple syrup

Spicy Boi Margarita -

Tequila, Jalapeño Or-
ange Liqueur, Lime Juice

MARGARITAS

House Classic

Clean and coastal
Old Mexico Blanco
tequila · fresh lime ·
agave nectar · sea salt
rim

Elder Rita

Floral and elevated
Old Mexico Blanco
tequila · St Elder
Elderflower · fresh lime ·
agave · sea salt rim

Ghost Spicy

Fiery and clean
Ghost Spicy Blanco
tequila · fresh lime ·
agave · chili-lime salt
Rim Fresh Watermelon

Pure refreshment

Old Mexico Blanco
tequila · muddled
watermelon · lime juice ·
pink Himalayan salt rim

Spicy Mango Margarita

Tropical heat
Ghost Blanco tequila ·
fresh mango purée ·
lime juice · agave ·
jalapeño · chili-salt rim

BOURBON & RYE

Classic Manhattan

Stirred and smooth
Rye whiskey · sweet
vermouth · Angostura
bitters · cherry

Paper Plane

Bright and modern
Bourbon · Aperol ·
Amaro dell'Etna ·
fresh lemon — equal
parts

Bourbon Renewal

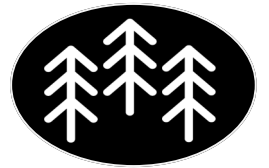
Tart and deep
Bourbon · crème de
cassis · fresh lemon
· Angostura bitters

Old Fash

Bourbon, Simple
Surup, Bitters, Orange
& Cherry Add Smoke
\$2

Revolver

Bourbon, Coffee Liq-
uor, Orange Bitters



ZERO PROOF

Sunset Spritz

Bitter orange syrup · OJ ·
rhubarb syrup · lemon ·
sparkling
water

Botanist's Garden

Seedlip Garden · elderflower
cordial · fresh lime · tonic
water

The Smokehouse Sour

Lapsang souchong tea ·
apple juice ·
maple syrup · lemon · bit-
ters

Irish Coffee

Irish Cream, Coffee
Liqueur, cream de co-
co, brown Sugar Coffee