

PRIME

Steak & Seafood

APPETIZERS & STARTERS

SHRIMP COCKTAIL — \$12

Six plump, chilled jumbo shrimp served with tangy cocktail sauce. A timeless classic and refreshing start.

ITALIAN MEATBALLS — \$12

Three tender, house-made Italian meatballs simmered in our rich marinara sauce, topped with shaved Romano cheese and fresh basil. Served with warm toasted bread for dipping.

CRAB CAKES — \$17

Two generous golden-brown crab cakes, sautéed in butter and finished with our creamy dill sauce.

TUNA TATAKI — \$13

Seared Ahi tuna encrusted with tuxedo sesame seeds, served medium-rare with creamy wasabi sauce and soy sauce.

FANCY POTATO SKINS — \$12

Crisp, golden potato skins layered with aged cheddar, Applewood-smoked bacon and scallions, finished with cultured sour cream.

BRUSCHETTA — \$10

Crispy toasted bread brushed with garlic and olive oil, topped with roasted tomatoes, fresh basil, balsamic reduction and Romano cheese.

HONEY GOAT CHEESE BRUSCHETTA — \$11

Toasted garlic bread topped with creamy goat cheese, fresh tomato and basil, finished with a drizzle of honey.

SIGNATURE BRUSSELS SPROUTS — \$11

Crisp, roasted Brussels sprouts finished with our tangy balsamic vinaigrette for a savory-sweet balance.

WARM BAKED BREAD — \$5

Freshly baked warm bread served with balsamic-infused herbed olive oil.

GARLIC BREADSTICKS - Homemade with marinara \$9

SOUPS

LOBSTER BISQUE

A rich and velvety lobster bisque finished with a splash of sherry and fresh herbs.

Cup \$7 | Bowl \$10

FRENCH ONION SOUP

Slow-caramelized onions simmered in a rich, savory beef broth, topped with toasted artisan bread and melted cheese, then finished until perfectly golden. **Cup \$6 | Bowl \$8**

SALADS

SALAD ADDITIONS

Chicken **\$6** | Steak Tips **\$8** |
Shrimp **\$11** | Salmon **\$14**

CAESAR SALAD

Crisp romaine lettuce tossed with classic Caesar dressing, Parmesan cheese and house-made croutons.

Full \$12 | Half \$7

TIMBERS HOUSE SALAD

Crisp romaine lettuce with tomatoes, cucumber, carrots and red onion, tossed in our house-made vinaigrette.

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 our house Greek dressing. **Full \$14 | Half \$10**

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SIGNITURE STEAK & PORK SELECTIONS

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

TIMBERS PRIME — STEAK ADD-ONS

Sautéed Mushrooms — \$3, Blue Cheese Crust — \$4 Garlic Herb Butter — \$3
Mushroom Demi-Glace — \$4 Horseradish Cream — \$2 Jumbo Shrimp (3) — \$9
Crab Cake — \$9, Loaded Baked Potato upgrade — \$4 Small side — Salad \$5
Sautéed Onions — \$2 Caramelized Onions — \$2

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

*RIBEYE 14 oz

Hand-cut ribeye, richly marbled for exceptional flavor and tenderness. Seasoned and grilled to your preferred temperature, then finished with our signature steakhouse seasoning. \$49

*STEAK TIPS

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



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TIMBERS PRIME ITALIAN

Classic Italian Favorites ~ served with garlic bread

STEAK ALFREDO

Tender grilled steak served over fettuccine pasta tossed in our rich, creamy Alfredo sauce. \$ 22

CHICKEN ALFREDO

Grilled chicken breast over fettuccine pasta tossed in our creamy Alfredo sauce. \$ 19

SHRIMP ALFREDO

Sautéed shrimp served over fettuccine pasta with our rich, creamy Alfredo sauce. \$ 22

VEAL PARMESAN

Breaded Veal topped with marinara sauce and melted mozzarella and Parmesan cheese. Served with spaghetti tossed in marinara. \$ 22

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce and melted mozzarella and Parmesan cheese. Served with spaghetti tossed in marinara. \$ 22

FIVE CHEESE ZITI AL FORNO

Ziti pasta baked with our creamy five-cheese blend and Italian marinara sauce, finished with melted cheese and baked until golden and bubbly. \$ 17

CHICKEN MARSALA

Tender chicken breast sautéed with mushrooms in a classic Marsala wine sauce. Served over pasta. \$ 21

SPAGHETTI & MEATBALLS

Classic Italian-style meatballs served over spaghetti with our hearty marinara sauce and finished with Parmesan cheese. \$ 17

SHRIMP SCAMPI

Sautéed shrimp tossed with garlic, butter, white wine and fresh herbs, served over pasta. \$ 21

Monday & Tuesday Nights are ITALIAN NIGHTS

ALL ITALIAN ENTREES INCLUDE: House Salad or specified Soup



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SIGNATURE SEAFOOD ENTREES

GREAT LAKES PARMESAN CRUSTED WHITEFISH

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

CEDAR PLANKED SALMON

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

PERCH FISH & CHIPS

Generous portion of deep fried Perch lightly breaded and served with fries & slaw \$24

BOURBON GLAZED SALMON

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

PORK

PORK RIBEYE - 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 \$19

Chicken

HALF CHICKEN

Tender half chicken, expertly slow cooked for exceptional juiciness and flavor, then finished to perfection. Choose from **Caribbean Jerk glaze** or **BBQ**.

Hand Held Favorites

TIMBERS STEAK BURGER

1/2 lb flavorful burger ground inhouse from premium steak trimmings, cooked to order, lettuce tomato red onion, hand cut steak fries and a dill spear. \$18

Add cheese \$1 Add Mushrooms and Swiss \$2

KIDS MENU

- Spaghetti & Meatballs Kids Portion \$12
- Chicken Fingers & Fries — \$14
- Kids Steakburger & Fries — \$15
- Kids Mac & Cheese & Fries— \$14
- Kids Shrimp Meal—3 Jumbo Shrimp & Fries — \$14

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HOUSE WINES BY THE GLASS

RED Wines BY THE GLASS

Cabernet Sauvignon /9
Malbec /9
Merlot /9
Red Blend /10
Pinot Noir / 9

WHITE WINE BY THE GLASS

Chardonnay /9
Sauvignon Blanc / 9
Moscato /9
Riesling /11
Pinot Grigio /9

<u>RED WINE</u>		<u>Bottle</u>	<u>Glass</u>
W-001	Saint Marc Cabernet Sauvignon	32	9
G101	Hess Shirtail Pinot Noir 2017 California	48	12
A103	Trivento Malbec 2020 Mendoza	44	9
A105	Josh Cab 2020 Craftsman Collection	36	10
W107-02	CA'MOMI Cabernet Sauvignon 2023	63	12
W204	Gibbs Cap 2019 3 Clones St. Helena Napa	108	
G205	Quilt Cab 2019 Napa	80	
G206	Silver Oak Cab 2018 Alexander Valley	175	
W401	Pieriano Estate Six Clone Merlot	33	
W402	Chateau Galochet Bordeaux	36	
W403	Nespolino Sangiovese Merlot	33	
W404	Silverado Cab	58	
W405	Red Blend Portugal Casa Santos Lima	28	
<u>WHITE WINE BY THE BOTTLE</u>			
W0002	Saint Marc Chardonnay	32	9
W0003	Saint Marc Sauvignon Blanc	32	9
W201	White Blend Portugal Casa Santos	23	
A202	Cavit Moscato	32	
A109	Chateau Grand Traverse Riesling 2020 Late Harvest	44	11
A111	Josh Pinot Grigio	48	12
A112	Kendall Jackson Chardonnay	48	10
<u>BUBBLES</u>			
	Pierre Delire Bottle	40	
	Zonin Prosecco split	13	

Cocktails

Espresso Martini

Vodka, Kahlua, Espresso, Simple Syrup

Lavender Limoncello Martini

Gin, Limoncello, Lemon Juice, Lavender Simple Syrup

Negroni

Gin, Campari, Sweet Vermouth

Pressure Drop

Rum, Campari, Pineapple Juice, Lime Juice, Cinnamon Simple Syrup

Revolver

Bourbon, Coffee Liqueur, Orange Bitters

Old Fashioned

Bourbon, Simple Syrup, Bitters, Orange & Cherry
add Smoke 2

Spicy Boi Margarita

Tequila, Jalapeño, Orange Liqueur, Lime Juice

Irish Coffee

Irish Cream, Kahlua, Crème De Cacao, Brown Sugar, Coffee

Drifter

Rum, Raspberry Vodka, Amaretto, Blue Curacao, Sour Mix

Bloody Moscow Mule

Vodka, spicy tomato juice, and zesty lime, finished
with ginger beer for crisp, tangy kick

* Ask About Our Seasonal Mules *



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