

## **Entrée Salads** *served with bread rolls or popover*

### **Crowned Caesar \$15**

Romaine lettuce, croutons, shaved parmesan, Caesar dressing with grilled chicken [salmon \$16]

### **Roasted Beet and Orange Salad \$14**

Roasted beet wedges, oranges, blue cheese, walnuts, crispy prosciutto, red onions and mixed greens tossed in balsamic vinaigrette, crowned with grilled chicken [salmon \$15]

### **Greek Salad \$15**

Romaine lettuce, cucumbers, red onion, olives, cherry-tomatoes, artichoke hearts, pepperoncini, feta cheese, cucumber dressing with grilled chicken [salmon \$16]

## **Evening Entrées**

*served with side salad or soup, bread rolls or popovers*

House Side Salad – mixed greens with choice of dressing

Caesar Side Salad – Romaine, shaved parmesan and Caesar dressing

House Soup – Creamy Chicken Wild Rice or Soup of the Day - changes daily ask server

## **From the Grill**

### **Timberlake Ribeye \$35**

Grilled 16oz Ribeye steak, Yukon gold mashed potatoes, sautéed broccolini

### **Sirloin \$24**

Grilled 8 oz sirloin topped with veal demi-glace, served with baked potato and grilled asparagus

### **Pork Tenderloin \$22**

Triple seared in kosher salt, sake and soy sauce with apple chutney, fingerling potatoes, and cauliflower

### **Grilled Filet Mignon \$30**

Choice 8oz filet grilled to order, Yukon gold mashed potatoes, grilled cauliflower

## **From the Sea**

### **Salmon \$24**

Cedar plank grilled filet topped with Dijon mustard and brown sugar, served with fingerling potatoes and sautéed carrots

### **Walleye ala Ritz \$26**

Breaded with Ritz crackers, toasted sliced almonds, baked potato, broccolini, lemon and tartar sauce

### **Scallops \$26**

Pan seared, topped with creamy bacon pan sauce, quinoa, and sautéed carrots

### **Cajun Jumbo Shrimp \$24**

Cajun seasoned jumbo shrimp, with mushrooms, onions, red pepper and celery tossed in a creamy Alfredo sauce over fettuccini noodles

## **Other Timber Favorites**

### **BBQ Ribs Half-rack \$20**

House smoked St. Louis Style pork ribs, BBQ sauce, served with baked potato and grilled asparagus

### **Smoked Duck Breast \$26**

Pan seared duck breast with an orange gastrique glaze, served with quinoa and sautéed carrots

### **Curry Tofu Bowl \$19 (V)**

Marinated tofu topped with curry roasted cauliflower, broccoli, carrots and tomatoes topped with a maple tahini sauce over quinoa

### **Surf & Turf \$30**

Grilled 8oz Sirloin topped with a veal demi sauce, choice of shrimp or scallops, Yukon gold mashed potatoes and grilled asparagus

### **Chicken Marsala \$21**

Pan seared bone in chicken breast topped with wild mushrooms, peas, prosciutto tossed in a Marsala sauce and served over farfalle noodles

**Ask about Dessert and Drink Menu**





## **Appetizers**

### **Wild Cakes \$14**

Our signature walleye cakes with dill chardonnay cream sauce

### **Stuffed Jumbo Shrimp \$14**

Breaded jumbo shrimp stuffed with crab salad, lemon and spicy remoulade sauce

### **Wings \$12**

Buffalo, BBQ, garlic parmesan, and unagi sauce with celery sticks and a dipping sauce

### **Timber Philly Flatbread \$13**

Sautéed beef, peppers, onions, mushrooms, a 57 sauce and cheddar cheese

### **Margarita Flatbread \$12 (V)**

Basil-pesto, tomato, mozzarella, parmesan, and balsamic reduction

### **Yellow Fin Tuna \$15**

Sesame seared tuna on wasabi spinach salad, served with an Asian sesame sauce

### **Poutine \$10**

House-cut French fries with beef gravy, Wisconsin cheese curds, bacon and green onions

## **Sandwiches** *served with hand cut French fries or sweet potato waffle fries or side salad*

### **Walleye \$15**

Beer battered walleye, shredded lettuce, sliced tomato, tartar sauce on toasted bun

### **Fried Chicken \$14**

Breaded chicken topped with Swiss cheese, pickles, coleslaw, spicy mayo on toasted bun

### **Rueben \$12**

Corned beef, Thousand Island dressing, Swiss cheese, sauerkraut on toasted rye bread

### **Open Face Salmon Sandwich \$15**

Grilled salmon filet, leaf lettuce, tartar sauce, crowned with slice of avocado

### **Pork Cutlet \$14**

Fried pork cutlet with spinach and sweet chili sauce, orange Dijon marmalade on toasted bun

### **Muffuletta \$12**

Salami, ham, mortadella, Swiss cheese, provolone cheese, olive salad on toasted focaccia

### **ALT Sandwich \$11 (V)**

Slices of avocado with lettuce, tomato, mayo and kimchi on toasted multigrain bread

*Gluten free bread available for sandwiches on request*

## **Burgers** *ground chuck served with French fries, sweet potato waffle fries or side salad*

### **California Classic \$14**

Grilled ½ lb cheeseburger on toasted bun with lettuce, tomato, red onion and mayo on side

### **Mushroom Cheese \$12**

Grilled ½ lb burger topped with sautéed mushrooms, Swiss cheese, and onion on toasted bun

### **Plain Jane \$9**

Grilled ½ lb burger and bun (add either cheddar or Swiss cheese for \$1)

### **Bison Burger \$14**

Grilled ½ lb Bison meat burger with sautéed wild mushrooms, Swiss cheese and arugula on toasted bun

*Gluten free bread available for sandwiches on request*