

Evening Entrées

Served with Mixed Green Side Salad, Caesar Side Salad,
Roasted Red Pepper soup or soup of the day, and bread roll or popover

From the Grill

Timberlake Ribeye \$35

16oz USDA prime grade, chive sour cream mashed potato, grill asparagus

Sirloin \$25

8oz sirloin USDA prime grade, twice bake potato, grilled asparagus, beef demi sauce

Pork Chop \$24

Bone-in dry aged duroc pork chop, pickled red onion, baby red potatoes, roasted brussel sprouts

Manhattan \$29

9oz USDA prime grade, garlic butter broccolini, chive sour cream mashed potato, beef demi sauce

From the Sea

Halibut \$28

Cast iron seared, garlic butter broccolini, spring green rice, balsamic marinated heirloom tomatoes

Walleye \$26

Pan fried, baby red potatoes, grilled asparagus, mango salsa

Scallops \$26

Pan seared, spring green rice, roasted brussel sprouts, roasted red pepper sauce

Breaded Shrimp \$24

Five deep fried shrimp, twice bake potato, roasted brussel sprouts, lemon, cocktail & tartar sauce

Timberlake Favorites

BBQ Ribs Half-rack \$20

Slow roasted, BBQ sauce, chive sour cream mashed potatoes, sautéed green top carrots

Duck \$26

Pan seared, spring green rice, sweet cherry sauce, smoked Asian slaw

Veggie Cakes \$19 (V)

Pan seared zucchini, quinoa, bell peppers, coconut creamed spinach, green top carrots, roasted beets, roasted red pepper sauce.

Surf & Turf \$36

Broiled lobster tail, manhattans steak topped with béarnaise sauce, garlic butter broccolini, twice bake potato

Bone-In Chicken \$24

Pan seared chicken breast, baby red potatoes, sautéed carrots

Lobster Marinara \$20

Lobster meat, spicy roasted tomato marinara sauce, zucchini, bell pepper, garlic, shallots, white wine fettucine noodles

Desserts

Key Lime Pie \$6

Cheese Cake of the Day \$6

Crème Brulee \$6

Ice Cream \$3





Appetizers

Wild Cakes \$14

Our signature walleye cakes with dill chardonnay cream sauce

Yellow Fin Tuna \$15

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

Calamari \$13

Fried calamari, lemon, creole olive salad, Cajun remoulade sauce

Wings \$12

1lb of wings; choose from Buffalo, BBQ, Sweet Chili, Bourbon Blueberry, bleu cheese dressing

Cuban Flatbread \$14

Mustard, pickles, ham, roasted pork, shredded swiss cheese

Sandwiches *served with hand cut french fries, sweet potato waffle fries, side salad or cup of soup*

Walleye \$15

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

Fried Chicken \$14

Buttermilk fried chicken breast, swiss cheese, pickles, coleslaw, spicy mayo, toasted bun

Rueben \$12

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

Chicken BLT \$14

Grilled chicken breast, bacon, lettuce, tomato, chipotle mayo, toasted multi grain bread

Rainbow Veggie \$11 (V)

Shredded cabbage, sliced tomato, carrot ribbons, sliced beets, bell peppers rings, honey mayo, toasted multi grain bread

Philly \$14

Sliced beef, peppers, onions, provolone cheese, au jus, on a toasted hoagie bun

Caramelized Onion and Bacon \$14

½ lb burger, caramelized bacon and onion jam, bleu cheese, lettuce, tomato

Half Pounder \$15

½ lb burger, bacon, lettuce, tomato, pepperoncini, chipotle mayo

Plain Jane \$9

½ lb burger and bun (add cheddar or swiss cheese for \$1)

Gluten free bread available for sandwiches on request

Entrée Salads *served with bread rolls or popover*

Crowned Caesar \$16

Romaine, croutons, shaved parmesan, Caesar dressing grilled with grilled chicken or salmon

Snappy Salad \$16

Snap peas, sliced radish, fresh herbs, spring mix, green onion, lemon zest, lemon vinaigrette, with grilled chicken or salmon

Roasted Beet Arugula \$15

Smoked white fish, arugula, roasted beets, goat cheese, toasted pistachios, bacon vinaigrette

Lobster Delight \$16

Cold lobster salad on arugula greens, heirloom tomatoes, grilled naan bread