

# Timberlake's Welcome Back Menu

## OUR STARTERS

**Wild Cakes** \$14

Our signature fish cakes with a dill chardonnay sauce and garnished with a crawfish

**Ahi Tuna** \$15

Sesame seared tuna on wasabi spinach salad with Asian sesame sauce

**Wings and Things** \$14

One pound of wings with choice of special sauces: Buffalo, BBQ, sweet chili, or unagi and enjoyed with celery sticks, blue cheese or ranch dressing

**Margarita Flatbread (v)** \$13

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

**Hawaiian Flatbread** \$14

Pork, red onion, pineapple, cilantro, teriyaki sauce, and shredded mozzarella

**Deep Fried Green Beans (v)** \$10

A light crunchy delight to compliment your beverage before dinner

**Fish Bite Delights** \$12

Dream of fishing as you enjoy nuggets of battered fish with tartar sauce

**Open Face Caprese Baguette (v)** \$12

Basil, sliced tomatoes, mozzarella cheese, balsamic reduction

## DINNER SANDWICHES

Served with French fries, sweet potato waffle fries, side salad or cup of soup du jour

**Walleye** \$15

Breaded fried walleye with shredded lettuce, tomato, tartar sauce on hoagie roll

**Chicken Breast** \$14

Char-grilled or breaded chicken breast, coleslaw, Swiss cheese, spicy mayo

**Rueben** \$13

Corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on toasted rye bread

**Chicken Bacon Wrap** \$12

Diced chicken, lettuce, tomatoes, cheddar cheese, bacon, and ranch dressing

**Caprese Burger** \$14\*

Burger crowned with sliced mozzarella, sliced tomatoes, basil and balsamic reduction on toasted bun.

**Timber Burger** \$14\*

½ lb. cheese burger - add bacon, sautéed onions, or mushrooms for \$1 each

**ALT Sandwich (v)** \$12

Avocado slices, Lettuce, tomato, and mayo with kimchi on toasted multi-grain bread

## PASTA PERFECTO

**Chicken Marinara** \$20

Panko breaded breast of chicken with marinara, fresh mozzarella served over penne noodles

**Shrimp Alfredo** \$22

Grilled shrimp, tossed with broccoli and alfredo sauce served over fettuccini noodles



## FROM THE GARDEN ENTRÉES

### **Baby Spinach Salad (v)** \$14

Garnished with sliced strawberries, sliced red onion, bleu cheese, mandarin oranges, tossed in a strawberry vinaigrette

### **Grand Greek Salad** \$14

Romaine lettuce, feta cheese, pepperoncini, red onion, Greek olives, cucumber, artichokes, tzatziki dressing (V) Add chicken breast for \$3

### **Classic Chef Salad** \$15

Romaine lettuce, ham, turkey, bacon, egg, tomato, cheddar cheese, parmesan, onion, croutons, cucumbers, and choice of dressing

### **Caesar Entree Salad** \$16

Grilled chicken or salmon on romaine lettuce, croutons, shaved parmesan, and Caesar dressing. Available in half- size portion for \$11

## FROM THE SEA ENTRÉES

### **Salmon** \$24

Cedar Plank grilled filet, Dijon mustard, brown sugar and saffron rice

### **Scallops** \$22

Pan seared, bacon wrapped, served with a Basil cream sauce and saffron rice

### **Breaded Shrimp** \$20

Panko breaded, large shrimp with cocktail sauce, served with au gratin potatoes

### **Northern Walleye** \$26

Breaded, broiled, or baked filet, served with baked potato

## FROM THE FARM ENTRÉES

### **Smokehouse Ribs** \$22

½ rack house smoked pork ribs with BBQ sauce, served with baked potato

### **Chicken Breast** \$20

Grilled chicken breast with a spinach Florentine sauce, served with saffron rice

### **Vegetable Jambalaya (v)** \$20

Rice, black-eye peas, tomatoes, carrots, onion, celery, bell peppers, garlic

### **Pork Scaloppini** \$23

Crusted pork loin medallion, pan fried, topped with prosciutto and parmesan cheese, served on Marsala mushroom cream sauce with baked potato

### **Timbers Ribeye** \$32\*

Trimmed, tender, grilled steak served with au gratin potatoes – add sautéed onions and mushrooms \$2

### **Sirloin Steak** \$26\*

8 oz grilled steak served with baked potato – add sautéed onions and mushrooms \$2

**ADD TO ENTRÉE DINNERS for \$2** cup of soup du jour, grilled asparagus, sautéed green top carrots, or side salad

\*Surcharge of \$2 on these beef products if market rate rises higher than shown.  
Be aware that there is an increased risk when consuming raw or undercooked products.