

Delightful



House Wines \$6/24

White

Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel

Red

Merlot
Pinot Noir
Cabernet Sauvignon
Moscato

and **Beers**

Draft on Tap
Bottled
Spiked Seltzer
Non-Alcoholic

Ask your server about the Wine Flights, Wine Pairing, and Selections on Tap

Appetizers

Wings and Things \$13

1 lb wings, buffalo, BBQ, unagi, sweet chili sauce, celery sticks and ranch dip

Shrimp Cocktail \$14

Jumbo shrimp in a glass with classic cocktail sauce

Yellow Fin Tuna \$15

Sesame seared tuna on wasabi spinach salad and Asian sesame sauce

Dinner Entrée

Celebration Offerings

Timberlake Ribeye \$32

14oz grilled steak *

Smoked Duck Breast \$26

Pan seared duck breast and orange glaze

Surf and Turf \$30

Grilled 8oz Sirloin topped with shrimp or scallops *

*add mushrooms or onions to steaks \$1

Up from the Sea

Walleye \$26

Breaded, broiled or baked

Scallops \$22

Pan-seared, bacon cream sauce

Jumbo Shrimp \$23

Panko breaded or broiled

Comfort Traditions

Half-rack Ribs \$20

Baby back pork ribs with BBQ sauce

Stuffed Chicken Breast \$22

Prosciutto, Swiss, spinach Florentine

Pork Scaloppini \$23

Crusted pork cutlet, parmesan and Prosciutto

Pasta Perfecto

Chicken Penne Marinara \$22

Breaded chicken, fresh mozzarella

Butternut Squash Ravioli \$20 (V)

Mascarpone ravioli in cream sauce

Lobster Fettucine Alfredo \$22

Sauteed lobster-claw, creamy Alfredo

Dinner Entrees Served with 2 Choices

Baked Potato

Mashed Potato

Baked Sweet Potato

Brussel Sprouts

Green Top Carrots

Broccolini

Caesar or House Side Salad

Cup of Soup du Jour

Rice Pilaf

Entrée Salads

Brussel Sprout Salad \$14

Goat cheese, shaved sprouts, spiced walnuts and maple balsamic dressing

Crowned Caesar \$16

Romaine, shaved parmesan, croutons, Caesar dressing and grilled Chicken

Grand Greek Salad \$15

Romaine, feta cheese, red onion, pepperoncini, artichoke, and Greek olives

Sandwich Board

Breaded walleye \$15

Lettuce, tomato and tartar sauce on toasted bun

Reuben \$14

Corned beef, swiss cheese, sauerkraut 1000 island dressing on toasted rye

Timber Burger \$14

Cheddar, bacon, onions and mushroom

Chicken Breast \$14

Grilled or breaded, coleslaw, swiss, mayo

Pesto Avocado Veggie Melt \$13 (V)

Pesto, avocado, cucumbers, tomato, melted cheese on toasted rye

Flatbreads & Wraps

Greek Flatbread \$14

Feta cheese, pepperoncini, Greek olives, artichoke, cucumber sauce

Margarita Flatbread \$13 (V)

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

Cubano Flatbread \$15

Pork, Swiss cheese, pickles and mustard

Chicken Bacon Wrap \$13

Cheddar cheese, ranch dressing

Sandwiches and Wraps Served with 1 Choice

Caesar or House Side Salad Cup of Soup du Jour French Fries Sweet Potato Waffle Fries

Eatable and Drinkable Desserts

Vanilla Crème Brulee \$5 ♦ House-made Ice Cream du Jour \$4

Carrot Cake \$5 ♦ Classic Cheesecake \$5 ♦ Flourless Chocolate Cake \$5

Calypso Coffee \$6

Rum, crème de cacao liqueur

Irish Cream Coffee \$6

Bailey's topped with whip cream

Spiked Hot Cocoa \$6

Butterscotch schnapps, whip cream

Pumpkin Spice White Russian \$8

Absolut vanilla vodka, Kahlua, Bailey's spice

Classic Brandy Alexander \$9

Korbel Brandy, ice cream

Grasshopper \$9

Crème de menthe liqueur, ice cream

Peanut Butter Bulldog \$8

Whiskey, Kahlua, Pepsi and half and half

Chocolate Swirl Martini \$9

Bombay Sapphire Gin, dressed with chocolate

Asked your bartender about Non-alcoholic specialty drinks

Thank You for Being our Guest

