



Appetizers

Timbers Wings \$12

Tossed in your choice of bbq, garlic parmesan, sweet chili, boom boom, buffalo ranch, buffalo or unagi. Served with ranch or blue cheese and celery sticks



Beer Battered Onion Rings \$6

Hand battered rings served with tiger sauce

Boom Boom Shrimp \$10

Tender battered shrimp tossed in our creamy sriracha sauce, drizzled with teriyaki sauce and finished with green onions

Wing and Rings \$10

6 wings tossed in choice of bbq, garlic parmesan, sweet chili, boom boom, buffalo ranch, buffalo or unagi with a side of fresh cut battered onion rings

Smoked Trout Tostadas \$9

Crispy tostadas topped with smoked trout, capers, red pepper cream cheese, and fresh dill

Bruschetta Flatbread \$11

Mozzarella, caramelized onions, roasted red peppers, scallions, portabellas, tomato, roasted garlic and pesto with a balsamic drizzle



Stuffed Portobellos \$9

Grilled portobello caps stuffed with avocado Dijon sauce, chopped bacon, green onion, cheddar cheese and topped with a garlic and herb cream sauce

Basket Basics \$5

French fries or sweet potato fries

Additional Sauces/Dressings .50

Soups and Salads

Winter Salad \$12

Mixed greens tossed in a poppy seed dressing, blueberries, candied almonds, goat cheese and a grilled chicken breast

Chicken Caesar \$12

Crisp Romaine tossed with Caesar dressing, croutons, shaved parmesan and crowned with a grilled chicken breast

Soups of the Day

Bottomless Cup \$4

Unlimited Salad Bar

Lunch \$10 Dinner \$8

Sandwiches

Served with French fries or sweet potato waffle fries; upgrade to fresh cut onion rings for \$1, sub one trip through the salad bar for \$2 or add one trip through the salad bar for \$4

Twisted Reuben or Rachel \$11

House roasted brisket or turkey piled high, topped with Swiss, sauerkraut and house made dijonaise served on marble rye



Steak and Chorizo Torta \$14

Breaded prime rib, chorizo sausage, pickled red onion, pico de gallo, guacamole, cilantro and chipotle lime aioli

Walleye Sandwich \$14

Breaded fillet on a grilled hoagie with lettuce, tomato and tartar sauce

Pesto Chicken \$10

Char-grilled or hand breaded chicken breast, lettuce, tomato, onion, pesto mayo, goat and Swiss cheese served on a toasted bun

1/2 pound char broiled Bar Burgers

Served with French fries or sweet potato waffle fries; upgrade to fresh cut onion rings for \$1, sub one trip through the salad bar for \$2 or add one trip through the salad bar for \$4

The Classic \$9

Cheese, lettuce, tomato and onion

Brunch Burger \$12

Cheese, bacon, hash browns and fried egg

Jalapeño Popper \$11

Jalapeño cream cheese, beer battered jalapeños, bacon and a raspberry gastrique

Roasted Fennel \$11

Smoked gouda, bacon, roasted tomato sauce and fennel slaw

Patty Melt \$10

Fried onions, cheddar and swiss cheese on grilled marble rye

The Jimmy \$11

Breaded portobello, bacon, lettuce, tomato, onion, mayo, Swiss and cheddar

Dinner Entrées served after 4:00pm

Served with one trip through the salad bar; choice of baked potato or au gratin; grilled zucchini or green top carrots. Add 4 shrimp to any entrée for \$6

Major Medallions \$20

8oz. teres major beef medallions topped with portobellos, caramelized onion, red wine butter 

Oven Roasted Duck \$20

Pan seared and finished in the oven, topped with balsamic cranberry glaze 

Fire Braised BBQ Ribs Full \$24

Half \$18

Smoked and finished on the grill, smothered with Classic BBQ sauce

Parmesan Almond Crusted Walleye \$24

Hand-breaded, lightly fried, served with lemon, and tartar sauce

Lobster Mac & Cheese \$17

Penne pasta tossed with roasted red peppers, scallions, lobster, roasted garlic, rich cheese sauce and topped with toasted bread crumbs (no additional sides)

Fried Chicken \$16

4-piece hand breaded and fried golden brown

Atlantic Salmon \$22

Pan seared and topped with green onions and lemon dill cream sauce 

Timber Ribeye \$28

16oz. choice hand cut ribeye prepared on the grill to perfection 

Hunters Beef \$18

8oz. beef short rib topped with a house made hunter sauce

Fiesta Bowl \$14

House made refried beans, avocado, roasted red peppers, and fire roasted artichokes (no additional sides)   