

## STARTERS & FLATBREADS

### Timber Wings \$12

A pound of wings with choice of BBQ, garlic parmesan®, boom boom®, Thai peanut, hoisin sweet chili, teriyaki, buffalo, or buffalo ranch  
Served with ranch or blue cheese

### Duck Wontons \$9

Duck bacon, sweet corn cream cheese, plum sauce

### Pizza Flatbread \$12

Your choice of three cheese 🌱, pepperoni, or sausage

### BBQ Chicken Flatbread \$12

BBQ sauce, chicken, pickled red onion, mozzarella cheese

### Bacon Cheeseburger Flatbread \$12

Ground beef, bacon, grape tomatoes, pickles, cheddar & mozzarella cheese, dijonnaise



### Red Wine Poached Pear Flatbread \$12

Bleu cheese sauce, mozzarella cheese poached red wine pear 🌱

### Boom Boom Shrimp \$10

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

### Bull Bites \$12

Seasoned steak bites, Bearnaise sauce ®

### Stout Beer-Battered Onion Rings \$7

Battered rings served with dipping sauce

### Cajun Tilapia Tostada \$9

Four tostadas topped with cajun blackened tilapia, chipotle lime slaw, cilantro vinaigrette

### Candied Bacon \$8

Six thick-sliced bacon slabs candied with brown sugar, served with honey Dijon mustard sauce

### Spinach Artichoke Dip \$8

Creamy spinach and artichoke dip topped with melted Parmesan cheese. Served with freshly fried white corn tortilla chips. 🌱

## BURGERS

Half-pound ground chuck served with French fries or sweet potato waffle fries; upgrade to onion rings for just \$1, sub one trip through the salad bar for \$2, or add one trip through the salad bar for \$4 ® bun option available.

### Classic Cheeseburger \$10

Cheese, lettuce, tomato, and onion 🌱 option available



### Meat Lovers \$13

Half-pound patty topped with BBQ pulled pork, smoked gouda, and bacon jam

### Meatless Lovers \$13

Hand-formed chickpea, wild rice, panko and portobello patty topped with lettuce, tomato, and avocado 🌱

### Bronco Burgers \$13

Pepper jack cheese, steak sauce blend, pickles, diced chilis, Fritos corn chips

### Pizza Burger \$12

Marinara, pepperoni, gouda cheese

### Jalapeno Burger \$14

Bacon, jalapeno cream cheese, raspberry glaze, topped with jalapeno popper

### Breakfast Burger \$12

Cheddar cheese, bacon, and fried egg

## SALADS

### Crown Caesar \$9

Crisp Romaine tossed with Caesar dressing, croutons, and shaved Parmesan  
Crown your salad with a grilled chicken breast add \$4 or grilled shrimp \$6

### Pear & Walnut Chicken \$16

Kale salad mix, raisins, walnuts, chicken breast pears, goat cheese, balsamic vinegar

### Roasted Root Vegetable & Goat Cheese \$14

Kale salad mix, diced roasted butternut squash, sweet potato & carrots, sage vinaigrette



### Southwest \$14

Chopped romaine, cheddar cheese, corn & black bean salsa, buffalo ranch, bull bites, tortilla straws

### Soups of the Day Bottomless Cup \$4

### Unlimited Salad Bar \$10



Let us host or cater your next dinner, social, or special event!  
Call Timberlake Hotel for details! 218-895-1300

# HANDHELDS

Sandwiches served with French fries or sweet potato waffle fries; upgrade to onion rings for just \$1, sub one trip through the salad bar for \$2, or add one trip through the salad bar for \$4 ☞ bread option available.

## Thai Chicken Wrap \$11

Garlic herb tortilla, chicken breast, Thai peanut sauce, grape tomatoes, curry peanuts

## Walleye Sandwich \$14

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

## BBQ Pulled Pork \$11

Slow-roasted BBQ pork, bacon jam, smoked gouda, avocado slaw, pickled red onions

## Greek Chicken \$12

Greek seasoned chicken breast, lettuce, tomato, onion, tzatziki sauce, served on a bun

## Twisted Reuben \$12

House-roasted brisket piled high, topped with Swiss, sauerkraut and house made dijonaise on grilled marble rye

## Pesto Chicken \$10

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

## Philly Cheesesteak \$13

Philly meat, onions, peppers, mushrooms, cheese sauce served on a toasted hoagie

# DINNER ENTRÉES

Served with one trip through the salad bar; choice of baked potato, wild rice pilaf or roasted garlic mashed potato; grilled asparagus or green top carrots. Add 4 shrimp to any entrée \$6

## 10 oz New York Strip \$22

Well-marbled, charbroiled to perfection

## 14 oz Ribeye \$28

Hand cut, perfectly marbled, juicy rib steak

## Smoked Asian Ribs Full \$25 Half \$18

Smoked & glazed with a sweet & tangy sauce

## Fried Chicken \$16

Four piece hand-breaded fried golden brown ☞

## Canadian Walleye \$24

Hand-breaded or broiled ☞, served with lemon and tartar sauce

## Smoked Pork Chops \$18

Two 6oz bone-in pork chops lightly smoked in cherry wood

## Miso-Ginger Salmon \$20

Soy tamari sauce, miso, honey, lemon juice, ginger, garlic, sesame oil

**The following entrees served with one trip through the salad bar and no sides;**

## Kohlrabi Primavera \$17

Kohlrabi noodles, olive oil, lemon juice, onions, grape tomatoes, mushrooms, peppers, Italian seasoning, parsley white wine

## Timbers Pasta \$16

Gluten-free pasta, garlic, olive oil, red pepper flakes, mushrooms, broccoli, spinach, onions, peppers, grape tomatoes, and lemon juice ☞☞

## BBQ Pork Mac & Cheese \$15

Cavatappi noodles, cheese sauce, BBQ pork, BBQ sauce

## Cottage Pie \$18

A mixture of ground beef, onions, garlic, corn, green beans, carrots, and celery in a beef gravy sauce topped with green onion - roasted garlic mashed potatoes toasted to perfection

# DESSERTS

## New York Style Cheesecake \$5

Classic vanilla, choice of topping; chocolate, caramel, strawberry, blueberry, raspberry

## House Baked Pies or Cakes \$3

Rotating selection of chefs choice pies and cakes  
Make your pie or cake a la mode for \$1 more

## Seasonal Specialty Dessert \$6

Ask your server about our house made dessert

## Ice Cream Sundae \$3

 Signature Dishes ☞ Gluten-Free Option 🌱 Vegetarian Option ☞ Additional Cook Time

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."