



## STARTERS


### Timber Wings \$12

A pound of wings with choice of BBQ, garlic parmesan<sup>GF</sup>, boom boom<sup>GF</sup>, Thai peanut, sweet chili, teriyaki, buffalo, or buffalo ranch Served with celery sticks and choice of ranch or bleu cheese dipping sauce - extra dipping sauce .50

### Boom Boom Shrimp \$10

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

### Cheese Curds \$8

Lightly breaded and deep-fried for a warm, buttery crunch. Served with marinara 


### Frickles \$9

Battered pickle slices fried golden brown and served with buffalo ranch 

### Bacon Chicken Ranch Flatbread \$12

Grilled chicken, bacon, cheddar, and mozzarella cheese

### Hummus Platter \$9


Served with carrots, celery, and toast points 

## BURGERS

**Ground chuck served with French fries or sweet potato waffle fries; upgrade to onion rings for just \$1.**

<sup>GF</sup> bun option available.

### Classic Cheeseburger \$10

Cheese, lettuce, tomato, and onion  option available

Add bacon \$1.50 Extra Cheese \$.50

### Jalapeno Burger \$14

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

### Breakfast Burger \$12

Cheddar cheese, bacon, and fried egg

### Mushroom & Swiss Burger \$12

Sautéed mushrooms

## SALADS

### Classic 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



### Crispy Chicken Salad \$13

Chopped romaine, regular or buffalo crispy fried chicken tenderloins, cheddar cheese, tomatoes, onion

### Chef Salad \$15

Chopped romaine, ham, turkey, tomato, onion, carrot, hard-boiled eggs, cheese, croutons

## HANDHELDS

Sandwiches served with French fries or sweet potato waffle fries; upgrade to onion rings for just \$1  bread option available.

### Walleye Sandwich \$14

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

### Twisted Reuben \$13

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

### Pesto Chicken \$11

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, Swiss cheese

### BBQ Pulled Pork \$12

Slow-roasted BBQ pork, bacon jam, melted gouda, slaw

### Crispy Chicken Wrap \$12

Chopped romaine, regular or buffalo crispy fried chicken tenderloins, cheddar cheese, tomatoes, onion

## DINNER ENTRÉES — available after 4 pm

Served with side salad; choice of baked potato or roasted garlic mashed potato; grilled asparagus or green top carrots. Add 4 shrimp to any entrée \$6 Extra dressing .50

### 10 oz New York Strip Market Price

Well-marbled, char-broiled to perfection. Add sautéed onions and mushrooms \$3

### 14 oz Ribeye Market Price

Hand cut, perfectly marbled, juicy rib steak. Add sautéed onions and mushrooms \$3

### 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

## PASTAS

The following entrees served with side salad

### Timbers Pasta \$16

Garlic, olive oil, red pepper flakes, mushrooms, broccoli, spinach, onions, peppers, grape tomatoes, and lemon juice. Served on a bed of gluten-free pasta 

### BBQ Pork Mac & Cheese \$15

Cavatappi noodles, cheese sauce, BBQ pork, BBQ sauce

### Chicken Alfredo \$15

Linguine noodles, creamy house-made alfredo sauce, sautéed broccoli, and sliced grilled chicken

## DESSERT

### Seasonal Fruit Crisp served with ice cream \$4

Chef's choice crisp with locally grown produce

**Brownie Sundae \$4**

Fudge brownie, vanilla ice cream, chocolate syrup, whipped cream, and cherry