

# Timbers

## Hors d'oeuvres

<b>King Poseidon's Seafood Tower</b> .....	<b>48   96</b> <i>(for 2 or 4 people)</i>
<b>Jumbo Prawn Margarita Cocktail</b> .....	<b>15</b>
<b>Cajun Fried Calamari</b> .....	<b>13</b> <i>with cilantro and lime aioli</i>
<b>Dungeness Crab Cakes</b> .....	<b>15</b> <i>with roasted red pepper aioli garnished with avocado &amp; cotija</i>
<b>Santa Fe Artichoke &amp; Spinach Dip</b> .....	<b>14</b> <i>with grilled crostinis</i>

<b>Timber's Trio</b> .....	<b>18</b> <i>with crab cake, glazed pork belly and smoked sliced duck</i>
<b>Burrata Bruschetta</b> .....	<b>13</b> <i>with tomato, roasted herbs and grilled bread points</i>
<b>Ahi Wonton Tostadas</b> .....	<b>15</b>
<b>Chicken Sautéed</b> .....	<b>13</b> <i>served with peanut sauce.</i>

## Soup & Salads

<b>Chef's Soup du Jour</b> .....	<b>6</b>
<b>Red Leaf Romaine Caesar</b> .....	<b>20</b> <i>with white anchovies torn croutons and shaved Romano cheese</i>

<b>Timber's Signature Salad</b> .....	<b>18</b>
<b>Center Cut Iceberg Salad</b> .....	<b>16</b> <i>with Applewood bacon crisps gorgonzola cheese, cherry tomatoes and house made blue cheese dressing</i>

## Pasta

<b>Linguini Fra Diavolo</b> .....	<b>30</b>
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<b>Pappardelle alla Bolognese</b> .....	<b>20</b>
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# Main Entrees

All main entrées include a choice of Soup du Jour or Signature Salad as well as our fresh bread with Signature herb oil dip and your choice of: mashed potatoes, Timber's wild rice pilaf, pommes potatoes or seasonal vegetables.

## Prime Steaks

Prime Ribeye 16 <sup>oz</sup> .....	58
Grass Fed Prime New York Strip 12 <sup>oz</sup> .....	60
Tomahawk Prime 32 <sup>oz</sup> .....	140


Prime Rib .....	10 <sup>oz</sup> 32   14 <sup>oz</sup> 38   16 <sup>oz</sup> 42	New York Strip 14 <sup>oz</sup> .....	34
Porterhouse Steak 24 <sup>oz</sup> .....	74	Filet Mignon 8 <sup>oz</sup> .....	40
Ribeye 14 <sup>oz</sup> .....	40	<i>wrapped with Applewood smoked bacon</i>	

## Chop & Specialties

Espresso Rubbed Elk Lollipops .....	38	Braised Lamb Shank .....	28
Southwest Pork Chops .....	25	<i>with herb infused mashed potatoes</i>	
Tuscan Peppered Braised Short Ribs .....	29	Chicken Marsala .....	26
<i>Boneless beef served with herb infused mashed potatoes</i>		<i>with herb infused mashed potatoes</i>	

## Seafood

King Triton Platter .....	42	King Crab Legs .....	1/2 <sup>lb</sup> 32   1 <sup>lb</sup> 58
Cold Water Lobster Tail .....	MP	Signature Artichoke Crusted Halibut .....	30
Hawaiin Miso Chilean Sea Bass .....	36	Lost Coast Char Crusted Salmon .....	28
Prawns-Scampi .....	28	Halibut Fish & Kennebec Chips .....	28
<i>grilled or beer battered</i>		Macadamia Crusted Scallops .....	28
		<i>with Thai beurre blanc</i>	

 Vegetarian Chef's Special Available .....	25
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# Sides & Complements



## Sides

Timber's Mac & Cheese .....	4	Timber's Loaded Potato .....	5
Kennebec Potato Confit Fries .....	4	Green Bean Amandine .....	4
Wild Mushroom Risotto .....	4	Steamed Asparagus.....	6
Spanish Sweet Street Cream Corn .....	4	<i>with fresh béarnaise sauce</i>	
Mashed Potatoes .....	4	Seasonal Vegetable .....	4
<i>infused with fresh herbs</i>			

## Entrée Complements

1/2 <sup>lb</sup> Order of King Crab.....	20	Dungeness Crab Oscar .....	8
Prawns-Scampi.....	12	Cold Water Lobster .....	MP
<i>grilled or beer battered</i>		Seared Sea Scallops .....	12



Vegan Option Available

\$10 corking fee, per bottle, added to check • \$1.50 cake cutting fee, per person, added to check

Automatic 18% gratuity added to check for parties of five or more • Please present comps or coupons when ordering

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.