

Timbers

Hors d'oeuvres

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

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

Soup & Salads

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

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

Pasta

Linguini Fra Diavolo	30
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Pappardelle alla Bolognese	20
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Main Entrées

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, Timbers wild rice pilaf, pommes potatoes or seasonal vegetables.

Prime Steaks

Prime Ribeye 16 ^{oz}	58
Grass Fed Prime New York Strip 12 ^{oz}	60
Tomahawk Prime 32 ^{oz}	140

Prime Rib	10 ^{oz} 32 14 ^{oz} 38 16 ^{oz} 42
Porterhouse Steak 24 ^{oz}	74
Ribeye 14 ^{oz}	40

New York Strip 14 ^{oz}	34
Filet Mignon 8 ^{oz}	40
<i>wrapped with Applewood smoked bacon</i>	

Chop & Specialties


Espresso Rubbed Elk Lollipops	38
Southwest Pork Chops	25
Tuscan Peppered Braised Short Ribs	29
<i>Boneless beef served with herb infused mashed potatoes</i>	

Braised Lamb Shank	28
<i>with herb infused mashed potatoes</i>	
Chicken Marsala	26
<i>with herb infused mashed potatoes</i>	

Seafood

King Triton Platter	42
Cold Water Lobster Tail	MP
Hawaiin Miso Chilean Sea Bass	36
Prawns-Scampi	28
<i>grilled or beer battered</i>	

King Crab Legs	1/2 ^{lb} 32 1 ^{lb} 58
Signature Artichoke Crusted Halibut	30
Lost Coast Char Crusted Salmon	28
Halibut Fish & Kennebec Chips	28
Macadamia Crusted Scallops	28
<i>with Thai beurre blanc</i>	

 Vegetarian Chef's Special Available	25
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Sides & Complements



Sides

Timbers Mac & Cheese	4	Timbers 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>			

Entree' Complements

1/2^{lb} 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.