

A P P E T I Z E R S

Timberline Chips
Home-cut chips covered in
bleu cheese & white
truffle oil, Cajun ranch
dipping sauce
\$7

**“Drunken” Chicken
Spring Rolls**
Tequila-marinated chicken,
cilantro, Pepper Jack cheese,
sweet chile sauce
\$8

Spinach Dip
Spinach and cream cheese
au gratin, pita chips
\$8

Campfire Shrimp
Jumbo shrimp wrapped in
smoked bacon, huckleberry
BBQ sauce
\$10

Timberline Combo
Spinach Dip, Timberline
Chips, and “Drunken”
Chicken Spring Rolls
\$12

Crab Cakes
Pan-seared, sweet lump crab
cakes, Dijon, caper aioli
\$13

S O U P S & S A L A D S

French Onion Soup
Hearty broth, sautéed onions,
melted Gruyère
\$6

**Lobster Bisque
Cappuccino**
Lobster bisque topped with
frothy cream, cappuccino-style
\$7

Garden Salad
Romaine and iceberg lettuce,
tomatoes, cucumber,
red onion, egg, cheese,
homemade croutons
\$5

Caesar Salad
Crisp romaine, Caesar
dressing, Asiago cheese,
foccacia croutons
\$6
Entrée salad with grilled chicken
\$12

BBQ Chicken Salad
Crisp iceberg lettuce, pulled
BBQ chicken, smoked corn,
black beans, onion strings,
southwestern ranch, served on
grilled flatbread
\$12

Chopped Salad
Chopped romaine, grilled
chicken, salami, tomatoes,
mushrooms, red onions,
garbanzo beans, provolone,
Mediterranean vinaigrette
\$13

F R O M T H E G R I L L

Includes choice of one side • Add side salad for \$4
Smother any steak with mushrooms and onions, or bleu cheese for \$2
Add portabella mushroom sauce or peppercorn sauce for \$2

Kobe Beef Burger
3/4-pound of ground Kobe beef
topped with smoked bacon,
smoked Provolone, lettuce,
tomato and avocado with
seasoned onion straws
\$14

Grilled Pork Chops
Fresh, hand-cut, bone-in
chops seasoned and
grilled Timberline-style
Single **\$15**
Double **\$19**

Filet Medallions
Three tender filet medallions,
topped with portabella
mushroom sauce or
peppercorn sauce
\$29

New York Strip
\$32

Bone-In Rib Eye
\$32

Filet
Petite 7 oz. **\$31**
Timberline 10 oz. **\$35**

We only use the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 18% will be added to parties of 8 or more • Split plate charge \$6

P A S T A

Add side salad for \$4

Chicken Pesto Penne

Penne pasta tossed in rich pesto, grilled chicken, grilled artichoke hearts, tomato, olives

\$18

Cajun Shrimp Pasta

Sautéed jumbo shrimp, roasted garlic Cajun cream, pappardelle pasta, smoked tomatoes, red onions, roasted peppers, pancetta

\$25

S P E C I A L T I E S

Includes choice of one side

Add side salad for \$4

Chicken-Fried Steak

Our famous one-pound chicken-fried steak covered in country gravy

\$15

Clay Pot-Roasted Half Chicken

Stuffed with Boursin cheese

\$17

Baby Back Ribs

Slow-cooked, fall-off-the-bone tender ribs, cherry cola BBQ sauce

Half Slab \$15

Full Slab \$22

Roasted Prime Rib

Slow-roasted prime rib, au jus, horseradish

Queen 10 oz. \$26

King 15 oz. \$29

F I S H & S E A F O O D

Includes choice of one side

Add side salad for \$4

Cedar Plank Salmon

Salmon brushed with herb butter, grilled on an aromatic cedar plank

\$21

Fresh Grilled Tuna Steak

Grilled ahi tuna, spicy hoisin BBQ sauce

\$22

Crispy Shrimp

Succulent shrimp coated with parmesan crumbs, fried crisp

\$23

Catch of the Day

Today's fresh catch specially prepared by our Chef

Market Price

S I Z Z L I N G C O M B I N A T I O N S

Includes choice of one side

Add side salad for \$4

Sizzling Pork Chop & Chicken

\$17

Sizzling Ribs & Chicken

\$24

C O M P L E M E N T Y O U R E N T R E E

King Crab Legs

Market Price

Lobster Tail

Market Price

S I D E S

\$4

Steak Fries

Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Sweet Potato

Baked Potato

Fresh Vegetable

Creamed Spinach

Smoked Creamed Corn