

DINNER MENU

Appetizers

JUMBO SHRIMP COCKTAIL

Bloody Mary cocktail • \$19

ALASKA KING CRAB LEGS

Butter dipping (limited availability) • \$MKT

CRUDO

Chef's creation • \$18

SALMON POKE

Ponzu sauce • \$17

FRIED MOZZARELLA CURDS

Lemon zest, grilled bread • \$12

PRINCE EDWARD MUSSELS

Sautéed in garlic, onion, white wine and tossed in light cream sauce • \$14

CRAB & SPINACH DIP

Grilled pita • \$13

Soup & Salad

ALASKA SEAFOOD CHOWDER

Chowder abundant with clams, smoked salmon, halibut, Yukon gold potatoes and vegetables • \$11

MAYTAG BLUE CHEESE WEDGE SALAD

Baby iceberg, Maytag blue cheese crumbles, crispy onions, tomatoes and blue cheese dressing topped with toasted almonds • \$11

CAESAR SALAD

Crisp romaine, parmesan, fried capers classic Caesar dressing • \$12
chicken • \$5 shrimp • \$8 salmon • \$10

Timber's Features

ALASKA KING SALMON

Seared Alaskan king salmon with truffle whipped mash, charred broccolini, roasted grape tomato vinaigrette, anchovy butter
(Chef's favorite) • \$30

HALIBUT

Seared Alaskan halibut, pickled peppers and fresh herb salad • \$32

GRILLED CHICKEN

Airline chicken breast grilled to perfection chef's selection of vegetables, truffle mash
Au jus • \$26

SEAFOOD PASTA

Linguini pasta sautéed with jumbo shrimp, clams and mussels with roasted red pepper cream sauce • \$29

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

From the Grill

All grill items comes with choice of 2 sides

FILET MIGNON 6 oz • \$39 9 oz • \$45

NEW YORK STRIP 12 oz • \$39

CENTER CUT RIBEYE 12 oz • \$47

RACK OF LAMB

Roasted rack of lamb, mint and basil • \$42

Choice of sauces: Béarnaise, Chimichurri, Horseradish Crème Fraiche, Au Poivre
All Seasoned with Kosher Salt, Peppercorns

Timber's Sides

Truffle Whipped Mash
Sautéed Wild Mushrooms
Gourmet Mac & Cheese
Sautéed Brussel Sprouts
Fried kale with Crispy Garlic
Charred Broccolini

All sides are \$6

Toppings

Truffle & Blue Cheese Butter \$5 • Anchovy Butter \$6
Oscar Style \$5 • 2 Grilled Jumbo Shrimps \$12

Friday Evening Special

PRIME RIB

Slow roasted prime rib served with au jus and creamy horseradish sauce
deckhand cut, 10oz • \$29 captains cut, 16oz • \$40
whalers cut, 22oz • \$50

Day Boat Catch

— Chef will prepare your catch today —
choose from grilled, poached, blackened or citrus soy glazed • \$25 per filet

Sweet Endings

CHEF'S FEATURED SELECTION OF PETIT- FOURS

Ask server for today's selection • \$5

BERRY BREAD PUDDING

Rich bread pudding, chocolate and selection of Alaskan berries. • \$6

SALTED CARAMEL PEANUT BUTTER PIE

Peanut graham cracker crust, silky smooth peanut butter filling and chocolate ganache, topped with salted caramel sauce • \$8

TRIO OF SORBET

Ask your server about today's selection • \$6