

DINNER MENU

Appetizers

FRESH OYSTERS ON HALF SHELL – ½ DZ

Vinaigrette, cocktail sauce • MKT

JUMBO SHRIMP COCKTAIL

Bloody mary cocktail • \$20

ALASKA KING CRAB LEGS

Butter dipping (limited availability) • MKT

CRUDO

Chef's creation • \$18

FRIED MOZZARELLA CURDS

Lemon zest, baguette, marinara • \$14

PRINCE EDWARD MUSSELS

Sautéed in garlic, onion, white wine and tossed in light cream sauce, baguette • \$18

CRAB & SPINACH DIP

Grilled baguette • \$15

Soup & Salad

ALASKA SEAFOOD CHOWDER

Chowder abundant with clams, smoked salmon, halibut, Yukon gold potatoes and vegetables • \$14

FRENCH ONION SOUP

Caramelized onions, beef jus, finished with melted gruyere baguette • \$12

MAYTAG BLUE CHEESE WEDGE SALAD

Baby iceberg, maytag blue cheese crumbles, crispy onions, tomatoes and blue cheese dressing topped with toasted almonds • \$15

CAESAR SALAD

Crisp romaine, parmesan, fried capers classic caesar dressing • \$13

TIMBERS SUMMER SALAD

Mixed greens, red onions, candied pecans, feta cheese, apples, champagne vinaigrette • \$13

Add: chicken • \$6 shrimp • \$8 salmon • \$12

Timber's Features

ALASKAN SALMON

Seared Alaskan salmon with truffle whipped mash, charred broccolini, roasted grape tomato vinaigrette, anchovy butter
(Chef's favorite) • \$34

HALIBUT

Seared Alaskan halibut, chef's sautéed vegetables and beurre blanc • \$36

GRILLED CHICKEN

Airline chicken breast grilled to perfection chef's selection of vegetables, truffle mash
Au jus • \$30

SEAFOOD PASTA

Linguini pasta sautéed with jumbo shrimp, clams and mussels with garlic cream sauce • \$32

From the Grill

All grill items come with choice of 2 sides

FILET MIGNON 8 oz • \$45

NEW YORK STRIP 12 oz • \$40

CENTER CUT RIBEYE 12 oz • \$47

RACK OF LAMB 9 oz • \$48

Choice of sauces: béarnaise,

Horseradish crème fraîche, 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, pancetta

Charred broccolini

All sides are \$8

Toppings

Truffle & blue cheese butter \$6 • daily chefs butter \$6

2 grilled jumbo shrimps \$10

Friday-Saturday

PRIME RIB

Slow roasted prime rib, house salad, loaded baked potato au jus and creamy horseradish sauce
deckhand cut, 10oz • \$31 captains cut, 16oz • \$45
whalers cut, 22oz • \$52

Day Boat Catch

— Chef will prepare your catch today —
choose from grilled, poached, blackened or citrus soy glazed • \$30 per filet

Sweet Endings

BERRY BREAD PUDDING

Rich bread pudding, chocolate and selection of Alaskan berries • \$10

CRÈME BRULEE

Vanilla crème custard, caramelized sugar and mixed berries • \$10

SALTED CARMEL PEANUT BUTTER PIE

Peanut graham cracker crust, silky smooth peanut butter filling and chocolate ganache, topped with salted caramel sauce • \$10

TRIO OF SORBET

Chef's selection • \$9

CHEF'S FEATURED SELECTION OF PETIT- FOURS

Ask your server for today's selection • \$10

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