

TIMBER HOUSE

BREWERY • DISTILLERY • LODGE

S M A L L P L A T E S

Breaded Cheese Curds 11

Wisconsin white cheddar cheese curds with our house marinara

Roasted Brussel Sprouts 16

Served with fresh herbs, bacon, shaved parmesan, balsamic onions & glaze *GF

Timber house Soft Pretzels 12

2 Soft salted pretzels served with creamy Timber House beer cheese & stone ground dijon

Battered Green Beans 12

Served with chipotle ranch

Garlic Butter and Herb Steak Tips 19

Served with a Timber House bourbon mushroom steak sauce *GF

Crispy Shrimp Basket 17

Served with lemon herb aioli & spicy horseradish cocktail sauce *GF

Burger & Sandwiches

handcrafted on a brioche buns with fries, protein style is available upon request *GF
substitute sweet potato fries for 2

American Almond Beef Burger 18

Local handmade beef patty with sharp cheddar, lettuce, tomato, red onion, and Main St. Sauce

Hickory Smoked Beef Brisket Sandwich 18

With Timber House bourbon BBQ sauce and crispy onion straws

Apple Whiskey Pulled Pork Sandwich 18

Slow cooked pork shoulder topped with slaw and fresh jalapeños

Jumbo Lump Crab Cake Sandwich 19

Lump crab cake with vine ripe tomato, baby arugula and lemon garlic herb aioli

Clam Chowder 11

A generous bowl of New England clam chowder topped with green onions

Battered Pickle Chips 11

Served with chipotle ranch

Seared Ahi Tuna 15

Atop a bed of arugula with lemon aioli, carrots and sesame seeds *GF

Bread & Butter 6

Shoestring Fries or

Sweet Potato Fries *GF

\$6 regular /\$8 sweet potato

Served with our Main St. Sauce

T A C O S

Two tacos

Served on flour tortillas with slaw, fresh mango pico, fire roasted salsa, and a blistered jalapeno

Ale Beer Battered Wild Alaskan Cod 16

Crispy Shrimp 16

Pulled Pork 16

Smoked Brisket 16

V O L C A N O F R I E S

All served on Shoestring Fries

Pulled Pork 16

Pulled pork, house beer cheese and green onions

Smoked Brisket 16

Tender smoked beef brisket, Timber House BBQ sauce and crispy onion straws

Eruption 18

Timber House BBQ pulled pork, smoked brisket with Timber House beer cheese, crispy onion straws and green onions

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ENTRÉES

Linguini Alfredo 17

Linguine tossed with a creamy garlic parmesan sauce, with seasonal vegetables

Add 5 oz herbed grilled chicken 5

Fish & Chips 24

Ale battered wild Alaskan Cod and shoestring fries, served with slaw and Timber House tartar sauce

Grilled Herbed Chicken 25

Creamy white wine reduction served with seasonal vegetables and basmati rice *GF

Grilled Coho Salmon or Seabass 29

With grilled seasonal vegetables, citrus basmati rice and caper beurre blanc sauce *GF

Shrimp Scampi 29

Linguine tossed with blistered cherry tomatoes and jumbo prawns in a creamy citrus scampi sauce

SALADS

Caesar Salad 9

Romaine tossed with Caesar dressing, croutons and shaved parmesan cheese

House Wedge 16

Wedge of iceberg lettuce with bacon, blue cheese, cherry tomatoes, balsamic glaze and blue cheese dressing *GF

House Salad 11

Mixed green salad with cherry tomatoes, carrots, garbanzo beans, kidney beans and croutons.

Choice of buttermilk ranch, balsamic vinaigrette, blue cheese or Caesar

Add 5 oz grilled chicken to any salad 5

KIDS MEALS

Breaded Cheese Curds 11

American Almond Beef Burger 10

Butter Linguini 10

Fish and chips 10

STEAKHOUSE

Stockyard Angus Beef

All steaks served with rustic hand-mashed potatoes, seasonal vegetables and demi glacé

12 oz New York Strip 39

12oz Grilled Ribeye 42

6oz Filet Mignon 40

SIDES/ ADD-ONS

3 grilled prawns 9

Pan roasted mushrooms 6

Caramelized whisky onions 5

Bread and butter 6

GLUTEN FRIENDLY. PLEASE BE AWARE THAT OUR GLUTEN FRIENDLY PRODUCTS ARE PREPARED IN KITCHENS THAT HANDLE MANY OTHER WHEAT PRODUCTS. THEREFORE WE CANNOT AND DO NOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

20% SERVICE CHARGE IS ADDED TO PARTIES OF 8 OR MORE. CHECKS CAN BE SPLIT UP TO THREE TIMES PER PARTY