

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

Kickin' Cauliflower Bites 12

Spicy battered cauliflower florets served with chipotle ranch

Timber house Soft Pretzels 12

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

Battered Green Beans 12

Served with chipotle ranch & lemon herb aioli

Garlic Butter and Herb Steak Tips 19

Served with a Timber House bourbon mushroom steak sauce

Crispy Shrimp Basket 17

Served with lemon herb aioli & spicy Horseradish cocktail sauce

S L I D E R S

All handcrafted sliders come with 3 sliders on brioche buns, and fries, protein style is available upon request **(GF)**
substitute sweet potato fries for 2

American Almond Beef Sliders 18

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

Hickory Smoked Beef Brisket Sliders 18

with Timber House bourbon BBQ sauce and fried onion straws

Apple Whiskey Pulled Pork Sliders 18

Slow cooked pork shoulder topped with slaw and fresh jalapeños

Jumbo Lump Crab Cake Sliders 19

2 oz Crab cakes 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

Shoestring Fries or Sweet Potato Fries(GF)

\$6 regular /\$8 sweet potato

Served with our Main St. Sauce

T A C O S

Comes with two tacos

Include slaw, fresh mango pico and fire roasted salsa

Ale Beer Battered Wild Alaskan Cod 16

Crispy Shrimp 16

Pulled Pork 16

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

All served on Shoestring Fries

Pulled Pork 15

Pulled pork, house beer cheese and green onions

Chowder 15

Thick & creamy clam chowder and green onions

Smoked Brisket 15

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

Eruption 18

Timber House BBQ pulled pork, caramelized whisky onions, smoked brisket with Timber House beer cheese sauce, onion straws

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ENTRÉES

Linguini Alfredo 17

Linguine tossed with a creamy garlic parmesan sauce and shaved parmesan cheese

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

Grilled Coho Salmon or Seabass 29

With grilled asparagus, basmati rice and caper beurre blanc sauce

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

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

2 American Almond Beef Sliders 10

Butter Linguini 10

Fish and chips 10

STEAKHOUSE

Stockyard Angus Beef

All steaks served with served with mashed potatoes, seasonal vegetables and demi glaçe

12 oz New York Strip 39

12oz Grilled Ribeye 42

6oz Filet Mignon 40

SIDES/ ADD-ONS

3 grilled prawns 9

Crispy battered shrimp 8

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