

# TIMBER HOUSE

BREWERY • DISTILLERY • LODGE

## SMALL PLATES

### 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 Pretzel Bites 12

Soft salted pretzel bites 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

### 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

### Regular 6/Sweet Potato 8

Served with our Main St. Sauce

## Burger & Sandwiches

Handcrafted on a brioche bun with fries, Protein style is available upon request \*GF  
Substitute sweet potato fries 2

### Steakhouse Burger 18

Local handmade beef patty with sharp cheddar, lettuce, tomato, red onion, and Main St. Sauce  
\*Sourced locally from American Almond Beef Land and Cattle Co.

### 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

### Grilled Chicken Sandwich 18

Served with Swiss cheese, tomato, lettuce, onion and chipotle ranch

## TACOS

### Two tacos

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

### Ale Battered Alaskan Cod 16

Wild Alaskan Cod with an ale beer batter

### Crispy Shrimp 16

### Pulled Pork 16

### Smoked Brisket 16

## VOLCANO FRIES

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

### Linguine 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

Two chicken breasts sauteed in garlic, white wine, butter, and olive oil, finished with shaved parmesan, fresh parsley, and red chili pepper flakes. Comes with herbed butter and lime basmati rice \*GF

### Grilled Coho Salmon or Seabass 29

With grilled seasonal vegetables, herbed butter and lime basmati rice, and caper beurre blanc sauce \*GF

### Shrimp Scampi 29

Five prawns sauteed in garlic, white wine, butter and olive oil, finished with shaved parmesan, fresh parsley, and red chili pepper flakes. Served with linguini pasta

## 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 6 half / 11 full

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

Cheese Burger 10

Butter Linguine 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

16 oz Lumberjack Ribeye 45

Hand cut

6 oz Filet Mignon 40

### SIDES/ ADD-ONS

3 grilled prawns 9

Pan roasted mushrooms 6

Caramelized whiskey 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