



STARTERS

BEER BATTERED ONION RINGS 7
Lightly fried, served with togarachi mayo

JUMBO CHICKEN WINGS 8
One pound of wings, tossed in garlic, sesame oil, chili bbq glaze

GRILLED CALAMARI 10
Grilled marinated calamari steak, lemon beurre blanc

SPINACH ARTICHOKE DIP 9
Reggiano parmesan cheese, crispy tortillas, pico de gallo, sour cream

PAN ROASTED MUSSELS & CLAMS 12
Garlic, white wine, chorizo, oven roasted tomato

PEPPERCORN SEARED TUNA 14
Seared rare Ahi Tuna, Asian slaw, wasabi crème fraiche, white chocolate siracha vinaigrette

SIDES 5

COUSCOUS

HAND CUT FRENCH FRIES

LOADED BAKED POTATO

MAC & CHEESE + \$1.00

SEASONAL VEGETABLE

SAUTEED MUSHROOMS

COLESLAW

SOUP CALENDAR 7

SUN SOUTHWESTERN

MON WILD MUSHROOM

TUE SPICY TOMATO BASIL

WED ANDOUILLE, TASO RED BEAN

THU CHICKEN TORTILLA

FRI CARAMELIZED ONION

SAT TIMBER CHILI

DESSERTS 7

CRÈME BRULEE
Classic vanilla bean custard, woodland berries

TIRAMISU
Espresso and Baileys soaked lady finger, mascarpone Frangelico mousse, espresso chocolate sauce

KEY LIME CHEESECAKE
Margarita raspberries, key lime curd, graham cracker crust, raspberry sauce, freshly whipped cream

TIMBER BANANA SURPRISE
Vanilla custard, wet walnuts, filo pastry, fresh and fried bananas, chocolate and caramel sauce, freshly whipped cream

2 BY 4 CHOCOLATE CAKE
Devil's food cake, chocolate mousse, peanut butter fudge ice cream, peanut caramel, chocolate sauce, freshly whipped cream

GREENS *entree size*

TRADITIONAL 8
Mixed greens, smoked applewood bacon, 12 minute egg, rustic croutons, tomato
(Choice of dressing: Honey Dijon, Balsamic, Buttermilk Garlic)

WATERCRESS 9
Maytag blue cheese, spiced pecans, dried cranberries, red onion, champagne shallot vinaigrette

SHRIMP COBB 13
Bibb lettuce, smoked bacon, shrimp, tomato, avocado, rustic croutons, sherry thyme vinaigrette

GRILLED CHICKEN CAESAR 12
Hearts of romaine, shaved Regianno, garlic croutons

SEARED TUNA 15
Rare tuna, mixed baby greens, mango, avocado, red onion, cilantro ginger vinaigrette

CHICKEN TORTILLA 12
Mixed baby greens, sliced grilled chicken, tortilla strips, roasted corn, cilantro, honey lime vinaigrette

ON THE BUN *with fries (Caesar or Traditional Salad w/entree \$5.00)*

VEGETARIAN BURGER 10
Black bean, brown rice, sweet soy, jack cheese, lettuce, tomato, onion, pickle, mayo, mustard

TIMBER BURGER 11
8 oz. ground daily, aged cheddar, lettuce, tomato, onion, pickle, mayo, mustard

SEARED TUNA BURGER 12
Cucumber ginger slaw, wasabi crème fraiche, toasted bun

FISH SANDWICH MKT
Simple grilled or blackened, lettuce, onion, pickle, lemon herb aioli, toasted bun

TURKEY STACKER 10
Smoked turkey breast, havarti cheese, bibb lettuce, tomatoes, red onions, banana peppers, mayo, spicy mustard, toasted ciabatta

THE DIP 14
Thin sliced prime rib, mayo, toasted French baguette, horseradish, au jus

CHICKEN 12
Rotisserie chicken, jack cheese, onion rings, arugula, tomato, chili remoulade

MAIN *(Caesar or Traditional Salad w/ entrée \$5.00)*

TODAY'S PAN FRIED FISH 18
Served with lemon herb aioli, choice of side

HALF ROASTED CHICKEN 17
Marinated rotisserie chicken, natural jus, choice of side

FORK TENDER BABY BACK RIBS (half \$13) 24
Slow roasted, basted in bbq then grilled till caramelized, choice of side

CENTER CUT STUFFED PORK CHOP 17
Sausage and Vidalia onion, whole grain mustard, choice of side

SEARED SEA SCALLOPS (appetizer \$13) 24
Creamy house smoked bacon risotto, fine herbs, balsamic reduction

GRILLED FISH MKT
Chef's daily selection, grilled or blackened, lemon herb aioli, choice of side

CRAB CAKES (appetizer \$13) 24
Pan seared, jumbo lump, whole grain mustard, choice of side with entree

FARMER'S VEGETARIAN PLATE 13
Chef's selection of seasonal vegetables with couscous

WOOD GRILLED RIB-EYE 24
Marinated in pineapple, soy, ginger, choice of side

HAND CUT FILET (6 OZ / 8 OZ) 19 / 25
Grilled over hard wood, choice of side

BRAISED SHORT RIB (appetizer \$15) 22
Parsnip ravioli, caramelized carrots, wilted spinach, crumbled goat cheese, crispy shallots

WOOD GRILLED SHRIMP PASTA 18
Cappellini pasta, braised fennel, oven roasted tomato, basil, arugula, white wine, roasted garlic



Wine

SPARKLING

Marquis De Latour Brut, Loire Valley, France, NV	7	30
Hacienda Brut Sparkling, California, NV	8.5	40

WHITE

McManis, Pinot Grigio, California, 2008	8	36
Pomelo, Sauvignon Blanc, California, 2009	9	44
Peirano Estates, Viognier, Lodi, California, 2007	8	36
Mill Creek Gewurztraminer, Sonoma, Dry Creek Valley, 2009	10.5	50
Magnificent Wine Co, Riesling, Columbia Valley, Washington, 2009	8	36
Samantha Starr, Chardonnay, Monterey, California, 2007	7	34
Sean Minor, Chardonnay, Central Coast, California, 2008	8.5	40
Lincourt, Chardonnay, Santa Barbara, California, 2007	12	60

RED

Pavilion Crossing, Merlot, Sonoma Coast, California, 2008	9	44
Grayson Cellars, Pinot Noir, California, 2009	8.5	40
Montoya, Pinot Noir, Monterey, California, 2009	9.5	6
Truchard Vineyards, Syrah, Carneros, Napa Valley, 2005	8.5	40
Blind Dog Midnight Run Cuvee, Paso Robles, California, NV	9.5	46
Trefethen "Double T", Meritage, Napa Valley, 2007	12	58
Cline Cellars, Zinfandel, California, 2008	7	34
Ottimino Vineyards "Zinfinity", Zinfandel, Sonoma County, California, 2006	11.5	56
Cartlidge & Brown, Cabernet Sauvignon, North Coast, California, 2007	8	36
Daniel Gehrs, Cabernet Sauvignon, Central Coast, California, 2007	9.5	46
Sean Minor, Cabernet Sauvignon, Napa Valley, California, 2007	11	55