Dinner

TIMBERS AT THE LODGE
Restaurant

MONDAY - SUNDAY

5PM-8PM

Starters

Shrimp Cocktail _____ 13.25
Six poached prawns with cocktail sauce and lemon

Pork Pot Stickers _____ 14
Six fried pork and vegetable pot stickers served with a ponzu dipping sauce

Southwest Egg Rolls _____ 14
Two egg rolls filled with black beans, corn, and chicken served with chipotle aioli

Soups & Salads

Soup of the Day _____ Cup 5.50 / Bowl 8
Available Fridays only:
New England Clam Chowder _____ Cup 7 • Bowl 10.50

Chicken Apple Salad *gluten free* _____ 17.50
Romaine lettuce, dried cranberries, apples, candied pecans and blue cheese crumbles tossed with honey mustard dressing topped with a grilled chicken breast

Skirt Steak Salad _____ 19
Romaine lettuce, red onion, blue cheese crumbles, bacon bits, cherry tomatoes and sliced skirt steak with ranch dressing

Roasted Beet Salad _____ 17.25
Arcadian greens tossed in a honey balsamic dressing topped with cherry tomatoes, shaved red onions, goat cheese, candied pecans and a hard-boiled egg finished with house roasted red and gold beets

Shrimp Louie _____ 17.75
Romaine lettuce, chilled bay shrimp, diced cucumbers, tomatoes, hard-boiled eggs and thousand Island dressing

Taco Salad _____ 17.50
Romaine lettuce tossed in a southwestern ranch topped with corn, tomatoes, green onions, cheese, sour cream and salsa served in a crispy tortilla bowl with your choice of chicken or ground beef

Timbers Caesar Salad _____ 8.75
Romaine lettuce tossed with our house-made caesar dressing topped with parmesan cheese and croutons
Add chicken $6.50 • 8oz salmon or 5 grilled prawns $10

Asian Chopped Salad _____ 17.75
Romaine lettuce, asian slaw, peanuts, cucumbers, edamame, and fried wontons tossed with Asian vinaigrette topped with a grilled Asian marinated chicken thigh

Pear Salad _____ 18.75
Arcadian greens, sliced pears, candied pecans, goat cheese, tossed in pear vinaigrette and topped with five grilled prawns

Pastas

all pastas served with choice of side salad or cup of soup

Shrimp Scampi _____ 26.50
Five prawns sauteed with garlic, tomatoes and spinach finished with a white wine sauce, served over linguine

Chicken Parmesan _____ 25
Parmesan-crusted chicken breast topped with a rich marinara sauce and melted provolone cheese served over linguine pasta

Seafood Pasta _____ 31
Linguine with three prawns, three scallops, salmon, tomatoes, spinach, leeks, and parmesan with a lobster cream sauce

Beef Stroganoff _____ 23.50
Freshly made beef stroganoff served over egg noodles

Vegetarian Asian Stir-Fry _____ 23
Linguine, napa cabbage, snow peas, broccoli, bell peppers and carrots tossed in a sweet soy sauce
Make it vegan...Substitute rice for linguine

Lobster Ravioli _____ 31
Lobster-filled ravioli tossed with sautéed leeks and tomatoes in a rich sherry cream sauce, finished with fresh chives

Mushroom Ravioli _____ 24
Mushroom-filled ravioli tossed with sauteed spinach, sun-dried tomatoes, and shiitake mushrooms in a chardonnay cream sauce, finished with parmesan cheese

Split Charge $4.50

All Credit Card Transactions Will Incur a 3% Convenience Fee

Dinner

MONDAY - SUNDAY

TIMBERS AT THE LODGE
Restaurant

5PM-8PM

Timbers Classics

all classics served with your choice of side salad or cup of soup

Pot Roast _____ **23.75**
Beef braised to perfection, thick-sliced topped with the pan gravy and served with mashed potatoes and seasonal vegetables

Timbers Meatloaf _____ **23.75**
Thick slice of our house-made meatloaf topped with a rich tomato sauce, served with mashed potatoes and seasonal vegetables

Fried Chicken _____ **25**
Four pieces of sweet crispy fried chicken served with house-made country gravy, mashed potatoes and seasonal vegetables

Chicken Fried Steak _____ **23.75**
Fried golden brown topped with country gravy, served with mashed potatoes and seasonal vegetables

Timbers Fish and Chips _____ **23.75**
Beer battered cod, served with fries and coleslaw
Substitute fruit, sweet potato fries, or onion rings $2.50

Entrees

all entrees served with choice of side salad or cup of soup

Veal Marsala or Piccata _____ **28**
Chicken Marsala or Piccata _____ **25.75**
Marsala: sautéed with mushrooms, garlic and shallots topped with a rich marsala sauce, served with mashed potatoes and seasonal vegetables
Piccata: with a lemon caper sauce, served with rice and seasonal vegetables

Pan-Seared Salmon _____ **27**
Pan-seared 8 oz salmon topped with a lemon dill cream sauce, served atop quinoa blend with spinach and blistered tomatoes

Pan-Seared Asian Sea Bass _____ **28**
Served atop couscous with arugula, tomatoes, and topped with citrus butter and romesco

Caprese Airline Chicken _____ **26.50**
8oz oven-roasted airline chicken, topped with mozzarella, roasted tomatoes, basil and balsamic glaze served atop couscous and ratatouille vegetables

New York Steak _____ **31**
10 oz hand-cut New York steak, grilled to order and topped with house-made chimichurri, served with mashed potatoes and seasonal vegetables

Grilled Pork Chop _____ **27**
10 oz pork chop, with garlic honey glaze, topped with dried fruit chutney and served with mashed potatoes and seasonal vegetables

Braised Lamb Shank _____ **28.50**
Tender braised lamb shank served over mashed potatoes with savory au jus and seasonal vegetables

Half Rack of St. Louis Ribs _____ **28.50**
Slow-smoked half rack of ribs, brushed with a honey garlic glaze, served with mashed potatoes and coleslaw

Split Charge $4.50

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