

DINNER MENU

Appetizers

JUMBO SHRIMP COCKTAIL

Bloody Mary cocktail • \$19

ALASKA KING CRAB LEGS

Butter dipping • \$MKT

Fresh Catch Crudo

Chef's Creation • \$18

SALMON POKE

Ponzu sauce • \$17

GOURMET DEVEILED EGGS

Chef's Creation • \$15

PRINCE EDWARD MUSSELS

Sautéed in garlic, onion, white wine and tossed in light cream sauce • \$14

CRAB & SPINACH DIP

Grilled pita • \$13

Soup & Salad

HOUSEMADE SOUP OF THE DAY

Chef's selection • \$8

ALASKA SEAFOOD CHOWDER

Chowder abundant with clams, smoked salmon, halibut, Yukon gold potatoes and vegetables • \$11

MAYTAG BLEU CHEESE WEDGE SALAD

Baby iceberg, Maytag blue cheese, crispy onions, tomatoes and French dressing topped with toasted almonds • \$11

CAESAR SALAD

Crisp romaine, parmesan, fried capers classic Caesar dressing • \$12
chicken • \$5 shrimp • \$8 salmon • \$10

Timber's Features

ALASKA KING SALMON

Prepared to your liking: grilled, poached, blackened. Served with fried kale and sautéed mushrooms (chef's favorite) • \$29

HALIBUT

Seared Alaskan halibut, pickled peppers and fresh herb salad • \$30

GRILLED CHICKEN

Airline chicken breast grilled to perfection chef's selection of vegetables, truffle mash Au jus • \$26

SEAFOOD PASTA

Linguini pasta sautéed with jumbo shrimp, clams and mussels with roasted red pepper cream sauce • \$29

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

From the Grill

FILET MIGNON 6 oz • \$39 9 oz • \$44

NEW YORK STRIP 12 oz • \$38

CENTER CUT RIBEYE 12 oz • \$46

RACK OF LAMB

Roasted rack of lamb, mint and basil • \$40

*Choice of sauces: Béarnaise, Chimichurri, Horseradish Crème Fraiche, Au Poivre
All Seasoned with Kosher Salt, Peppercorns*

Timber's Sides

Truffle Whipped Mash

Wild Mushrooms

Gourmet Mac & Cheese

Chef's Selection of Grilled Vegetables

Sautéed Asparagus

Sautéed Brussel Sprouts

Fried Kale with Crispy Garlic

All sides are \$6

Toppings

Truffle & Blue Cheese Butter \$5 Oscar Style \$5

2 Grilled Jumbo Shrimps \$12

Friday Evening Special

PRIME RIB

Slow roasted prime rib served with au jus and creamy horseradish sauce

deckhand cut, 10oz • \$29 captains cut, 16oz • \$40

whalers cut, 22oz • \$50*

Day Boat Catch

— Chef will prepare your catch today —
choose from grilled, poached, blackened or citrus soy glazed • \$25 per filet

Sweet Endings

CHEF'S FEATURED SELECTION OF PETIT- FOURS

Ask server for today's selection • \$5

BERRY BREAD PUDDING

Rich bread pudding, chocolate and selection of Alaskan berries. • \$6

SALTED CARAMEL PEANUT BUTTER PIE

Peanut graham cracker crust, silky smooth peanut butter filling and chocolate ganache, topped with salted caramel sauce • \$8

TRIO OF SORBET

Ask your server about today's selection • 6