

Dinner

MONDAY - SUNDAY

TIMBERS AT THE LODGE

Restaurant

5PM-8PM

Starters

Shrimp Cocktail _____ **12^{.75}**

6 poached hprawns with cocktail sauce and lemon

Pork Pot Stickers _____ **13^{.75}**

6 fried pork and vegetables pot stickers served with a ponzu dipping sauce

Fried Calamari _____ **13^{.75}**

with a sweet chili aioli and cocktail sauce

Thai Chicken Satay _____ **13^{.75}**

4 chicken skewers with a peanut dipping sauce served with Asian slaw

Pastas

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

Shrimp Scampi _____ **26**

5 prawns sauteed with garlic, tomatoes and spinach finished with a white wine sauce, served over linguine

Chicken Parmesan _____ **24^{.50}**

parmesan crusted chicken breast topped with a rich marinara sauce and melted provolone cheese served over linguine pasta

Seafood Pasta _____ **28^{.50}**

linguine with 3 prawns, 3 scallops, salmon, tomatoes, spinach, leeks, and parmesan with a lobster cream sauce

Beef Stroganoff _____ **22^{.50}**

freshly made beef stroganoff served over egg noodles

Jambalaya Pasta _____ **24^{.50}**

Diced chicken, 3 shrimp, andouille sausage, bell peppers, onions, garlic, tomatoes, green onions with cajun cream sauce

Vegan Fusion Stir Fry _____ **22^{.25}**

linguine, napa cabbage, snow peas, broccoli, bell peppers and carrots tossed in a sweet soy sauce

Soups & Salads

Soup of the Day _____ **Cup 4^{.75} / Bowl 6**

Fridays:

New England Clam Chowder _____ **Cup 5^{.75} • Bowl 7^{.50}**

Chicken Apple Salad *gluten free* _____ **17**

romaine lettuce, dried cranberries, apples, candied walnuts and blue cheese crumbles tossed with honey mustard dressing topped with a juicy chicken breast

Skirt Steak Salad _____ **18^{.50}**

romaine lettuce, red onion, blue cheese crumbles, bacon bits, cherry tomatoes and sliced skirt steak with ranch dressing

Roasted Beet Salad _____ **17**

arcadian greens tossed in a honey balsamic dressing topped with cherry tomatoes, shaved red onions, goat cheese, candied walnuts and a hardboiled egg finished with house roasted red and gold beets

Shrimp Louie *gluten free* _____ **17**

romaine lettuce, chilled bay shrimp, diced cucumbers, tomatoes, hard-boiled eggs and 1000 Island dressing

Taco Salad _____ **17**

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

Timber's Caesar Salad _____ **8^{.50}**

romaine lettuce tossed with our house-made caesar dressing topped with parmesan cheese and croutons
add chicken \$6^{.25} • 8oz salmon or 5 grilled prawns \$9^{.75}

Asian Chopped Salad _____ **17^{.25}**

romaine lettuce, asian slaw, peanuts, cucumbers, edamame, and fried rice noodles with an asian marinated chicken thigh tossed with miso vinaigrette

Strawberry Salad _____ **17^{.25}**

spinach, feta cheese, strawberries, toasted almonds, shaved red onion, topped with 5 grilled prawns, tossed with a pear vinaigrette

◀ *Split Charge \$4^{.50}* ▶

All Credit Card Transactions Will Incur a 3% Convenience Fee

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TIMBERS AT THE LODGE

Restaurant

Dinner

5PM-8PM

Entress

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

Veal or Chicken Picatta 25.⁵⁰

with a lemon caper sauce served with rice and seasonal vegetables

Veal or Chicken Marsala 25.⁵⁰

sautéed with mushrooms, garlic and shallots topped with a rich marsala sauce served with mashed potatoes and seasonal vegetables

Pan Seared Salmon 26

pan seared 8 oz salmon topped with a lemon dill cream sauce served atop quinoa blend with spinach and blistered tomatoes

Pan Seared Seabass 26

Served with couscous, arugula, tomatoes, citrus butter and topped with romesco

Roasted Airline Chicken 26

8 oz oven roasted rosemary marinated airline chicken served with mashed potatoes and vegetable topped with pan sauce

New York Steak 30

10 oz new york steak hand cut and grilled served with a rosemary demi-glace, mashed potatoes and seasonal vegetables

Grilled Pork Chop 26

10 oz pork chop, garlic honey glazed topped with dried fruit chutney served with mashed potatoes and seasonal vegetables

Braised Lamb Shank 27

Tender braised lamb shank with lamb au jus on a bed of mashed potatoes and seasonal vegetables

Timbers Classics

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

Pot Roast 22.⁷⁵

beef braised to perfection, sliced thick topped with the pan gravy and served with mashed potatoes and seasonal vegetables

Timbers Meatloaf 22.⁷⁵

thick slice of our delicious meatloaf topped with a rich tomato sauce served with mashed potatoes and seasonal vegetables

Fried Chicken 22.⁷⁵

3 piece sweet crispy fried chicken served with house-made country gravy, mashed potatoes and seasonal vegetables

Timbers Liver and Onions 22.⁷⁵

seared and topped with sautéed onions and crispy bacon served with baked potato and seasonal vegetables

Chicken Fried Steak 22.⁷⁵

fried golden brown topped with country gravy served with mashed potatoes and seasonal vegetables

Timbers Fish and Chips 22.⁷⁵

beer battered cod, fries and cole slaw

substitute fruit or sweet potato fries \$2.⁵⁰

◀ Split Charge \$4.⁵⁰ ▶

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