

Dinner

MONDAY - SUNDAY

TIMBERS AT THE LODGE  
Restaurant

5PM-8PM



Starters



- Shrimp Cocktail** \_\_\_\_\_ **12<sup>.50</sup>**  
6 poached prawns with cocktail sauce and lemon
- Crab Cakes** \_\_\_\_\_ **16<sup>.75</sup>**  
3 pan seared crab cakes served with a garlic aioli
- Calamari Fries** \_\_\_\_\_ **12<sup>.75</sup>**  
6 calamari fried to a golden brown served on asian slaw with a sweet chili aioli
- Crispy Cheese Raviolis** \_\_\_\_\_ **12<sup>.75</sup>**  
fried raviolis with marinara dipping sauce



Pastas



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

- Shrimp Scampi** \_\_\_\_\_ **25**  
5 prawns sauteed with garlic, tomatoes and spinach finished with a white wine sauce, served over linguine
- Chicken Parmesan** \_\_\_\_\_ **23<sup>.75</sup>**  
parmesan crusted chicken breast topped with a rich marinara sauce and melted provolone cheese served over linguine pasta
- Seafood Pasta** \_\_\_\_\_ **26<sup>.50</sup>**  
linguine with 3 prawns, 3 scallops, salmon, tomatoes, spinach, leeks, and parmesan with a lobster cream sauce
- Beef Stroganoff** \_\_\_\_\_ **21<sup>.50</sup>**  
freshly made beef stroganoff served over egg noodles
- Chicken Alfredo** \_\_\_\_\_ **23<sup>.75</sup>**  
linguine pasta tossed in an alfredo sauce with grilled chicken and parmesan cheese
- Vegan Fusion Stir Fry** \_\_\_\_\_ **21<sup>.25</sup>**  
linguine, napa cabbage, snow peas, broccoli, bell peppers and carrots tossed in a sweet soy sauce



Soups & Salads



- Soup of the Day** \_\_\_\_\_ **Cup 4<sup>.75</sup> / Bowl 6**
- Fridays:**  
**New England Clam Chowder** \_\_\_\_\_ **Cup 5<sup>.25</sup> • Bowl 7**
- Chicken Apple Salad** *gluten free* \_\_\_\_\_ **16<sup>.75</sup>**  
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**  
romaine lettuce, red onion, blue cheese crumbles, bacon bits, cherry tomatoes and sliced skirt steak with ranch dressing
- Roasted Beet Salad** \_\_\_\_\_ **16<sup>.75</sup>**  
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* \_\_\_\_\_ **16<sup>.75</sup>**  
romaine lettuce, chilled bay shrimp, diced cucumbers, tomatoes, hard-boiled eggs and 1000 Island dressing
- Taco Salad** \_\_\_\_\_ **16<sup>.75</sup>**  
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<sup>.25</sup>**  
romaine lettuce tossed with our house-made caesar dressing topped with parmesan cheese and croutons  
*add chicken \$6 • 8oz salmon or 5 grilled prawns \$9<sup>.50</sup>*
- Asian Chopped Salad** \_\_\_\_\_ **16<sup>.75</sup>**  
romaine lettuce, asian slaw, peanuts, cucumbers, edamame, and fried rice noodles with an asian marinated chicken thigh tossed with miso vinaigrette

◀ Split Charge \$4<sup>.50</sup> ▶

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## Entrees



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

**Veal or Chicken Picatta** \_\_\_\_\_ **25**

with a lemon caper sauce served with rice and seasonal vegetables

**Veal or Chicken Marsala** \_\_\_\_\_ **25**

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

**Pan Seared Salmon** \_\_\_\_\_ **25**

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

**Crusted Haddock** \_\_\_\_\_ **24**

panko crusted 6 oz haddock oven roasted and topped with a caper sauce served with rice and vegetables

**Roasted Airline Chicken** \_\_\_\_\_ **25**

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

**New York Steak** \_\_\_\_\_ **29**

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



## Timbers Classics



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

**Pot Roast** \_\_\_\_\_ **22<sup>50</sup>**

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

**Timbers Meatloaf** \_\_\_\_\_ **22<sup>50</sup>**

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

**Fried Chicken** \_\_\_\_\_ **22<sup>50</sup>**

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

**Timbers Liver and Onions** \_\_\_\_\_ **22<sup>50</sup>**

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

**Chicken Fried Steak** \_\_\_\_\_ **22<sup>50</sup>**

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

**Timbers Fish and Chips** \_\_\_\_\_ **22<sup>50</sup>**

beer battered cod, fries and cole slaw  
*substitute fruit or sweet potato fries \$2<sup>25</sup>*

◀ Split Charge \$4<sup>50</sup> ▶