

LUNCH SELECTIONS \$24

Host: Please select 3 individually plated entrees. • Pre-order is due 7 days prior to event.
All Sandwiches are served with French fries. • All prices include coffee, iced tea, tax and gratuity.

Chicken Apple Salad

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

Roasted Beet Salad

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

Skirt Steak Salad

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

Timber's Burger

grilled wagyu 1/2 lb patty, lettuce, tomatoes, red onions and cheddar cheese

Pulled Pork Sandwich

slow cooked BBQ pulled pork topped with coleslaw served on a brioche bun

Timbers Fish & Chips

battered cod served with fries, lemon and coleslaw

Rice Paper Shrimp

served on asian slaw with a sweet chili aioli

Beef Stroganoff

freshly made beef stroganoff served over egg noodles

Vegan Fusion Stir Fry

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

Desserts

Select one dessert for all guests. Prices include tax and gratuity.
Ice Cream Sundae \$6 • New York Cheesecake \$8 • Carrot Cake \$8