

~ Wine by the Glass ~

White Wines

Chardonnay, House
Chardonnay, Kendall Jackson
White Zinfandel, House
Riesling, Covey Run
Pinot Grigio, House
Moscato, RiUnite
Spumante, J. Roget
Spumante, Asti Split
Champagne, Korbel Split

Red Wines

Lambrusco, RiUnite
Cabernet Sauvignon, House
Cabernet Sauvignon, Louis Martini
Merlot, House
Merlot, Red Diamond
Zinfandel, Seghesio
Pinot Noir, Beringer Founder's Estate
Malbec, Los Cardos

Wine by the Glass Specials—ask your server!

Try one of our red or white wine sangrias!

**Ask your server to see our Full Wine List and Reserve Wine List featuring a selection of fine older and current vintages.*

~ Bottled Beer ~

Domestic

Budweiser
Bud Light
Bud Select 55
Busch Light
Coors Light
Michelob Amberbock
Michelob Ultra
Miller Light

Seasonal Beers —

ask your server!

Specialty/Import

Amstel Light (*Holland Lager*)
Blue Moon (*Wheat Ale*)
Fat Tire (*Amber Ale*)
Samuel Adams (*Boston Lager*)
Good Old Potosi (*Blonde Ale*)
Lagunitas IPA (*Pale Ale*)

Becks Dark (*German*)
Corona (*Mexican*)
Guinness Stout (*Dublin*)
Heineken (*Holland*)
Stella Artois (*Belgium*)

Non-Alcoholic

Amber O'Doul's
O'Doul's

Malt Beverage

Seagram's Escape -
Wild Berry

~ Martinis ~

All made with premium liqueurs.

Cosmopolitan

Citrus vodka, triple sec, lime and cranberry juice

French Martini

Vodka, pineapple juice and Chambord

Black Martini

Vodka and Chambord

Lemon Drop Martini

Citrus vodka, lemon juice, and lemonade

Caramel Apple Martini

Vodka, sour apple pucker, and butterscotch.

Pomegranate Martini

Citrus vodka, triple sec, and pomegranate

Chocolate Martini

Vodka, Godiva chocolate liqueur, and cream

Raspberry Truffle

Our chocolate martini and raspberry liqueur

Lemon Meringue Pie

Vodka, lemon juice, lemonade, and heavy cream

Oatmeal Cookie Martini

*Vanilla vodka, vanilla schnapps, Bailey's,
and butterscotch*

Girl Scout Cookie

*Hazelnut liqueur, white crème de menthe,
and Bailey's*

~ Beverages ~

Milk—2% White or Chocolate (regular or large)

Juice—Apple, Cranberry, Orange, Pineapple, Tomato, or Grapefruit (regular or large)

Coffee—Freshly ground Regular or Decaffeinated (free refills)

Tea—Unsweetened Iced Tea, Brisk Raspberry Iced Tea, or Hot Tea (free refills)

Soda—Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Mountain Dew (free refills)

Lemonade—Original (free refills)

**All entrees served with your choice of homemade soup or salad
(blend of fresh greens with choice of dressing, fresh fruit with banana dressing,
coleslaw, or cottage cheese), choice of starch and rolls.**

Substituting a vegetable for a starch is an option with a \$2 additional cost.

There is an additional charge of \$4 for sharing or splitting entrees.

Additional sides are available.

Daily Specials are not allowed to be shared or split..

Ask your server for gluten free options.

An 18% gratuity will be added to tables of 8 or more.

~ Appetizers ~

Baked French Onion		\$6
<i>Garnished with garlic croutons and topped with melted Swiss cheese.</i>		
Fried Chicken Wings		9
<i>Five whole wings, deep fried, and served with house dipping sauce.</i>		
Battered Onion Rings	Regular	9
	Small	6
<i>Lightly battered, served with cheese sauce.</i>		
Stuffed Mushrooms		9
<i>Stuffed with a crab and cream cheese pate, topped with parmesan.</i>		
Baked Kasserli		9
<i>Greek style cheese baked with garlic, oregano, and lemon. Served with baked garlic toasted rounds.</i>		
Oyster Rockefeller		10
<i>Shucked oysters, topped with pernod, spinach, hollandaise, and parmesan.</i>		
Seasoned Steak Tips		10
<i>Hand cut steak pieces, marinated in Greek seasoning and pan seared to perfection. Served in au jus.</i>		
Shrimp Cocktail		10
<i>Five Tiger shrimp, poached in court bouillon, chilled and served with cocktail sauce.</i>		
Bacon Wrapped Water Chestnuts		10
<i>Served with a house BBQ sauce.</i>		

~ Sides ~

House Salad.....	5	Soup of the Day.....	4
Coleslaw.....	4	Cottage Cheese.....	4
Fruit Plate.....	5	Choice Potato.....	4
Vegetable.....	4	Fettuccini.....	6

~ Dessert ~

A delicious selection on our dessert tray - Ask your server	\$7
Ice cream or sherbet	4

Sunday Brunch

Served 9:30 A.M. to 1:30 P.M.

Adults - \$16

Kids (3-10) - 7.50

2-Under — FREE

Call us for all your special occasions...

Banquets ~ Private Parties

Ask about our

two private dining rooms .

Pilot Room ~Palisade

~Entrée Salads~

Timmerman Salad	\$ 8
<i>Crisp salad with diced onion and green pepper, black olives, pepperoncini peppers, tomatoes, and topped with anchovies, feta cheese, and our special dressing. Add grilled chicken or sautéed garlic shrimp - additional \$7.</i>	
Asian Salad	16
<i>Fresh greens with green apple, sweet red onion, mandarin oranges, sesame vinaigrette, and toasted almonds. Choice of grilled chicken or salmon.</i>	

~ Pasta ~

Fettuccini Alfredo	\$ 16
<i>Pasta tossed with cream, finished with parmesan cheese and fresh parsley.</i>	
Fettuccini with Chicken	21
<i>Pasta with sautéed chicken breast, bacon, tomatoes, mushrooms, onions, and scallions, finished with cream and parmesan cheese.</i>	
Fettuccini with Seafood	25
<i>Pasta with sautéed shrimp, scallops, and imitation crab blend, finished with cream and parmesan cheese and a touch of basil.</i>	
Tenderloin Tips	18
<i>Sautéed with bacon, mushrooms, onions and a brown sauce, served with fettuccini pasta.</i>	
Pasta Primavera	21
<i>Your choice of chicken or shrimp tossed with capellini pasta and fresh grilled vegetables sautéed with garlic and olive oil, and topped with parmesan cheese.</i>	

~ Poultry ~

Fried Chicken	\$14
<i>Four piece chicken, lightly seasoned. All white meat—additional \$1.</i>	
Chicken Cordon Bleu	20
<i>“A Timmerman’s Classic” — Boneless breast of chicken stuffed with ham, Swiss and American cheese, rolled in seasoned bread crumbs, and topped with cheese sauce, served over rice.</i>	
Chicken Oscar	23
<i>Flame roasted breast of chicken with shallots, asparagus and imitation crab blend. Served on a bed of garlic mashed potatoes and topped off with béarnaise sauce.</i>	
Chicken with Artichokes	21
<i>Flamed roasted breast of chicken sautéed with shallots, pine nuts, artichoke hearts, mushrooms, finished with white wine, lemon, and a touch of cream, served over rice.</i>	
Chicken Chardonnay	21
<i>Breast of chicken sautéed with mushrooms, asparagus, sweet red pepper and spinach, finished with Dijon mustard, chardonnay wine, cream and cheese tortellini pasta.</i>	
Roast Duck	24
<i>Oven roasted, half duckling, served over bed of brown and white rice pilaf, and topped with an orange Grand Marnier and cranberry sauce.</i>	

~ Pork ~

BBQ Ribs	Full Rack (Approx. 2 lbs.) \$27
<i>Slow cooked in house with Timmerman’s own BBQ sauce.</i>	Half Rack (Approx. 1 lb.) 17
Iowa Pork Chop	18
<i>14 oz. chop prepared traditional or Greek style, cooked to perfection, and accompanied with a dollop of apple sauce..</i>	
Grilled Ham Steak	18
<i>Iowa’s best served with pineapple.</i>	

~ Fish & Seafood ~

Icelandic Cod	\$18
<i>Fillet of cod, lightly battered and deep fried or broiled with butter.</i>	
Catfish	18
<i>2 pc. whole, pond raised, lightly cracker meal breaded and deep fried or broiled with butter.</i>	
Orange Roughy	22
<i>Moist, mild, and delicate flavored 8-10 oz. fillet baked and topped with a Raspberry Vinaigrette.</i>	
Mahi Mahi	21
<i>Flame roasted and served with rice pilaf and a pineapple sesame vinaigrette.</i>	
Grilled Salmon	22
<i>Center cut fillet, grilled and served with a dill and tarragon cream sauce.</i>	
Garlic Roasted Scallops	25
<i>Eight sea scallops roasted with fresh garlic, white wine and butter; served with rice pilaf in basil vinaigrette.</i>	
Gulf Shrimp	22
<i>Ten jumbo shrimp lightly battered and deep fried or broiled with butter, served with cocktail sauce.</i>	
Shrimp Scampi	22
<i>Eight jumbo shrimp sautéed with lemon, white wine, garlic, parmesan, and served over rice.</i>	
Alaskan King Crab Legs	Market Price
<i>Pre-split, served with drawn butter.</i>	
Lobster Tail	Market Price
<i>A 10 to 12 oz. South African cold-water tail, broiled and serve with drawn butter and lemon.</i>	
Seafood Gratinee	25
<i>Shrimp, scallops, and imitation crab blend sautéed with shallots, finished with a seafood cream sauce and served over rice.</i>	
Our Famous Seafood Platter	36
<i>Slipper lobster, Alaskan king crab legs, scallops, shrimp, and cod; your choice of deep fried or broiled with butter. All served with drawn butter and cocktail sauce. Bon appetit!</i>	

~ Choice Beef ~

Top your steak with bleu cheese or kasseri for additional \$5 charge.

Filet Mignon Hand Cut	\$27
<i>Hand cut 6 oz. petite</i>	
<i>10 oz. tenderloin, grilled to order</i>	34
Ribeye Steak "Our House Specialty"	28
<i>16 oz. hand cut and grilled to order served with Béarnaise sauce.</i>	
New York Strip	24
<i>Hand cut, 12 oz. strip, grilled to order.</i>	
Steak Diane	34
<i>Two 5 oz. medallions of tenderloin grilled to order, sautéed with shallots and mushrooms, finished with Brandy, Dijon mustard, butter and brown sauce.</i>	
Steak & Shrimp	33
<i>A 6 oz. tenderloin grilled to order and served with five jumbo shrimp.</i>	
<i>Steak substitutions are available for an additional charge.</i>	
Surf & Turf	Market Price
<i>A 6 oz. tenderloin with a 10-12 oz. South African cold-water lobster tail, served with drawn butter.</i>	
<i>Steak substitutions are available for an additional charge.</i>	
Prime Rib of Beef (Friday & Saturday Only)	Regular 12 - 14 oz. 27
<i>Slowly roasted with au jus. Weights are after roasting!</i>	Extra Thick 18 - 20 oz. 33
<i>(Prepared in limited quantity)</i>	

