

# ~ 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*)  
  
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 ~

<b>Baked French Onion Soup</b>		<b>\$6</b>
<i>Garnished with garlic croutons and topped with melted Swiss cheese.</i>		
<b>Fried Chicken Wings</b>		<b>9</b>
<i>Five whole wings, deep fried, and served with house dipping sauce.</i>		
<b>Battered Onion Rings</b>	<b>Regular</b>	<b>9</b>
	<b>Small</b>	<b>6</b>
<i>Lightly battered, served with cheese sauce.</i>		
<b>Homemade Mozzarella Sticks</b>		<b>9</b>
<i>Five wedges of mozzarella crusted with Italian bread crumbs and served with marinara sauce.</i>		
<b>Stuffed Mushrooms</b>		<b>9</b>
<i>Stuffed with a crab and cream cheese pate, topped with parmesan.</i>		
<b>Baked Kasserli</b>		<b>9</b>
<i>Greek style cheese baked with garlic, oregano, and lemon. Served with baked garlic toasted rounds.</i>		
<b>Oyster Rockefeller</b>		<b>10</b>
<i>Shucked oysters, topped with pernod, spinach, hollandaise, and parmesan.</i>		
<b>Greek Steak Tips</b>		<b>10</b>
<i>Hand cut steak pieces, marinated in Greek seasoning, pan seared to perfection, and topped with Feta cheese. Served in au jus.</i>		
<b>Relish Tray</b>		<b>7</b>
<i>Fresh vegetables served with ranch dipping sauce, along with cheese dip and Braunschweiger served with bread sticks.</i>		
<b>Shrimp Cocktail</b>		<b>12</b>
<i>Six Tiger shrimp, poached in court bouillon, chilled and served with cocktail sauce.</i>		
<b>Bacon Wrapped Water Chestnuts</b>		<b>10</b>
<i>Served with a house BBQ sauce.</i>		

## ~ Sides ~

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

## ~ Dessert ~

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

### *Sunday Brunch*

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

**Adults - \$17**

**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  
*Mixed greens 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.*

**Asian Salad** 16  
*Fresh greens with apple slices, sweet red onion, mandarin oranges, sesame vinaigrette, and toasted almonds. Choice of grilled chicken or salmon.*

## ~ Pasta ~

**Fettuccini Alfredo** \$ 16  
*Pasta tossed with cream, finished with parmesan cheese and fresh parsley.*

**Fettuccini with Chicken** 21  
*Pasta with sautéed chicken breast, bacon, tomatoes, mushrooms, onions, and scallions, finished with cream and parmesan cheese.*

**Fettuccini with Seafood** 25  
*Pasta with sautéed shrimp, scallops, and imitation crab blend, finished with cream and parmesan cheese and a touch of basil.*

**Tenderloin Tips** 18  
*Sautéed with bacon, mushrooms, onions and a brown sauce, served with fettuccini pasta.*

**Greek Pasta Primavera** 21  
*Your choice of chicken or shrimp with artichokes, sun dried tomatoes, red onion, spinach, tomatoes, and angel hair pasta, tossed with a white wine and feta cheese garlic sauce.*

*Please note: Marinara Sauce is available for substitution upon request.*

## ~ Poultry ~

**Fried Chicken** \$14  
*Four piece chicken, lightly seasoned. All white meat—additional \$1.*

**Chicken Cordon Bleu** 20  
*“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.*

**Chicken Oscar** 23  
*Breast of chicken with shallots, asparagus and imitation crab blend. Served on a bed of garlic mashed potatoes and topped off with béarnaise sauce.*

**Chicken with Artichokes** 21  
*Boneless breast of chicken sautéed with shallots, pine nuts, artichoke hearts, mushrooms, finished with white wine, lemon, and a touch of cream, served over rice.*

**Chicken Chardonnay** 21  
*Breast of chicken sautéed with mushrooms, asparagus, sweet red pepper and spinach, finished with Dijon mustard, chardonnay wine, cream and cheese tortellini pasta.*

**Roast Duck** 24  
*Oven roasted, half duckling, served over bed of brown and white rice pilaf, and topped with an orange Grand Marnier and cranberry sauce.*

## ~ Pork ~

**BBQ Ribs** **Full Rack** (Approx. 2 lbs.) \$27  
*Slow cooked in house with Timmerman’s own BBQ sauce.* **Half Rack** (Approx. 1 lb.) 17

**Pork Duo** 21  
*Two braised pork shanks topped with apple bourbon sauce, paired with a 1/3 rack BBQ ribs*

**Iowa Pork Chop** 18  
*14 oz. chop prepared traditional or Greek style, cooked to perfection, and accompanied with a dollop of apple sauce..*

**Grilled Ham Steak** 18  
*Iowa’s best served with pineapple.*

## ~ Fish & Seafood ~

<b>Icelandic Cod</b>		<b>\$18</b>
	<i>Fillet of cod, lightly battered and deep fried or broiled with butter.</i>	
<b>Catfish</b>		<b>18</b>
	<i>2 pc. whole, pond raised, lightly cracker meal breaded and deep fried or broiled with butter.</i>	
<b>Canadian Walleye</b>		<b>23</b>
	<i>Walleye fillet dredged in flour, egg, and seasoned bread crumbs, then fried to golden brown and served with a roasted red pepper aioli sauce.</i>	
<b>Mahi Mahi</b>		<b>21</b>
	<i>Flame roasted and served with rice pilaf and a pineapple sesame vinaigrette.</i>	
<b>Grilled Salmon</b>		<b>22</b>
	<i>Center cut fillet, grilled and served with a dill and tarragon cream sauce.</i>	
<b>Garlic Roasted Scallops</b>		<b>25</b>
	<i>Fresh, large sea scallops roasted with fresh garlic, white wine and butter; served with rice pilaf in basil vinaigrette.</i>	
<b>Gulf Shrimp</b>		<b>22</b>
	<i>Ten large shrimp lightly battered and deep fried or broiled with butter, served with cocktail sauce.</i>	
<b>Shrimp Scampi</b>		<b>22</b>
	<i>Large shrimp sautéed with lemon, white wine, garlic, parmesan, and served over rice.</i>	
<b>Alaskan King Crab Legs</b>	<b>Market Price</b>	
	<i>Pre-split, served with drawn butter.</i>	
<b>Lobster Tail</b>	<b>Market Price</b>	
	<i>Two 6 oz. South African cold-water tails, broiled and serve with drawn butter and lemon.</i>	
<b>Seafood Gratinee</b>		<b>25</b>
	<i>Shrimp, scallops, and imitation crab blend sautéed with shallots, finished with a seafood cream sauce and served over rice.</i>	
<b>Our Famous Seafood Platter</b>		<b>36</b>
	<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>	

**Option: Add 1/2 lb. of Crab legs or a 6 oz. Lobster tail to any entrée!  
Ask server for details.**

## ~ Choice Beef ~

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

<b>Timmerman Gourmet Cheeseburger</b>		<b>\$14</b>
	<i>1/2 pound premium choice ground meat, seasoned to perfection and charbroiled. Topped with your choice of American or Swiss cheese. Garnished with lettuce, tomato, and onion on side. Served with steak fries.</i>	
<b>Filet Mignon Hand Cut</b>		
	<i>Hand cut 6 oz. petite</i>	<b>27</b>
	<i>10 oz. tenderloin, grilled to order</i>	<b>34</b>
<b>Ribeye Steak "Our House Specialty"</b>		<b>28</b>
	<i>16 oz. hand cut and grilled to order served with Béarnaise sauce.</i>	
<b>New York Strip</b>		<b>24</b>
	<i>Hand cut, 12 oz. strip, grilled to order.</i>	
<b>Steak Diane</b>		<b>34</b>
	<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>	
<b>Steak &amp; Shrimp</b>		<b>33</b>
	<i>A 6 oz. tenderloin grilled to order and served with five jumbo shrimp. Steak substitutions are available for an additional charge.</i>	
<b>Surf &amp; Turf</b>	<b>Market Price</b>	
	<i>A 6 oz. tenderloin with two 6 oz. South African cold-water lobster tails, served with drawn butter. Steak substitutions are available for an additional charge.</i>	
<b>Prime Rib of Beef (Friday &amp; Saturday Only)</b>	<b>Regular</b>	<b>12 - 14 oz. 27</b>
	<b>Extra Thick</b>	<b>18 - 20 oz. 33</b>
	<i>Slowly roasted with au jus. Weights are after roasting! (Prepared in limited quantity)</i>	

