

# No Sunday Buffet until Further Notice due to Covid-19.

## ~ Appetizers ~

**Baked French Onion Soup** Garnished with garlic croutons and topped with melted Swiss cheese. 6

**Fried Chicken Wings** Five whole wings, deep fried, and served with house dipping sauce. 9

**Battered Onion Rings** Lightly battered; served with cheese sauce. **Regular 9 Small 6**

**Homemade Mozzarella Wedges** Five wedges of mozzarella crusted with Italian bread crumbs and served with marinara sauce. 9

**Stuffed Mushrooms** Stuffed with a crab and cream cheese pate; topped with parmesan. 9

**Baked Kasserli** Greek style cheese baked with garlic, oregano, and lemon; served with baked garlic toasted rounds. 9

**Oyster Rockefeller** Shucked oysters, topped with pernod, spinach, hollandaise, and parmesan. 10

**Greek Steak Tips** Hand cut steak pieces, marinated in Greek seasoning, pan seared to perfection, and topped with Feta cheese; served in au jus. 10

**Relish Tray** Fresh vegetables served with ranch dipping sauce, along with cheese dip and Braunschweiger; served with bread sticks and crackers. 7

**Shrimp Cocktail** Six Tiger shrimp, poached in court bouillon, chilled and served with cocktail sauce. 12

GF

**Bacon Wrapped Water Chestnuts** GF  
Served with a house BBQ sauce. 10

All entrees served with your choice of homemade soup or salad (blend of fresh greens with choice of dressing, coleslaw, cottage cheese, or fresh fruit with banana dressing when available), choice of starch, and rolls.  
Substitute a vegetable for a starch — \$2.  
Split an entrée — \$4. Additional sides are available.  
Daily Specials are not allowed to be split.

## ~ Pasta ~

**Fettuccini Alfredo** Pasta tossed with cream; finished with parmesan cheese and fresh parsley. 16

**Fettuccini with Chicken** Pasta with sautéed chicken breast, bacon, tomatoes, mushrooms, onions, and scallions; finished with cream and parmesan cheese. 22

**Fettuccini with Seafood** Pasta with sautéed shrimp, scallops, and imitation crab blend; finished with cream and parmesan cheese and a touch of basil. 26

**Tenderloin Tips** Sautéed with bacon, mushrooms, onions, and a brown sauce; served with fettuccini pasta. 19

**Greek Pasta Primavera** 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. 22

## ~ Pork ~

**BBQ Ribs** Slow cooked in house with Timmerman's own BBQ sauce.  
Full Rack (Approx. 2 lbs.) 28      Half Rack (Approx. 1 lb.) 18

**Iowa Pork Chop** GF 14 oz. chop prepared traditional or Greek style, cooked to perfection, and accompanied with a dollop of apple sauce. 19

**Grilled Ham Steak** GF Iowa's best served with pineapple. 19

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

## ~ Fish & Seafood ~

**Icelandic Cod** Fillet of cod, lightly battered and deep fried or broiled with butter. 20 <sup>GF</sup> Broiled

**Catfish** 2 pc. whole, pond raised, lightly cracker meal breaded, and deep fried or broiled with butter. 19 <sup>GF</sup> Broiled

**Canadian Walleye** Walleye fillet dredged in flour, egg, and seasoned bread crumbs; then fried to golden brown and served with a roasted red pepper aioli sauce. 24

**Mahi Mahi** Flame roasted; served with long grain wild rice and a pineapple sesame vinaigrette. 22

**Grilled Salmon** Center cut fillet; grilled and served with a dill and tarragon cream sauce. 23 <sup>GF</sup> No Sauce

**Garlic Roasted Scallops** <sup>GF</sup> Fresh, large sea scallops roasted with fresh garlic, white wine, and butter; served with long grain wild rice in basil vinaigrette. 26

**Gulf Shrimp** Ten large shrimp lightly battered and deep fried or broiled with butter; served with cocktail sauce. 23 <sup>GF</sup> Broiled

**Shrimp Scampi** <sup>GF</sup> Large shrimp sautéed with lemon, white wine, garlic, parmesan; served over long grain wild rice. 23

**Alaskan King Crab Legs** <sup>GF</sup> Pre-split; served with drawn butter. **Market Price**

**Lobster Tail** <sup>GF</sup> Two 6 oz. South African cold-water tails, broiled and served with drawn butter and lemon. **Market Price**

**Seafood Gratinee** Shrimp, scallops, and imitation crab blend sautéed with shallots; finished with a seafood cream sauce and served over long grain wild rice. 26

**Our Famous Seafood Platter** 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! 37 <sup>GF</sup> Broiled

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

## ~ Choice Beef ~

*~ All steaks are hand cut in house. ~  
Top your steak with bleu cheese or Kasserli for \$5.*

**Filet Mignon** <sup>GF</sup> Tenderloin, grilled to order. 6 oz. petite 28 10 oz. 35

**Ribeye Steak** <sup>GF</sup> "Our House Specialty" 16 oz. and grilled to order; served with Béarnaise sauce. 29

**New York Strip** <sup>GF</sup> 12 oz. strip, grilled to order. 25

**Prime Rib of Beef (Friday & Saturday Only)** Slowly roasted with au jus. Weights are after roasting! Prepared in limited quantity. Regular 12 - 14 oz. 28 Extra Thick 18 - 20 oz. 34

**Steak Diane** Two 5 oz. medallions of tenderloin grilled to order, sautéed with shallots and mushrooms; finished with Brandy, Dijon mustard, butter, and brown sauce. 35

**Steak & Shrimp** A 6 oz. tenderloin grilled to order and served with five jumbo shrimp deep fried or broiled. 34 Steak substitutions are available; ask your server. <sup>GF</sup> Broiled shrimp

**Surf & Turf** <sup>GF</sup> A 6 oz. tenderloin with two 6 oz. South African cold-water lobster tails; served with drawn butter. **Market Price** Steak substitutions are available; ask your server.

**Timmerman Gourmet Cheeseburger** 1/2 pound premium choice ground beef, seasoned to perfection and charbroiled. Topped with your choice of American or Swiss cheese and garnished with lettuce, tomato, and onion on the side; served with steak fries. 14

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

*\*Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

<sup>GF</sup> *Gluten Free Options.*

## ~ Poultry ~

**Chicken Cordon Bleu** “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 long grain wild rice. 21

**Chicken with Artichokes** <sup>GF</sup> Boneless breast of chicken sautéed with shallots, pine nuts, artichoke hearts, and mushrooms; finished with white wine, lemon, and a touch of cream; served over long grain wild rice. 22

**Chicken Chardonnay** Boneless breast of chicken sautéed with mushrooms, asparagus, sweet red pepper, and spinach; finished with Dijon mustard, chardonnay wine, cream, and cheese tortellini pasta. 22

**Roast Duck** Oven roasted, half duckling; served over bed of long grain wild rice, and topped with an orange Grand Marnier and cranberry sauce. 25 <sup>GF</sup> No sauce

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

## ~ Entrée Salads ~

**Timmerman Salad** <sup>GF</sup> Mixed greens with diced onion, green pepper, black olives, pepperoncini peppers, tomatoes, and topped with anchovies, Feta cheese, and our special dressing. 9 Add grilled chicken or sautéed garlic shrimp — \$8.

**Asian Salad** Fresh greens with apple slices, sweet red onion, mandarin oranges, sesame vinaigrette, and toasted almonds. Choice of grilled chicken or salmon. 17 <sup>GF</sup> Substitute House dressing

## ~ Children’s Menu ~

For guests ages 10 and under. \$8.00 each. Choose from the following, each served with steak fries. Applesauce may be substituted for steak fries; ask your server.

**Macaroni & Cheese**  
**Grilled Cheese Sandwich**

**Chicken Tenders**  
**Corn Dog**

## ~ Sides ~

**House Salad** <sup>GF</sup> With house dressing 5

**Soup of the Day** 4

**Fruit Plate** <sup>GF</sup> No banana dressing 5

**Coleslaw** <sup>GF</sup> 4

**Vegetable** <sup>GF</sup> Broccoli and Asparagus 4

**Cottage Cheese** 4

**Choice of Potato** 4

**Fettuccini** 6

<sup>GF</sup> Hashbrowns / Long Grain Wild Rice / Baked Potato / Garlic Mashed /  
Steak Fries / Au Gratins (available Friday and Saturday Only)

## ~ Dessert ~

**A delicious selection on our dessert tray** Ask your server.

**Ice cream or sherbet** 4

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

\*Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<sup>GF</sup> Gluten Free Options

## ~ Banquets/Private Parties ~

Call us for all your special occasions.

Ask about our two private dining rooms — **Pilot and Palisade Rooms**

# ~ Wine by the Glass ~

## White Wines

Chardonnay, House  
Chardonnay, Kendall Jackson  
White Zinfandel, House  
Riesling, Chateau Ste. Michelle  
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

## Specialty/Import

Amstel Light (Holland Lager)  
Angry Orchard (Hard Cider)  
Blue Moon (Wheat Ale)  
Corona (Mexican)  
Fat Tire (Amber Ale)  
Good Old Potosi (Wisconsin Blonde Ale)  
Guinness Stout (Ireland)  
Heineken (Holland)  
Lagunitas IPA (India Pale Ale)  
Samuel Adams (Boston Lager)  
Stella Artois (Belgium)

## Non-Alcoholic

O'Doul's Amber  
O'Doul's

## Malt Beverage

Seagram's Escape -  
Wild Berries

**Seasonal Beers —  
ask your server!**

# ~ 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, Root Beer (free refills)  
**Lemonade** Original (free refills)