

~Sunday Brunch~

Served 9:30 A.M. to 1:30 P.M.
Adults - \$19, Kids (3-10) - \$9, and 2 & Under - FREE

~ Appetizers ~

Baked French Onion Soup *Garnished with garlic croutons and topped with melted Swiss cheese. 8*

Battered Onion Rings *Lightly battered; served with cheese sauce. Regular 12 Small 8*

Homemade Mozzarella Wedges *Wedges of mozzarella crusted with Italian bread crumbs and served with marinara sauce. 12*

Stuffed Mushrooms *Stuffed with a crab and cream cheese pate; topped with parmesan. 12*

Baked Kasseri *Greek style cheese baked with garlic, oregano, and lemon; served with baked garlic toasted rounds. 12*

Oyster Rockefeller *GF Shucked oysters, topped with pernod, spinach, hollandaise, and parmesan. 14*

Greek Steak Tips *Hand cut steak pieces, marinated in Greek seasoning, pan seared to perfection, and topped with Feta cheese; served in au jus. 12*

Relish Tray *Fresh vegetables served with ranch dipping sauce, along with cheese dip and Braunschweiger; served with bread sticks and crackers. 9*

Shrimp Cocktail *GF Six Tiger shrimp, poached in court bouillon, chilled and served with cocktail sauce. 14*

Bacon Wrapped Water Chestnuts *GF Served with a house BBQ sauce. 13*

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 — \$3.

Split an entrée — \$4. Additional sides are available.

Daily Specials are not allowed to be split.

~ Pasta ~

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

Fettuccini Alfredo *Pasta tossed with cream; finished with parmesan cheese and fresh parsley. 20*
Add shrimp. 29

Fettuccini with Chicken *Pasta with sautéed chicken breast, bacon, tomatoes, mushrooms, onions, and scallions; finished with cream and parmesan cheese. 25*

Fettuccini with Seafood *Pasta with sautéed shrimp, scallops, and imitation crab blend; finished with cream and parmesan cheese and a touch of basil. 30*

Tenderloin Tips *Sautéed with bacon, mushrooms, onions, and a brown sauce; served with fettuccini pasta. 23*

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. 26*

~ Pork ~

BBQ Ribs *GF Slow cooked in house with Timmerman's own BBQ sauce.*

Full Rack (Approx. 2 lbs.) 32 **Half Rack** (Approx. 1 lb.) 22

Iowa Pork Chop *GF 14 oz. chop prepared traditional or Greek style, cooked to perfection, and accompanied with a dollop of apple sauce. 23*

~ Fish & Seafood ~

Icelandic Cod *Fillets of cod, lightly battered and deep fried or broiled with butter.* 24 **GF** Broiled

Catfish *2 fillets, lightly cracker meal breaded, and deep fried or broiled with butter.* 23 **GF** 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.* 28

Grilled Salmon **GF** *Center cut fillet; grilled and served with a dill and tarragon cream sauce.* 27

Garlic Roasted Scallops **GF** *Fresh, large sea scallops roasted with fresh garlic, white wine, and butter; served with long grain wild rice in basil pesto.* **Market Price**

Gulf Shrimp *Ten large shrimp lightly battered and deep fried or broiled with butter; served with cocktail sauce.* 27 **GF** Broiled

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

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

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!* **Market Price** **GF** Broiled

~ Choice Beef ~

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

Filet Mignon **GF** *Tenderloin, grilled to order.* 6 oz. petite 36 10 oz. 45

Ribeye Steak **GF** *“Our House Specialty” 16 oz. and grilled to order; served with Béarnaise sauce.* 37

New York Strip **GF** *12 oz. strip, grilled to order.* 33

Prime Rib of Beef (Friday & Saturday Only) *Slowly roasted with au jus. Weights are after roasting! Prepared in limited quantity.* **Regular 12 - 14 oz. 37 Extra Thick 18 - 20 oz. 42**

Steak Diane *Tenderloin medallions grilled to order, sautéed with shallots and mushrooms; finished with Brandy, Dijon mustard, butter, and brown sauce.* 6 oz. 39 10 oz. 48

Steak & Shrimp *A 6 oz. tenderloin grilled to order and served with five jumbo shrimp deep fried or broiled.* 44 *Steak substitutions are available; ask your server.* **GF** Broiled shrimp

Surf & Turf **GF** *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.* 18

**Not responsible for steaks ordered medium well to well done.*

A 20% 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.*

GF *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. 25

Chicken with Artichokes 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. 26

Fried Chicken Four pieces of chicken, lightly seasoned. 17 All white meat—additional \$2.

~ Children’s Menu ~

For guests ages 10 and under. \$9.00 each. Choose from the following, each served with steak fries. Applesauce may be substituted for steak fries; ask your server.

Macaroni & Cheese

Chicken Tenders

Corn Dog

~ Sides ~

House Salad ^{GF} With house dressing 6

Soup of the Day 5

Fruit Plate ^{GF} 6

Coleslaw ^{GF} 5

Vegetable ^{GF} Broccoli or Asparagus 5

Cottage Cheese ^{GF} 5

Choice of Potato 5

Fettuccini 7

^{GF} 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 5

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^{GF} *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, Hess
White Zinfandel, House
Riesling, Chateau Ste. Michelle
Pinot Grigio, House
Moscato, RiUnite
Sauvignon Blanc, CK Mondavi
Spumante, J. Roget (Sweet)
Spumante, Asti Split (Sweet)
Champagne, Korbel Split (Dry)
Prosecco, La Marca

Red Wines

Lambrusco, RiUnite
Cabernet Sauvignon, House
Cabernet Sauvignon, Louis Martini
Merlot, House
Chianti, Rocca delle Macie
Zinfandel, Seghesio
Pinot Noir, Beringer Founders' Estate
Malbec, Doña Paula (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

Non-Alcoholic

O'Doul's Amber
Bud Zero

Specialty/Import

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

Other Bottled Beverages

Mike's Hard Lemonade
Mike's Hard Black Cherry Lemonade

Seltzers

High Noon — Grapefruit
High Noon — Watermelon

**Seasonal Beers —
ask your server!**

~ Martinis ~

All made with premium liqueurs.

Black Martini

Vodka and Chambord

Caramel Apple Martini

Vodka, sour apple pucker, and butterscotch

Chocolate Martini

Vodka, Godiva chocolate liqueur, and cream

Cosmopolitan

Citrus vodka, triple sec, lime, and cranberry juice

French Martini

Vodka, pineapple juice, and Chambord

Girl Scout Cookie

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

Lemon Drop Martini

Citrus vodka, lemon juice, and lemonade

Lemon Meringue Pie

Vodka, lemon juice, lemonade, and heavy cream

Pomegranate Martini

Citrus vodka, triple sec, and pomegranate

Raspberry Truffle

Our chocolate martini and raspberry liqueur

Salted Caramel Martini

Vodka and Iowish Crème liqueur

Caramel Latte Martini

Kahlua, Vodka, Espresso, and Iowish Crème liqueur

~ 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
Tea* Unsweetened Iced Tea, Brisk Raspberry Iced Tea (seasonal), or Hot Tea
Soda* Pepsi, Diet Pepsi, Starry, Starry Zero, Mountain Dew, Root Beer
Other Lemonade*, Soda Water*, Tonic Water*, Gingerale*, LaCroix Sparkling Water, Red Bull

***Free Refills**