

# ~Sunday Brunch~

Served 9:30 A.M. to 1:30 P.M.  
Adults - \$21, Kids (3-10) - \$10, and 2 & Under - FREE

## ~ Appetizers ~

**Baked French Onion Soup** Garnished with garlic croutons and topped with melted Swiss cheese. 9.50

**Battered Onion Rings** Lightly battered; served with cheese sauce. Regular 13 Small 9

**Homemade Mozzarella Wedges** Wedges of mozzarella crusted with Italian bread crumbs and served with marinara sauce. 14

**Stuffed Mushrooms** Stuffed with a crab and cream cheese pate; topped with parmesan. 13.50

**Baked Kasseri** Greek style cheese baked with garlic, oregano, and lemon; served with baked garlic toasted rounds. 14

**Oyster Rockefeller** <sup>GF</sup> Shucked oysters, topped with pernod, spinach, hollandaise, and parmesan. 16

**Greek Steak Tips** Hand cut steak pieces, marinated in Greek seasoning, pan seared to perfection, and topped with Feta cheese; served in au jus. 13

**Relish Tray** Fresh vegetables served with ranch dipping sauce, along with cheese dip and Braunschweiger; served with bread sticks and crackers. 10

**Shrimp Cocktail** <sup>GF</sup> Six Tiger shrimp, poached in court bouillon, chilled and served with cocktail sauce. 15

**Bacon Wrapped Water Chestnuts** <sup>GF</sup> Served with a house BBQ sauce. 15

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 — Broccoli — \$3 or Asparagus — \$4 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.

**Capellini with Marinara** Capellini tossed with House made marinara; finished with parmesan cheese and fresh parsley. 21 Add chicken. 27 Add shrimp. 30

**Fettuccini Alfredo** Pasta tossed with cream; finished with parmesan cheese and fresh parsley. 22 Add chicken. 27 Add shrimp. 30

**Fettuccini with Chicken** Pasta with sautéed chicken breast, bacon, tomatoes, mushrooms, onions, and scallions; finished with cream and parmesan cheese. 27

**Fettuccini with Seafood** Pasta with sautéed shrimp, scallops, and imitation crab blend; finished with cream and parmesan cheese and a touch of basil. 32

**Tenderloin Tips** Sautéed with bacon, mushrooms, onions, and a brown sauce; served with fettuccini pasta. 25

**Pasta Primavera** Your choice of chicken or shrimp with artichokes, sun dried tomatoes, red onion, garlic, spinach, tomatoes, and angel hair pasta; tossed with a pesto sauce. 28

## ~ Pork ~

**BBQ Ribs** <sup>GF</sup> Slow cooked in house with Timmerman's own BBQ sauce. Full Rack (Approx. 2 lbs.) 34 Half Rack (Approx. 1 lb.) 24

**Iowa Pork Chop** <sup>GF</sup> 14 oz. chop prepared traditional or Greek style, cooked to perfection, and accompanied with a dollop of apple sauce. 25

## ~ Fish & Seafood ~

**Icelandic Cod** Fillets of cod, lightly battered and deep fried or broiled. 26 **GF** Broiled

**Catfish** 2 fillets, lightly cracker meal breaded, and deep fried or broiled. 25 **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. 29

**Grilled Salmon** **GF** Center cut fillet; grilled and served with a dill and tarragon cream sauce. 28

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

**Gulf Shrimp** Ten large shrimp lightly battered and deep fried or broiled; served with cocktail sauce. 28 **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**

**Seafood Gratinee** Shrimp, scallops, and imitation crab blend sautéed with shallots; finished with a seafood cream sauce and served over long grain wild rice. 33

**Our Famous Seafood Platter** Slipper lobster, Alaskan king crab legs, scallops, shrimp, and cod; your choice of deep fried or broiled. 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 Kasseri for \$6.

**Filet Mignon** **GF** Tenderloin, grilled to order. 6 oz. petite 37 10 oz. 46

**Ribeye Steak** **GF** "Our House Specialty" 16 oz. and grilled to order; served with Béarnaise sauce. 39

**New York Strip** **GF** 12 oz. strip, grilled to order. 34

**Prime Rib of Beef (Friday & Saturday Only)** Slowly roasted with au jus. Weights are after roasting! Prepared in limited quantity. **Regular 12 - 14 oz. 39 Extra Thick 18 - 20 oz. 44**

**Steak Diane** Tenderloin medallions grilled to order, sautéed with shallots and mushrooms; finished with Brandy, Dijon mustard, butter, and brown sauce. 6 oz. 40 10 oz. 49

**Steak & Shrimp** A 6 oz. tenderloin grilled to order and served with five jumbo shrimp deep fried or broiled. 45 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 French fries. 19

*\*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 Friendly 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. 27

**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. 28 **GF** Grilled Chicken.

**Fried Chicken** Four pieces of chicken, lightly seasoned. 18 All white meat—additional \$2.

## ~ Children’s Menu ~

For guests ages 10 and under. \$10.00 each. Choose from the following, each served with French fries. Applesauce may be substituted for French fries; ask your server.

**Macaroni & Cheese**

**Chicken Tenders**

**Corn Dog**

## ~ Sides ~

**House Salad** **GF** With house dressing 7

**Soup of the Day** 6

**Fruit Plate** **GF** (When available) 7

**Coleslaw** **GF** 6

**Vegetable** **GF** Broccoli 6 or Asparagus 7

**Cottage Cheese** **GF** 6

**Choice of Potato** 6

**Fettuccini** 8

**GF** Hashbrowns / Long Grain Wild Rice / Baked Potato / Garlic Mashed / French Fries / Au Gratins (available Friday and Saturday Only)

## ~ Dessert ~

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

**Ice cream or sherbet** 6

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## ~ 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, Chateau Ste. Michelle  
White Zinfandel, House  
Riesling, Chateau Ste. Michelle  
Pinot Grigio, House  
Moscato, San Antonio  
Sauvignon Blanc, House  
Spumante, J. Roget (Sweet)  
Spumante, Asti Split (Sweet)  
Champagne, Korbel Split (Dry)  
Prosecco, Avissi

## Red Wines

Lambrusco, RiUnite  
Cabernet Sauvignon, House  
Cabernet Sauvignon, Joel Gott 815  
Merlot, House  
Zinfandel, Seghesio  
Pinot Noir, Beringer Founders' Estate  
Malbec, Los Cardos Doña Paula (Argentina)  
Red Blend, Ménagement à Trois

**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

Bud Zero

## Specialty/Import

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

## Other Bottled Beverages

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

## Seltzers

Carbliss — Black Raspberry  
Carbliss — Margarita  
Carbliss — Pineapple

**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