APPETIZERS

Roasted Hummus
classic hummus | romesco sauce | tomato | fresh oregano | feta | cucumber | fried naan bread 14

Brussels Bacon & Blue
crispy brussels sprouts | bacon jam | Danish blue cheese 12

Caprese Flatbread
naan flatbread | Roma tomato | fresh mozzarella | feta | romesco sauce | basil & chives 14
add grilled chicken 6

Bavarian Style Pretzels
grain mustard alfredo sauce | house garlic pickles 11

Beer Battered Onion Rings
Harissa ketchup 9

SOUP & SALADS

Soup of the Day  cup 5 | bowl 7

Timbers Salad

cucumber | tomato | carrot | full 12 | half 6
choice of dressing: ranch | blue cheese | Dijon | Dorothy Lynch | balsamic

Orchard Salad
tossed kale | shaved brussels sprouts | Napa cabbage | almonds | golden raisins | gorgonzola | apple slices | bacon | honey pepper vinaigrette
half 8 | full 14

Tomato Burrata Mozzarella
heirloom tomato | basil | roasted tomato pistou | balsamic caviar | micro greens 15

Caesar Salad
spears of romaine lettuce | shaved Parmesan | Roma tomato | croutons | half 6 | full 12

add the following: grilled chicken 6 | shrimp 7 | salmon 8

Selections are not included in the overnight package pricing: available for an additional charge.
Thoroughly cooking foods of animal origin reduces the risk of food borne illness.
Parties of six or more are subject to an automatic 22% service charge.
A 22% service charge will be applied to all room service orders.
ENRÉES

Salmon Louisiane
bronzed Atlantic salmon | tabasco pilaf | brown butter shrimp | tomato gravy 35

Grilled Pork Ribeye
chili espresso rub | sweet potato corn poblano hash | pepper jelly | tequila lime barbecue sauce 24

Shrimp & Lemon Saffron Risotto
lemon saffron risotto | onion | pepper | asparagus tips | Roma tomato | Parmesan garlic & herbs 33

*Grilled Beef Ribeye
14 oz choice ribeye | baked potato gratin | garlic barbecue maître d’ butter | grilled baby bell peppers 36

*Grilled Filet Mignon
7 oz filet mignon | mashed Yukon potatoes | asparagus | Béarnaise 39

Shredded Beef Pot Roast
slow braised mesquite rubbed beef | sour cream mashed potatoes | buttered pan au jus smoked shoulder bacon wrapped asparagus 30

Chic Parmo
pepperoni & brie stuffed chicken breast | garlic cream pappardelle roasted onion, bell peppers & asparagus tips 27

Vegan Lemon Saffron Arborio
lemon saffron arborio rice | onion | pepper | asparagus tips | Roma tomato | garlic & herbs 25
add the following: grilled chicken 6 | shrimp 7 | salmon 8

Timbers Steak Knife Burger
Black Angus beef | Canadian bacon | pepperjack | lettuce | tomato | beer battered onion rings tequila lime barbecue sauce | French fries 21

Orleans Burger
Black Angus beef | smoked pork shoulder | lettuce | tomato | pickle Cajun parsley aioli | French Fries 20

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