



(616) 863-7857

<http://www.rockford.express>

Timbers Inn Restaurant Tavern

Shareables

- Timber's Smoked Wings \$15.00
One pound of jumbo house smoked wings that are seasoned with garlic infused olive oil and herbs. Served with celery and ranch
- Smoked Whitefish Spread \$14.50
Great lakes smoked whitefish made into a dip and topped with capers and red onions. Accompanied with toasted pita bread and assorted crackers
- Shrimp Tacos \$13.00
Two tacos filled with sauteed Cajun shrimp, mango salsa, lettuce and finished with sriracha aioli. Accompanied with house-made salsa
- Chicken Strips-Half Order (2) \$10.00
Chicken tenderloins deep-fried and served with French fries and your choice of dipping sauce
- Chicken Strips-Full Order (4) \$14.00
Chicken tenderloins deep-fried and served with French fries and your choice of dipping sauce
- Chicken Quesadilla \$13.50
Southwest chicken with a blend of Monterey jack and cheddar cheese in a grilled flour tortilla. Finished with lettuce, sour cream, and our house-made salsa
- Con Queso \$12.00
Queso cheese with seasoned ground beef topped with tomatoes and scallions. Served with tri-color tortilla chips
- Potato Skins-Half Order (3) \$10.00
Potato skins deep-fried and then baked with bacon and cheddar cheese. Served with sour cream
- Potato Skins-Full Order (6) \$14.00
Potato skins deep-fried and then baked with bacon and cheddar cheese. Served with sour cream
- Buffalo Rolls \$10.50
Seasoned chicken tossed with buffalo sauce and a blend of Monterey jack and cheddar cheese rolled in a wonton wrapper and deep-fried. Served with our house-made ranch and bleu cheese

Soup & Salad

- Fall Harvest Salad \$16.00
Michigan Fuji apples, bacon crumbles, dried cranberries, sunflower seeds, goat cheese and Spring Mix heritage blend served with char-grilled chicken
- Seafood Salad
Grape tomatoes, red onions, cucumbers, banana peppers and mixed greens accompanied with your choice of seafood
- Beet & Spinach Salad \$16.00
Beets, feta crumbles, avocado, grape tomatoes, mandarin oranges, and baby spinach accompanied with char-grilled chicken

Burgers

- Served with one side of your choice**
- Impossible Burger \$16.00
Impossible burger served on a brioche bun topped with sliced avocado, bruschetta and finished with balsamic reduction
- Bacon Burger \$14.50
Half-pound burger topped with BBQ sauce, bacon, and pepper jack cheese and served on a brioche bun with lettuce, tomato and side of mayo
- Gorgonzola Mushroom Burger \$14.50
Half-pound burger topped with sauteed baby portabella mushrooms and melted Gorgonzola, bleu cheese and served on brioche bun with lettuce, tomato and side of mayo
- Buffalo Burger \$16.50
Half-pound free range ground buffalo topped with sharp cheddar cheese and bacon and served on a brioche bun with lettuce, tomato and a side of mayo

Lunch Camp Gitchee Gumees

- Beef Burrito \$15.00
Seasoned ground beef wrapped in a flour tortilla with refried beans and lettuce. Finished with house-made beef enchilada sauce and sharp cheddar cheese. Garnished with lettuce, black olives, onions, tri-color chips, sour cream and our house salsa
- Baked Chicken Pasta \$17.00
Char-grilled chicken served over cavatappi pasta and baked with house-made marinara or Alfredo sauce and mozzarella. Accompanied with Nine Grain bread
- Chicken Burrito \$15.00
Chicken wrapped in a flour tortilla with refried beans and lettuce. Finished with house-made green chile sauce and sharp Monterey Jack cheese. Garnished with lettuce, black olives, onions, tri-color chips, sour cream and our house salsa
- Coconut Shrimp \$22.00
Eight large shrimp battered with coconut breading and deep-fried to a golden brown served with orange marmalade and cocktail sauce. Accompanied with one side of your choice
- ## Dinner Camp Gitchee Gumees
- Honey Glazed Roasted Chicken \$20.00
Eight ounce roasted chicken breast finished with a smoky bourbon honey glaze then served over roasted fingerling potatoes and organic rainbow carrots
- Baked Chicken Pasta \$17.00

Lake Side

- Served with Nine Grain Bread and your choice of soup or salad**
- Maple-Soy Salmon \$24.00
Chilean Atlantic Salmon broiled and topped with a maple soy sauce glaze. Accompanied with wild rice and grilled asparagus
- Planked Whitefish \$25.00
Wild-caught Canadian Great Lakes whitefish baked and served on a cedar plank. Accompanied with grilled asparagus and duchess potatoes baked to golden brown
- Sesame Seared Tuna \$22.00
Wild-caught tuna coated with sesame seeds and pan-seared to temperature finished with a teriyaki reduction and served with a side of wasabi. Accompanied with one side of your choice
- Michigan Bluegill \$25.00
Michigan bluegill breaded and deep-fried and accompanied with fries, house-made tartar sauce and lemon
- Canadian Walleye \$27.00
Wild-caught Canadian walleye breaded in panko bread crumbs and sauteed. Accompanied with one side of your choice and tartar sauce
- Coconut Shrimp \$22.00
Eight large shrimp battered with a coconut breading and deep-fried to a golden brown served with orange marmalade and cocktail sauce. Accompanied with one side of your choice

Steaks, Chops & Ribs

- Served with Nine Grain Bread and your choice of two sides**
- New Zealand Elk Chops-2 \$32.00
 Chops
New Zealand elk chops grilled to temperature and finished with house-made demi glace
- New Zealand Elk Chops-3 \$47.00
 Chops
New Zealand elk chops grilled to temperature and finished with house-made demi glace
- Dean's BBQ Ribs-Half Rack \$19.00
Dean's award winning baby back ribs are marinated in our house-made sauce, then slowly cooked to perfection and glazed with our house-made BBQ sauce
- Dean's BBQ Ribs-Full Rack \$25.00
Dean's award winning baby back ribs are marinated in our house-made sauce, then slowly cooked to perfection and glazed with our house-made BBQ sauce

Pizzas

- Chicken Pesto Pizza
Basil pesto, baby spinach, roasted

Sante Fe Cobb Salad	\$17.50
<i>Southwest chicken, avocado, bacon, grape tomatoes, eggs, roasted red bell peppers, a blend of Monterey Jack and cheddar cheese and mixed greens</i>	
Walleye & Salad-Petite	\$18.00
<i>Grape tomatoes, red onions, cucumber slices, feta crumbles and romaine served with wild-caught Canadian walleye coated in panko bread crumbs and sauteed</i>	
Walleye & Salad-Regular	\$24.50
<i>Grape tomatoes, red onions, cucumber slices, feta crumbles and romaine served with wild-caught Canadian walleye coated in panko bread crumbs and sauteed</i>	
Timber's Caesar Salad	
<i>House-made Caesar dressing, Parmesan croutons and romaine accompanied with your choice of protein</i>	
Steak & Salad	\$19.00
<i>Grape tomatoes, eggs, red onions, cheddar cheese and lettuce accompanied with an eight ounce Angus ball tip sirloin topped with sauteed baby portabella mushrooms</i>	
Bowl of Buffalo Chili	\$6.00
Bowl of Cream of Wild Rice Soup	\$5.50
Bowl of Soup of the Day	\$5.50

Sandwiches

Served with one side of your choice

Timber's Gyro	\$14.50
<i>Pita filled with shredded beef and lamb topped with sweet pickled onions, tomatoes, feta and tzatziki sauce</i>	
Chicken Bruschetta	\$15.50
<i>Char-grilled chicken topped with a blend of onions, garlic, tomatoes, olive oil and herbs, finished with arugula, and mozzarella cheese and served on a ciabatta bun with a balsamic reduction</i>	
The Sicilian	\$14.50
<i>Salami, capicola, ham, pepperoni, provolone cheese, lettuce, tomato, mild banana peppers and Italian aioli served on a ciabatta bun</i>	
Classic Reuben-Half Sandwich	\$11.50
<i>Hand-pulled corned beef or smoked turkey grilled with sauerkraut on marbled rye bread with Thousand Island dressing and Swiss cheese</i>	
Classic Reuben-Full Sandwich	\$15.50
<i>Hand-pulled corned beef or smoked turkey grilled with sauerkraut on marbled rye bread with Thousand Island dressing and Swiss cheese</i>	
Walleye Sandwich	\$17.50
<i>Six ounce wild-caught Canadian walleye fillet served open face on a sub bun with house-made tartar sauce, lettuce, tomatoes and onion</i>	

<i>Char-grilled chicken served over cavatappi pasta and baked with house-made marinara or Alfredo sauce and mozzarella. Accompanied with Nine Grain bread</i>	
Short Ribs	\$17.00
<i>Boneless beef short rib braised and finished with a red wine demi-glace. Accompanied with herb roasted red skin potatoes and sauteed organic rainbow carrots. Accompanied with Nine Grain bread</i>	
Jambalaya	\$20.00
<i>Shrimp, Cajun sausage, and char-grilled chicken, served over wild rice blend and topped with our house-made spicy jambalaya and vegetable sauce. Accompanied with Nine Grain bread (Mild upon request)</i>	
Beef Burrito	\$15.00
<i>Seasoned ground beef wrapped in a flour tortilla with refried beans and lettuce. Finished with house-made beef enchilada sauce and sharp cheddar cheese. Garnished with lettuce, black olives, onions, tri-color chips, sour cream and our house salsa</i>	
Chicken Burrito	\$15.00
<i>Chicken wrapped in a flour tortilla with refried beans and lettuce. Finished with house-made green chile sauce and sharp Monterey Jack cheese. Garnished with lettuce, black olives, onions, tri-color chips, sour cream and our house salsa</i>	
Homestyle Italian Herb Pasta	\$18.50
<i>Roasted red bell peppers, shallots, sauteed portabella mushrooms and baby spinach deglazed with white wine and finished with our house-made basil pesto cream sauce served over homestyle Italian herb pappardelle pasta and topped with char-grilled chicken. Accompanied with Nine Grain bread</i>	

<i>chicken, red onions, Gorgonzola cheese, macadamia nuts and mozzarella cheese</i>	
Greek Pizza	
<i>Roasted chicken, feta crumbles, artichoke hearts, tomatoes, black olives, mozzarella and our house-made marinara sauce</i>	
The Wise Guy Pizza	
<i>Capicola, salami, pepperoni, banana peppers, mozzarella cheese and our house-made marinara sauce</i>	
Margherita Pizza	
<i>Fresh mozzarella, tomatoes, fresh basil and our house-made marinara sauce finished with a balsamic reduction</i>	
BBQ Chicken Pizza	
<i>Roasted chicken, bacon, red onions, banana peppers, Italian sausage, our house-made BBQ sauce and a blend of Monterey jack and cheddar cheese</i>	
The Hunter Pizza	
<i>Pepperoni, Italian sausage, bacon, red onions, mushrooms, mozzarella and house-made marinara sauce</i>	
8"-Build Your Own Pizza	\$10.00
<i>Start with 8" or 12" crust, then add one of our house-made sauces. We will finish it with mozzarella and your favorite toppings</i>	
12"-Build Your Own Pizza	\$13.00
<i>Start with 8" or 12" crust, then add one of our house-made sauces. We will finish it with mozzarella and your favorite toppings</i>	

Sides

French Fries	\$6.00
Baked Potato	\$6.00
Wild Rice Blend	\$6.00
Steamed Broccoli	\$6.00
Red Cabbage Slaw	\$6.00
Small House Salad	\$6.00

Premium Sides

Onion Rings	\$7.00
Loaded Baked Potato	\$7.00
Sweet Potato Fries	\$7.00
Seasonal Veggies	\$7.00
Side Caesar Salad	\$7.00
Side Baby Spinach Salad	\$7.00
Broccoli & Cheese Sauce	\$7.00
Side of Shrimp (4)	\$9.00
Side of Cajun Shrimp (7)	\$9.00

Take Out Additions

Please Include Silverware
Please Include Napkins