



# Timberview Restaurant

## Winter Hours:

Lunch - Tuesday thru Saturday - 11:30 a.m. to 2:30 p.m.

Dinner - Thursday, Friday, Saturday - 5:00 p.m. to 9:00 p.m.

Sunday Brunch - 10:00 a.m. to 2:30 p.m.

## Dinner Menu

### Appetizers

**French Onion Soup Gratinee \$4 / \$6**  
**Soup of the Day \$3.50 / \$5**

**Spicy Mussels \$11**  
Sautéed in garlic, green chilies, white wine, butter and herbs with grilled crostini

**Cheese Platter \$11**  
Choice of Brie or Blue Dé Auvergne with rye toast points, maple and onion marmalade, fruit, and candied pecans

**Duck Leg Confit \$14**  
With sautéed spinach, seared chickpea grits and warm red wine vinaigrette

### Salads

**Warm Baby Spinach Salad \$10**  
Topped with pine nuts, dried apricots, hard cooked egg with lemon vinaigrette

**Roasted Beet and Pickled Vegetable Salad \$9**  
Served over a bed of greens, goat cheese and black pepper and virgin olive

**Caesar Salad \$9**  
Romaine lettuce, cherry tomato, croutons, grated parmesan cheese, tossed with Caesar dressing

**Arugula Salad \$10**  
Served with garlic chips, roasted butternut squash, toasted almonds, apple feta cheese, topped with red wine dressing

### Pastas

**Capellini Pomodoro \$13**  
Fresh tomatoes, sautéed with garlic and fresh basil with fresh mozzarella over capellini pasta

**Creamy Four Cheese Pasta \$13**  
Penne pasta tossed with ricotta, gorgonzola and Parmesan baked with bread crumbs and fresh mozzarella

### Entrées

**Smoked Chicken Risotto \$16**  
Roasted onion, mild Anaheim chilies, fresh mozzarella and spinach

**Portuguese Style Fish Stew \$18**  
Assorted fish and shellfish simmered with smoked chorizo sausage, potatoes, kale, tomatoes and a touch of cream

**Pan Roasted Statler Chicken Breast \$19**  
Grilled baby broccoli (broccolini), glazed red onion and white wine pan jus. Served with wild rice

**Porcini Crusted Tornadoes of Beef \$28**  
With butter milk whipped potatoes, grilled napa cabbage, scallion emulsion and cherry tomato

**Red Curry Barbeque Salmon \$22**  
Served with sesame jasmine rice, sautéed spinach and ginger with a tangy vegetable slaw

# *Timberview Sunday Brunch Menu*

## **Breakfast**

### **Two Eggs Your Way - \$9**

Two eggs prepared to your liking with choice of bacon or sausage, toast, and Club home fries

### **Eggs Benedict - \$10**

Two poached eggs w/Canadian bacon on English muffins with hollandaise sauce and skillet potatoes

### **Build Your Own Omelet - \$10**

A four egg omelet with choice of toast, cheese, meats and vegetables (cheddar, Swiss, provolone, pepper jack, sausage, bacon, ham, grilled chicken, onions, peppers, spinach, mushrooms, tomatoes)

### **Homemade Pancakes - \$9**

Homemade buttermilk pancakes served with Vermont maple syrup with choice of blueberries, chocolate chips or pecans

### **French Toast a la Bananas Foster - \$12**

Bananas in brandy caramel with vanilla pastry cream over French Toast

### **Corned Beef Hash with Poached Eggs - \$10**

and a side of toast

### **Smoked Salmon Plate - \$13**

Mixed greens, homemade focaccia bread, poached eggs and Brie cheese

### **Garden Salad - \$8**

Chopped romaine & red leaf lettuce with carrots, onion, cucumber, cherry tomato & croutons

### **Caesar Salad - \$8**

Chopped romaine lettuce tossed with house Caesar dressing, croutons, Kalamata olives and shredded Parmesan cheese

**Add: Chicken - \$4 or Shrimp - \$5**

## **Sandwiches**

### **Brunch Burger - \$13**

Burger on top of a seared hash brown with bacon, hollandaise and a fried egg

### **Classic Reuben - \$10**

House roasted corned beef served with sauerkraut, Swiss cheese and Russian dressing on rye with hand-cut French fries

### **Turkey Club - \$10**

Traditional triple-decker club with turkey, bacon, lettuce, tomato and mayo on multi-grain bread served with hand-cut French fries

### **Soup or Salad & ½ Deli Sandwich - \$10**

Choice of deli sliced turkey, ham, roast beef or tuna salad with lettuce & tomato on your choice of bread

### **Build Your Own Deli Sandwich - \$8**

Your choice of meat, veggies & bread

### **Meats:**

Black forest ham, turkey, roast beef, tuna salad

### **Veggies:**

Lettuce, tomato, onion, spinach

### **Cheese Platter - \$11**

Choice of Brie or Blue De Auvergne with rye toast points, maple and onion marmalade, fruit and candied pecans

### **Roasted Beet and Pickled Vegetable Salad - \$9**

Served over a bed of greens, goat cheese, black pepper and virgin olive oil