

## APPETIZERS

*Gluten free crostini available +2*

### CALAMARI PARMESAN

Big Cedar Lake's favorite served with lemon butter 14

### BAKED SPINACH & ARTICHOKE DIP

Fresh spinach, artichoke hearts, herb cream cheese, cheddar cheese, served with grilled crostini 10

### TIMMER'S MUSSELS

PEI mussels simmered in white wine, cream, shallots, garlic, and fresh thyme. Topped with olives & tomatoes, served with grilled crostini 14

### GOAT CHEESE BRUSCHETTA

La Clare Farms goat cheese, tomato, red pepper, fresh herbs, olive oil 9

## SOUP & SALAD

*Add grilled chicken 7 | grilled Atlantic salmon 12  
Sautéed Shrimp 12*

### CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

### CAESAR

Romaine, parmesan, tomato, croutons, tossed in Caesar dressing Half 7 / Full 10

### CHOPPED

Iceberg, egg, bacon, white cheddar, tomato, scallion choice of house-made dressing Half 9 / Full 13

### MIXED GREENS

Carrot, tomato, radish, croutons, choice of house-made dressing Half 5 / Full 8

*Dressings: Vinaigrette, Ranch, Bleu Chesse, French or Creamy Parmesean*

## SANDWICHES

*All sandwiches served with choice of seasoned French fries, onion rings, baked potato, or small mixed green salad  
Split plate +3*

### BIG CEDAR BURGER

Char-grilled ½ pound steak burger on toasted roll, chipotle mayo, lettuce, tomato, pickle with choice of cheese 14 / add bacon +2

### GRILLED CHICKEN

Marinated chicken breast on toasted ciabatta with lemon pepper aioli, lettuce, tomato, pickle 13 / add bacon +2

### PRIME RIB

Shaved Prime Rib on toasted roll with Swiss cheese, sautéed onions, mushrooms and au jus 16

## ENTREES

*All entrees served with choice of soup or mixed green salad Split plate +5*

### GRILLED ATLANTIC SALMON

Strawberry relish, balsamic glaze, wild rice & seasonal vegetable 27

### SEARED SCALLOPS

Asparagus, herb risotto & lemon butter 34

### SAUTÉED CANADIAN WALLEYE

Sautéed with brown butter, lemon & capers, wild rice & seasonal vegetable 28

### BBQ RIBS

Slow roasted pork ribs basted with our sweet BBQ glaze, choice of potato & seasonal vegetable Half 20 / Full 31

### CREAMY GARLIC CHICKEN SCALLOPINI

Lemon parmesan risotto & seasonal vegetable 24

### GRILLED FILET MIGNON

Herb butter, choice of potato & seasonal vegetable 6oz 33

## ENTRÉE ADDITIONS

Sautéed onions 2

Garlic mushrooms 4

Carrots vichy 3

Asparagus spears with lemon butter 6

Seared scallops (2) 13

Sautéed shrimp (4) 12

## FAMOUS FRIDAY FISH FRY

*Served with coleslaw, rye roll, tartar sauce and choice of french fries, homemade potato pancakes or baked potato*

### COD

Beer battered or corn flake crusted  
2 Piece 11 / 4 Piece 16

### LAKE PERCH

Beer battered or lightly dusted MP

### WALLEYE

Beer battered 20

### BAKED COD WITH CREAMY DILL SAUCE

Topped with diced tomato & cucumber 17

*Hamburgers & steaks that are served rare or medium-rare may be undercooked & are served at the request of the customer. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

# wine

Timmer's  
RESORT

## REDS

	glass	bottle
<b>MEIOMI PINOT NOIR</b>	9	36
2017 Monterey County, California Cranberry, cherry, dried strawberries & soft tannins		
<b>ROCO GRAVEL ROAD PINOT NOIR</b>	11	44
2015 Willamette Valley, Oregon Bright cherry with a hint of vanillas		
<b>GREYSTONE MERLOT</b>	9	36
2017 California Plum & raspberry flavors		
<b>MICHAEL DAVID PETITE PETIT SIRAH</b>	9	36
2017 Lodi, California Bold flavor with lots of fruit & a strong finish		
<b>SEPTIMA MALBEC</b>	9	36
2017 Mendoza, Argentina Plum & cherry with hints of toast & vanilla		
<b>WILD THING ZINFANDEL</b>	10	40
2015 Mendocino County, California Dark fruit with hint of black pepper		
<b>FRANCISCAN CABERNET SAUVIGNON</b>	13	52
2018 Monterey County, California Deep blackberry, coffee & spice		
<b>MICHAEL DAVID FREAKSHOW CABERNET</b>	13	52
2017 Lodi, California Vanilla & spice with a hint of smoke & cherry finish		
<b>LONGRIDGE PINOTAGE</b>		40
2017 Stellenbosch, South Africa Medium red, blackberry with earthy ends		
<b>CHATEAU MONTELENA CABERNET SAUVIGNON</b>	83	
2016 Napa Valley, California Blackberry & pepper aromas, flavors of black fruits & dark chocolate		
<b>SILVER OAK CABERNET SAUVIGNON</b>		130
2015 Alexander Valley, California Brown sugar & nutmeg, black fruits & dark chocolate		
<b>CAYMUS CABERNET SAUVIGNON</b>		120
2016 Napa Valley, California Ripe fruit & sweet chalky tannins		
<b>HOUSE</b>	6	24
Merlot Pinot Noir Cabernet Sauvignon		

## BUBBLES

	glass	bottle
<b>FREIXENET BOTTLE</b>		36
Sonoma, California		
<b>LUNETTA PROSECCO SPLIT</b>		9
Trentino, Italy		

## ROSÉ

	glass	bottle
<b>AIME ROQUESANTE ROSÉ</b>	8	32
2018 Cotes de Provence, France Smooth with peach, strawberry and cherry flavors		

## WHITES

	glass	bottle
<b>ANTERRA MOSCATO</b>	7	28
2018 Italia Sweet with floral apricot notes		
<b>TRULLO RIESLING</b>	8	32
2018 Rheinhessen, Germany Semi-sweet		
<b>WALNUT BLOCK SAUVIGNON BLANC</b>	8	32
2019 Marlborough, New Zealand Dry-style, subtle oak, rich fruit		
<b>LEAPING HORSE NO OAK CHARDONNAY</b>	7	28
2017 California Clean & crisp with hints of citrus and apple		
<b>BUTTER CHARDONNAY</b>	10	40
2018 Jam Cellars Lodi, California Rich & creamy, vanilla finish		
<b>FRANK FAMILY CHARDONNAY</b>	12	48
2017 Carneros Napa, California Fruit forward & balanced, pear, apple, butterscotch & pineapple		
<b>ROMBAUER CHARDONNAY</b>		65
2018 Carneros, California Fresh & floral aromatics highlight the fruity attributes		
<b>HOUSE</b>	6	24
Chardonnay Pinot Grigio White Zinfandel		

**HAVE YOUR NEXT EVENT  
AT TIMMER'S RESORT!**

Email [events@fstreetgroup.com](mailto:events@fstreetgroup.com)  
to plan your perfect party today.

