



## APPETIZERS

*Gluten free crostini available +2*

### CALAMARI PARMESAN

Big Cedar Lake's favorite parmesan-cruste  
calamari steak, lemon butter 14

### BAKED SPINACH & ARTICHOKE DIP

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

### TIMMER'S MUSSELS

PEI mussels simmered in white wine,  
cream, shallots, garlic, fresh thyme,  
olives and tomato, served  
with crostini 14

### BUTTERNUT SQUASH RAVIOLI

Brown butter, sage and candied pecans 10

## SOUP & SALAD

*Add chicken 7 | Atlantic salmon 12  
sautéed shrimp 12*

### CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

### CAESAR

Romaine lettuce, parmesan, croutons,  
and Caesar dressing Half 7 / Full 10

### CHOPPED

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

### MIXED GREENS

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

*Homemade dressings: Vinaigrette, Ranch,  
Bleu Cheese, French or Creamy Parmesan*

## 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, chipotle mayo,  
lettuce, tomato, pickle with choice of cheese,  
served on toasted roll 14 / add bacon +2

### BUTTERMILK FRIED CHICKEN

Lightly floured chicken breast, lemon pepper aioli,  
lettuce, tomato, and pickle, served  
on toasted roll 13 / add bacon +2

### PRIME RIB SANDWICH

Shaved prime rib, swiss cheese, sautéed  
onions and mushrooms, au jus,  
served on toasted roll 17

## ENTREES

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

### BOURBON PEACH GLAZED SALMON

Wild rice and seasonal vegetable 29

### SAUTÉED CANADIAN WALLEYE

Brown butter, lemon, capers,  
wild rice and vegetable 29

### CREAMY TUSCAN CHICKEN

Lightly floured, pan-seared chicken breast,  
spinach, sun-dried tomato, white wine cream sauce,  
served with vegetable and choice of potato 24

### BBQ RIBS

Slow-roasted pork ribs basted with  
sweet BBQ glaze, served with vegetable and  
choice of potato Half 24 / Full 34

### GRILLED FILET MIGNON

Herb butter, served with vegetable and  
choice of potato, 6oz 38

### SEARED SEA SCALLOPS

Parmesan risotto, roasted asparagus and  
lemon butter 36

## ENTRÉE ADDITIONS

Sautéed onions 2

Garlic mushrooms 4

Carrots vichy 3

Asparagus spears with lemon butter 6

Seared scallops (2) 14

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

**Timmer's  
RESORT**

*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.*