

TIMBERS RESTAURANT

Starters

Ski Vermont Farmhouse Chowder 7.00
The All Vermont Soup

Rhode Island Calamari 12.00
Lightly Fried, Tossed with Sweet Onion, Pickled Pepper Vinaigrette &
Frisee Greens, Garlic Aioli

Sugarbush Salad 7.00
Mixed Baby Greens, Cider Vinaigrette, Toasted Sunflower Seeds &
Seasonal Garnishes

Classic Caesar Salad 8.00
Crisp Romaine, Tangy Dressing, Croutons, Sharp Cheese

Grilled Pizzetta 9.00
Crisp Pizza Shell Topped with Garlic Oil, Herbs & Blend of Taylor Farm
Smoked Gouda & Vermont Ayr Farmhouse Cheese

Main Courses

Timbers Steaks

Choice of mashed or baked potatoes
Choice of red wine demi, garlic herb butter or sweet red onion jam

Dry Aged Prime Rib 28.00
Aged for Three Weeks in House and Hand Cut

Filet Mignon 26.00
Choice Western Center Cut Beef Tenderloin

Crispy Skin Chicken Breast 22.00
Grilled White Peaches, Frisee, Peppers & Arugula Salad Tossed with
Chipotle Vinaigrette, Topped with Fried Sweet Potatoes

Vermont Pork 19.00
Braised, Sliced Shoulder, White Beans, Sweet & Smoky Peppers, Onions,
& Pine Nuts, Topped with an Orange Gremolata

Catch of the Day
Seasonal Fresh Fish – Priced to Sell