



# MENU



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# APPETIZERS



## PAUL BUNYAN ONION

A colossal flowered onion, lightly battered and deep fried. Served with a side of creamy horseradish blend sauce \$11

## SUPERIOR CHEESE CURDS

White cheddar cheese curds, hand battered and deep fried until golden brown. Served with a side of ranch \$12

## POTATO CANOES

Classic potato skins loaded with melted cheddar jack cheese, bacon bits and chives. Served with a side of sour cream \$12

## BUFFALO RED WINGS

These bone in wings are anything but plain. Served Mild, Medium, Uff Dah, or Sweet and Smoky  
Served with a side of bleu cheese \$12

## MOSQUITO BITES

A variety platter filled with potato canoes, buffalo red wings and cheese curds. Served with a side of ranch and sour cream \$17

## TIMBER SHRIMP

Five smoked jumbo bacon wrapped shrimp drizzled with bbq sauce \$14

## STEAKHOUSE BRUSCHETTA

Toasted focaccia bread brushed in olive oil, marinated tenderloin tips, caramelized onions, diced tomatoes, bleu cheese dressing and basil \$13

## BEAR PAWS

Portabella mushrooms topped with a savory bread stuffing blended with spinach, parmesan, garlic and chopped parsley \$12

## WOODLAND NACHOS

Tortilla chips layered with black beans, avocados, tomatoes, onions, melted white queso and jack cheddar cheese  
Steak \$15 | Chicken \$13



# FLATBREADS



## NORTHWOODS FLATBREAD

Rotisserie chicken, Alfredo sauce, Minnesota wild rice, shredded carrots, broccoli and cheddar jack cheese \$13

## SPICY SHRIMP FLATBREAD

Seasoned sautéed shrimp, spicy ranch sauce, diced tomatoes, green onions, and pepper jack cheese \$13

## PEPPERONI FLATBREAD

Pepperoni, New York style marinara sauce, mozzarella and provolone cheese \$13

## STEAK & MUSHROOM FLATBREAD

Tenderloin tips, mushroom sauce, sautéed mushrooms, cheddar jack cheese and chopped basil \$14

## BARBEQUE CHICKEN FLATBREAD

Rotisserie chicken, root beer based bbq sauce, red onion, cilantro and cheddar jack cheese \$13



# SALADS



## CHOPPED SALAD

Romaine lettuce tossed in raspberry poppyseed dressing, sweet potato crusted chicken, tomatoes, bleu cheese crumbles, toasted almonds, diced cucumbers, dried cranberries, Granny Smith apples and shredded coconut \$14

## CHEFS SALAD

Romaine lettuce, ham, chicken, diced tomatoes, shredded cheese, avocado, and hard boiled eggs. Served with your choice of dressing \$14

## STEAK SALAD

Romaine lettuce tossed in balsamic dressing, beef tenderloin tips, tomato and red onion slices, bleu cheese crumbles, fried onion petals and a side of bleu cheese dressing \$15

## HERB CRUSTED CHICKEN SALAD

Romaine lettuce, herb crusted chicken, shredded carrots, diced tomatoes, wild rice, dried cranberries, toasted almonds and shredded cheese. Served with a side of honey Dijon dressing \$14

## CHICKEN CAESAR SALAD

Romaine lettuce tossed in our classic Caesar dressing and topped with rotisserie pulled chicken, parmesan cheese and croutons \$13



# BURGERS



Burgers are 100% choice USDA Black Angus beef. Served on a toasted white bun with lettuce, tomato, onion, pickle and a side of our homemade kettle chips. Add bacon to any burger for \$2.00. Substitute a potato choice for \$2

## **BABE'S CHEESE BURGER**

Your choice of American, cheddar, Swiss or provolone cheese. \$10

## **BLEU CHEESE BURGER**

Melted bleu cheese crusting, bacon and blackening seasoning \$12

## **PAUL BUNYAN ONION BURGER**

Lightly battered onion petals and our signature creamy horseradish blend sauce \$12

## **PAUL'S PEPPER JACK BURGER**

Chili maple glaze, spicy chipotle mayo, pepper jack cheese and chipotle seasoned bacon \$12

## **SILVER BAY MUSHROOM & SWISS BURGER**

Sautéed mushrooms and melted Swiss cheese \$12

## **CHAINSAW BURGER**

Pulled bbq pork, coleslaw and onion petals between two grilled cheese sandwiches \$15

## **BIG WOODS BOURBON BURGER**

Caramelized onions, bourbon bbq glaze and cheddar cheese \$13

## **LAKELAND TURKEY BURGER**

Bacon, bbq sauce, and cheddar cheese \$12



# SANDWICHES



Sandwiches are served with a side of our homemade kettle chips. Substitute a potato choice for \$2

## **BLACKENED PRIME RIB SANDWICH**

Blackened prime rib, melted provolone cheese, lightly batter fried onion petals, and a side of creamy horseradish. Served on a ciabatta hoagie \$16

## **PHILLY CHEESE STEAK**

Shaved prime rib, melted provolone cheese, sautéed mushrooms, onions, and green peppers. Served on a ciabatta hoagie \$13

## **CHICKEN AVOCADO SANDWICH**

Chicken breast, avocado, melted provolone cheese and chipotle mayo. Served on a white bun \$13

## **TUSCAN CHICKEN SANDWICH**

Chicken breast, provolone cheese, caramelized onion, roasted red peppers and pesto mayo. Served on a herb focaccia bun \$13

## **SHRIMP HOAGIE**

Seasoned sautéed shrimp, diced tomatoes, green onions, lettuce, pepperjack cheese and chipotle ranch sauce. Served on a ciabatta hoagie \$14

## **BUFFALO CHICKEN HOAGIE**

Rotisserie chicken, bleu cheese crumbles, buffalo hot sauce Served on a ciabatta hoagie \$13

## **SPICY ROTISSERIE HOAGIE**

Pulled rotisserie chicken, sweet red peppers, jalapenos, grilled onions, pepperjack cheese and chipotle mayo. Served on a ciabatta hoagie \$13

## **OPEN FACED SANDWICH**

Your choice of rotisserie Chicken or Pork on Texas toast, served with garlic mashed potatoes and gravy and a side of our homemade coleslaw \$12



# HEARTY DINNERS



Dinners include sautéed green beans, your choice of potato, and our freshly baked honey wheat bread.  
Add a house salad, caesar salad, or a cup of our homemade soup for \$4

## CANADIAN WALLEYE

Fresh water Canadian walleye prepared batter fried or broiled \$23

## PARMESAN CRUSTED WALLEYE

Fresh water Canadian walleye dipped in buttermilk, coated in a breaded parmesan cheese and pan fried to a golden brown \$26

## MISSI-SHRIMPI

Five jumbo shrimp prepared batter fried, broiled or coconut \$25

## CHANGE OF SEASONS SALMON

Simply grilled. Your choice of lemon pepper or blackening \$23

## PRAIRIE CHICKEN

Grilled chicken breast, bacon strips, bbq sauce, melted cheddar jack cheese and scallions \$19

## NORTHERN LIGHTS CHICKEN

Parmesan crusted chicken breast lightly sautéed with blended herbs \$19

## BARNYARD BRUSCHETTA CHICKEN

Grilled chicken breast, fresh bruschetta, and provolone cheese \$19

## CHICKEN-K-BOB

Cuts of chicken breast skewered with onions, mushrooms, bell peppers, and cherry tomatoes  
Served on a bed of wild rice  
1 Skewer \$19 | 2 Skewers \$24

## BAY LAKE ROTISSERIE CHICKEN

Half rotisserie chicken served with baked beans, coleslaw and your choice of potato \$19

## CABIN FEVER PORK CHOP

A thick cut 10 oz. bone in pork chop grilled to perfection  
1 Chop \$19 | 2 Chops \$25

## BEEF STIR FRY

Steak tips sautéed with wild rice, broccoli, shredded carrots, mushrooms, green peppers, and stir fry sauce  
(This dinner does not include a potato choice) \$19



# PASTAS



Pastas include our freshly baked honey wheat bread.  
Add a house salad, caesar salad, or a cup of our homemade soup for \$4

## MESABI ALFREDO PASTA

Fettuccini noodles, rotisserie chicken, broccoli, Alfredo sauce and parmesan cheese \$19  
Substitute Shrimp or Steak \$23

## CHEESE TORTELLINI AND CHICKEN

Cheese stuffed tortellini, rotisserie chicken, tomato cream sauce, parmesan cheese and chopped parsley \$19  
Substitute Shrimp or Steak \$23

## SPICY SHRIMP PASTA

Angel Hair pasta, sautéed shrimp, spicy ranch sauce, diced tomatoes, green onions, and pepper jack cheese \$18

## SRIRACHA CHICKEN RANCH PASTA

Fettuccini noodles, rotisserie chicken, sriracha Alfredo sauce, bacon, scallions, and mozzarella cheese \$17

## PESTO CHICKEN PASTA

Angel Hair pasta, rotisserie chicken, creamy basil pesto sauce, spinach, tomatoes, sliced red onions and mozzarella cheese \$17



# STEAKS



Steaks are 100% aged Black Angus beef, hand cut and grilled to perfection.  
Dinners include sauteed green beans, choice of potato and our freshly baked honey wheat bread  
Add a house salad, caesar salad, or a cup of our homemade soup for \$4

## VIKING

Center cut sirloin. They are big, bold and after being beaten in 4 super bowls you know they have to be tender  
7 oz. \$23 | 12 oz. \$29

## IRON RANGER

14 oz. marbled ribeye steak. You'll enjoy digging into this one \$37

## EDMUND FITZGERALD

7 oz. center cut filet mignon. Sink your teeth into this one \$37

## TIMBER CREEK FILET MEDALLIONS

Two 4 oz. tenderloin filets topped with a portabella mushroom brown sauce, a hint of garlic and cracked pepper \$33

## NORTH SHORE

12 oz. New York strip steak. It's our states most wonderful strip of land \$33

## BLUE OX

20 oz. porterhouse steak. A New York strip steak and tenderloin in one. You'll know there's only one place we could have gotten it. Sorry, Babe! \$42

## CHUCK LINDBURGER

12 oz. Black Angus ground chuck. Let your taste buds take off with this \$21

## LODGE K-BOB

Cuts of marinated tenderloin, bell peppers, onions, mushrooms and cherry tomatoes served on a bed of wild rice  
1 Skewer \$21 | 2 Skewers \$28

## CAMPFIRE SIRLOIN TIPS

Marinated sirloin tips sautéed with mushrooms, onions, and green peppers \$21



# PRIME RIB



Look no further. You've found what you're looking for.  
Our signature prime rib is roasted slowly in our ovens to your desired temperature

**LENA** 10 oz. \$27    **OLE** 16 oz. \$35    **LUMBERJACK** 22 oz. \$43



# ADD ONS



Bleu Cheese Crusting \$2  
Three Jumbo Shrimp \$9

Sautéed Mushrooms \$3  
Sautéed Onions \$3  
Bacon Wrapped \$3

Peppercorn Blue Cheese \$4  
Blackening \$2

# CHOICE OF SIDES

Baked Potato  
Cheesy Hash Browns  
Sweet Potato Fries  
Steamed Broccoli  
French Fries  
Garlic Mashed  
Wild Rice  
Sautéed Green Beans

\* Add cheese and bacon to any side item for \$2



# SOUPS



**BOWL** \$7 | **CUP** \$5

**Minnesota Wild Rice Soup** – Our signature homemade cream based soup with pulled rotisserie chicken, wild rice, shredded carrots

**Soup of the Day** – Ask your server for details

**Crock of French Onion** \$7  
**Crock of Chili** (seasonal) \$7

Gratuity of 20% will be added to parties of 8 or more

**\*Consuming raw or uncooked pork, beef, and seafood may increase your risk of foodborne illness**

*We would like to thank you for dining with us!  
We will continue to strive in maintaining our  
restaurant to the upmost of quality, comfort,  
cleanliness and guest satisfaction.  
We sincerely appreciate your business during  
these changeable times.*

*~ The Timber Lodge Steakhouse family*

