



Timberwolf Menu

APPETIZERS

VIETNAMESE SPRING ROLLS

\$12

Rice paper wraps filled with julienned carrot, celery, sweet peppers, shredded cabbage, alfalfa sprouts, and fresh cilantro. Served with a sweet & tangy chili dip

Add chicken or shrimp - \$10

CALAMARI FRITTI

\$14

Hand dusted calamari rings, fried until golden. Served with a garlic parmesan aioli

SHRIMP TACOS

\$15

Blackened shrimp, sweet chili slaw, pico di gallo & avocado in grilled corn flour tortillas

BBQ PULLED PORK FLATBREAD

\$14

Toasted flatbread topped with BBQ pulled pork, crispy onions, sweet onion jam, scallions & a Texas-style BBQ sauce

SPINACH & ARTICHOKE DIP

\$16

A rich, creamy, and cheesy blend of spinach & artichoke hearts, baked until bubbly and golden. Served with flatbread points & tortilla chips

HANDHELDS & SANDWICHES

TIMBER BURGER

\$19

House-made 6oz patty with lettuce, tomato, sweet red onion, pickles, BBQ pulled pork, provolone cheese, crispy onions & chipotle aioli on a toasted kaiser bun

BUFFALO CHICKEN CAESAR WRAP

\$18

Choice of crispy or roasted chicken, tossed in Buffalo sauce, wrapped in a tortilla with crisp romaine, bacon bits, creamy Caesar dressing & shredded Asiago cheese

PRIME RIB DIP

\$23

Slow roasted shaved Prime rib on a toasted Vienna roll with red onion jam, Emmental Swiss & horseradish aioli. Served with a roasted garlic Au Jus

MEATBALL SANDWICH

\$17

7" Vienna bun with handcrafted meatballs, tomato basil sauce, mozzarella & Asiago cheese

SPICY ITALIAN TRIPLE DECKER CLUB

\$18

Grilled chicken, prosciutto, vine ripened tomato, provolone cheese, baby greens, Calabrian remoulade & a basil pesto aioli



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SALADS

ADD CHICKEN OR SHRIMP \$10

5 TONE MARKET GREENS

Baby greens tossed with, cucumber, tomato, sweet red onion, carrot, shaved radish with a white balsamic vinaigrette

Full \$16

1/2 \$8

CAESAR SALAD

Crisp romaine tossed with smoked bacon, herbed croutons, creamy dressing, shaved Asiago cheese & lemon garnish

Full \$17

1/2 \$9

GREEK SALAD

Romaine topped with tomato, cucumber, sweet red onion, kalamata olives & crumbled goat cheese feta with a red wine & oregano vinaigrette

Full \$18

1/2 \$10

NEAPOLITAN STYLE PIZZAS

MAKE IT A PANZEROTTI FOR AN EXTRA \$3.5

MARGHERITA

Pizza sauce, buffalo mozzarella, bruschetta & fresh basil

\$20

TOMMY GUNN

Pizza sauce, provolone & mozzarella cheese, prosciutto, green olives, fresh basil

\$22

ENTREES

FISH & CHIPS

House beer battered haddock, hand chipped fries, creamy coleslaw & tartar sauce

1pc \$16

2pc \$19

CHICKEN PARMESAN

Breaded chicken parm served with linguini noodles or seasonal veg & roasted potatoes

\$24

LINGUINI PRIMAVERA

Imported noodled tossed with tomatoes, sweet peppers, onions, & kalamata olives, in a roast garlic a la olio sauce finished with goat cheese feta

\$18

Add chicken or shrimp \$10

CARNE

Pizza sauce, mozzarella cheese, shredded pepperoni, ham, salami, sausage

\$23

CHICKEN PARM

Pizza sauce, mozzarella & asiago cheese, crispy breaded chicken

\$22



Pub Menu

CASUAL BITES, DONE RIGHT

ALL DAY FAVOURITES

NACHO PLATTER

Yellow corn tortilla chips layered with pub blend cheese, Pico Di Gallo, corn and black bean salsa, served with sour cream and salsa.

Add roasted chicken or ground beef - \$10

\$20

CHICKEN WINGS & FRIES

Crispy fried wings with crudite and blue cheese dip. Choice of Mild, Medium, Hot, Suicide, Honey Garlic, Buffalo, Lemon Pepper, Cajun or Bucky's What's the Dill seasoning

1 lb \$19
2 lbs \$29
4 lbs \$50

CHICKEN TENDERS & FRIES

Breaded tenders (4) fried until golden, served on seasoned hand chipped fries with plum sauce

\$19

FRIES

Hand Chipped Don Poulin potatoes tossed with in house seasoning

\$9

POUTINE

Don Poulin potatoes topped with St-Albert cheese curds and brown gravy

\$12

SWEET POTATO FRIES

Sweet potatoes, fried and seasoned with sea salt and served with a Chipotle Aioli

\$11

