



est. 1995

Timberwolf Inn

Restaurant | Lounge | Lodging

Appetizers

- PICKLE CHIPS** - Large plate of pickles hand breaded in our house flour mix and beer batter.....8
- BACON BLUE BRUSSEL BOWL** - Halved brussel Sprouts tossed in pecanwood smoked bacon and aged blue cheese crubmles.....9 (GF)
- CALAMARI** - Golden fried strips of squid fillet served with our house cocktail sauce.....11
- SPICY GREEN BEANS** - Deep fried breaded green beans with a spicy coating.....9
- CRISPY SHRIMP WRAPS** - shrimp accented with ginger & herbs wrapped in a delicate pastry sheet.....10
- CRAB RAGOON** - Crabmeat and seasoned cream cheese, hand rolled in a wonton skin & fried.....10
- WALLEYE FINGERS** - Dipped in our own batter, deep fried and served with tarter sauce.....10
- CHEESE CURDS** - Deep fried cheese curds served with our house marinara.....9
- TRUFFLE FRIES** - French fries tossed in truffle oil & parmesan cheese.....9
- STEAK BITES** - Beer battered steak tenderloin bites served with our creamy horseradish sauce.....12
- SHRIMP COCKTAIL** - Poached jumbo shrimp served with lemon & our house cocktail sauce.....14
- BONELESS CHICKEN WINGS** - Fresh cut chicken breast dipped in our beer batter with your choice of sauce. Choose from buffalo, cantonese, honey mustard, or honey bbq.....10

Soup & Salads

- SOUP OF THE DAY** - Bowl.....5 Cup.....3
- BAKED FRENCH ONION** - Garnished with seasoned croutons & melted smoked provolone cheese..... 6
- TIMBER SALAD** - Blue cheese crumbles, diced celery, roasted almonds, dried craisins and mandarin oranges over mixed greens with your choice of dressing.....12 (GF)
- CAESAR SALAD** - Tossed caesar salad with fresh cut romaine, parmesan cheese & croutons.....10
- CHEF SALAD** - Salad greens topped with a generous portion of turkey, ham and all the fixings.....12
- GARDEN SALAD** - Large salad with mixed greens & all the fixings.....10
- TOP OFF ANY SALAD** - Chicken, deep fried or broiled.....3
Shrimp, deep fried or broiled.....5
Steak.....7

DRESSINGS

Blue Cheese, Ranch, French, Thousand Island, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette

(GF) Gluten Free

www.timberwolfinn.com | 218.832.3990 | 50021 Jack The Horse Rd, Marcell, MN

Burgers

Served with your choice of french fries, tator tots, or a cup of soup. Substitute onion rings or sweet potato fries for \$1. Veggie patty for 2.50. Gluten free bun available for 1.50

- TIMBERWOLF BURGER** - Third pound Angus burger.....8.5 Add Cheese..... 9
- PECANWOOD SMOKED BACON CHEESE BURGER** - Angus beef with melted cheese & bacon.....9.5
- JALAPENO BURGER** - Served with pepper jack cheese, jalapenos and our house jalapeno sauce.....9.5
- BLUE SWISS** - Melted blue cheese crumbles and swiss cheese.....9.5
- MUSHROOM & SWISS** - Swiss cheese over sauteed mushroom.....9.5
- PATTY MELT** - Grilled on whole wheat bread, with cheddar cheese and fried onion.....9.5

Chicken

Served with your choice of french fries, tator tots, or a cup of soup. Substitute for onion rings or sweet potato fries for \$1. Gluten free bun available for 1.50

- SIMPLY CHICKEN SANDWICH** - Six ounce chicken breast broiled or deep fried.....8.5
- BUFFALO CHICKEN SANDWICH**- Fried & dipped in buffalo sauce served with blue cheese dressing.....9
- BBQ CHICKEN MELT** - Chicken breast with bacon, cheddar cheese, & a side of bbq sauce.....9.5
- CHICKEN BACON RANCH WRAP**- Chicken breast, bacon, ranch & lettuce in a tomato basil wrap.....10
- CHICKEN STRIPS** - Hand cut chicken breast, sliced, beer battered, & deep fried.....9

Specialties

Served with your choice of french fries, tator tots, or a cup of soup. Substitute onion rings or sweet potato fries for \$1.

- NORTHWOODS BEEF** - Roast beef with bacon, cheddar and smoked provolone cheese on our hoagie bun. Served with a side of Au Jus.....12
- THIRD STREET SPECIAL** - A classic with a twist! Grilled cheese with tomato & bacon. Served with housemade thousand island dressing.....8
- FRENCH DIP** - Sliced roast beef, sauteed mushrooms and swiss cheese on our hoagie bun. Served with a side of Au Jus.....11
- TURKEY CHEDDAR MELT** - Shaved turkey & cheddar cheese on grilled cranberry wild rice bread.....11
- WALLEYE SANDWICH** - Hand breaded golden fried walleye fillet served on a toasted hoagie bun with lettuce & tarter sauce on the side.....13
- CLUBHOUSE SANDWICH** - Three pieces of our toasted bread with ham, turkey, pecanwood smoked bacon, lettuce, tomatoes, & mayo.....11.5
- BLUEGILL SANDWICH** - Lightly batter fried fillets stacked on a fresh bun served with lettuce & tarter sauce.....12
- REUBEN** - Corned beef, swiss, & sauerkraut on dark pumpernickel bread served with a side of our housemade thousand island dressing.....11
- SHRIMP BASKET** - Dozen hand battered fried shrimp served with our housemade tarter or cocktail sauce.....13
- OPEN FACE STEAK SANDWICH** - 6 oz sirloin on grilled texas toast topped with mushrooms.....16
Smother it with sauteed onions and provolone cheese.....2

Entrees

Served after 4:30 pm. All entrees come with soup or salad and your choice of potato or steamed vegetables. Add \$2 for twice baked, garlic mashed or au gratin potatoes.

- TOP BUTT SIRLOIN** - 6 ounce tender cut, prepared to your liking.....22 (GF)
- FILLET MIGNON** - 8 ounce beef tenderloin wrapped with pecanwood smoked bacon.....29 (GF)
- GARLIC BUTTER SIRLOIN** - 10 ounce steak marinated in butter and garlic.....29 (GF)
- RIBEYE** - 14 oz hand cut to order, prepared to perfection.....26 (GF)
- WALLEYE FILLET** - Large walleye filet broiled with butter or deep fried with our light beer batter.....29
- JUMBO SHRIMP** - Six succulent jumbo shrimp prepared broiled or lightly beer battered & fried.....29
- SEA SCALLOPS** - Six large scallops with your choice of broiled with seasoned bread crumbs or deep fried in our light house batter.....31
- BROASTED CHICKEN** - Marinated Half chicken hand breaded and broasted crispy golden brown.....17
- Quarter chicken.....13
- TILAPIA FILLET** - Tilapia fillets served broiled or lightly battered and fried.....15
- BAR-B-QUE RIBS** - Full rack slow roasted St. Louis style pork ribs smothered in BBQ sauce.....30 (GF)
- Half rack.....20 (GF)

Combo Platters

All combo platters come with soup or salad and your choice of potato or steamed vegetables. Add \$2 for twice baked, garlic mashed or au gratin potatoes.

- SURF & TURF** - 6 ounce top butt sirloin with your choice of shrimp, scallops or walleye, choose to have it broiled or deep fried.....28
- CHICKEN & RIBS** - Quarter broasted chicken served with our slow roasted BBQ Ribs.....25
- TIMBERWOLF PLATTER** - 6 ounce top butt sirloin with shrimp, scallops and walleye, have it broiled or deep fried.....36
- SEAFOOD PLATTER** - A seafood sensation of shrimp, scallops, calamari & walleye, with your choice of broiled or lightly battered & deep fried.....34

Pastas

all pastas come with choice of soup or the salad.

- CHICKEN PARMESAN** - Panko breaded baked chicken breast topped with parmesan cheese served over marinara sauce over fettuccini.....17
- CAJUN SHRIMP PASTA** - Shrimp tossed in our house cajun blend with a light cream sauce, linguine pasta, sauteed, mushrooms, tomatoes, onion & parsley.....19
- FETTUCCHINI ALFREDO** - Fettuccini pasta tossed in our house creamy alfredo sauce.....15
- **ADD CHICKEN.....3**
- **ADD JUMBO SHRIMP.....7**
- **ADD VEGETABLES.....2**

Specialty Cocktails

- GHOST PEPPER MARGARITA** - House infused tequila, lime juice and a splash of cranberry.....8
- BULLIET BOURBON OLD FASHION** - Bulliet Bourbon and bitters served with cherry and orange.....8
- COSMOPOLITAN** - Vanilla Vodka, triple sec, cranberry, and lime juice.... 7
- MANHATTAN** - Whiskey, sweet vermouth and bitters.....6
- GINGER PEAR MARTINI** - Grey Goose Pear Vodka, Domaine Conton Ginger Liqueur and lime juice.....8
- CRUSHED ORANGE** - Smirnoff orange, pineapple and cranberry juice.....7
- MOSCOW MULE** - Vodka, ginger beer and lime juice served in a copper mug.....6

Red Wines

- MISTERIO MALBEC** - 6/18
- PETRAIO SANGIOVESE** - 6/18
- SCARLET RED BLEND** - 7/22
- BOGLE MERLOT** - 7/22
- POPPY PINOT NOIR** - 7/22
- 7 DEADLY ZINS**- Bottle.....28
- LOS VOSCOS CARMENERE**- Bottle.....41
- BARNARD GRIFFIN CABERNET**- Bottle.....32
- JUGGERNAUT CABERNET**- Bottle....46
- SMITH & HOOK CABERNET**- Bottle....49

White Wine

- VOGA MOSCATO** - 6/18
- LA RETITE SAUVIGNON BLANC**- 6/18
- FESS PARKER RIESLING** - 7/22
- CAVAZZA PINOT GRISIO** - 7/22
- BOGLE CHARDONNAY** - 7/22

Rosé & Bubbly

- RELAX BUBBLES** - Bottle....25
- BOUSQUET BRUTE BLEND (OUR FAVORITE)**- Bottle....29
- CANYON OAK ROSÉ**- 5/20
- BUBBLY SPLIT**- Rotating, please ask your server or bartender what we are currently featuring.