



restaurant wk 25

TIMBER
Wood Fire Bistro

\$40/person

STARTERS

PEEL & EAT SHRIMP 🦞

3/4 LB CAJUN POACHED SHRIMP, CHILI CRUNCH COCKTAIL SAUCE

RAREBIT

BRIE GRATIN, CANDIED WALNUTS, FIG PRESERVE, GRILLED SOURDOUGH

WEDGE 🌿

ICEBERG LETTUCE, CHERRY TOMATO, DICED EGG, RED ONION, SHERRY VINAIGRETTE, GORGONZOLA DRESSING

ENTREE

STRIP STEAK*

ASIAGO CRUSTED CERTIFIED ANGUS BEEF, BORDELAISE, WOOD ROASTED MUSHROOMS, YUKON MASHED POTATO

GRILLED LAMB CHOPS 🌿

THREE ROSEMARY MARINATED NEW ZEALAND LAMB CHOPS, POMMES PUREE, AGED BALSAMIC

CRABS STUFFED TROUT

RIVERENCE TROUT, SHRIMP AND CRAB CRUST, REMOULADE, BROCCOLINI

DESSERT

FLOURLESS CHOCOLATE TORTE

WHITE CHOCOLATE SAUCE, BERRY SAUCE

GOOEY LEMON BUTTER CAKE

BROWN BUTTER CAKE, LEMON CURD, BERRY SAUCE

proceeds benefit the food bank of omaha
no split plates

chef specials created by
JARED CLARKE



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS