

PREMIUM ENTREES

Entrées served with choice of two sides...



"A cut above the rest"
All Timber Charlies Steaks are
Premium Aged and hand cut.

Steak Knife Optional!
We do not guarantee any
premium steak medium well or above

Choice Grass Fed "Wagyu" Beef*

This steak has unbelievable marbling
and flavor, 100% all natural 26

Add Sautéed Mushrooms or Onions for 3

Beef Tenderloin Tip Dinner*

Choice tenderloin tips on a sizzling
hot platter with sautéed onions and
fresh gourmet mushrooms 20



Yellow Belly, Hand Dipped Perch
Lightly battered, flash fried golden, served
with tartar sauce and lemon Market Price

Wild Caught Whitefish Dinner
Premium Thunder Bay Whitefish delivered
fresh on ice as an exclusive feature for
Timber Charlies, Market Price.

The Fish Platter

~ The U.P. Dream ~
Lake Michigan Perch and
Wild Caught Thunder Bay Whitefish,
all on one PLATE!
Served with coleslaw and
choice of potato 25

MEXICAN

Fresh, made to order, Mexican
Salsa and Sour cream
available upon request...

Fresh guacamole small 2.50 large 4
Add Fresh Avocado 2.00

Hand Made Taco Salad

12" flash fried tortilla bowl filled
with fresh greens, tomato,
green onion and cheese blend.
Seasoned Beef 12
or Smoked Pork 14

TC's Wet Burrito

Fresh steamed flour tortilla loaded with
house made refried beans,
onion, cheese and enchilada sauce.
Lettuce, tomato, green onions on the side.
Served with fresh made tortilla chips 10
With seasoned beef 12
All Meat (no beans) 14



A tradition . . . Here in da U.P.

TC's Homemade Pastie

(rhymes with nasty)

A Yooper Pie loaded with a
special fresh blend of Pork
and Beef, potatoes, beggies,
carrots and onions with gravy
served with coleslaw on the side 14



***Food Code Note: consuming raw/undercooked
meats may increase your risk of
food borne illness**

TC'S BURGERS*

"Timber Charles Signature Burger"
Our own special blend of chuck, brisket,
and short rib for a unique burger experience

All burgers are served with homemade kettle chips
and choice of American or Swiss Cheese, ketchup,
mustard, mayo, onions, pickles, lettuce and
fresh tomatoes unless otherwise specified

Add Sautéed Onions
or Mushrooms add 1.00 each
Bacon 2.00
Fresh Avocado 2.00

**Make your burger a combo
for only 3.50**

The Baby "OX"

Over one pound of fresh ground steak
topped with American cheese,
ketchup, mustard, onion, pickles,
lettuce, tomato and mayo 15
"one to remember"

Mushroom Bacon Swiss Burger

Half Pound with bacon, Swiss cheese,
fresh sautéed mushrooms topped with
red onion, lettuce, tomato and mayo 12

Ghost of Larson Burger

Ghost chili cheese, bacon, Texas toothpicks
and tomato. Topped with mayo and our
famous homemade BBQ sauce 13

The Cheeseburger

Fresh ground burger topped
with choice of cheese
1/4 lb. 8 1/2 lb. 10

TC'S SMOKE HOUSE SPECIALTIES

Smoked Pork Nachos

In house smoked pulled pork over fresh tortilla chips
topped with housemade craft beer cheese, tomato,
red onion and jalapeños, guacamole, salsa and
sour cream served on the side 16

Fresh Smoked St. Louis Style Ribs

Slow smoked with our house rub, served dry
or sauced, applewood smoked beans and your
choice of any one side, regular 18 full 23

BBQ Ribs

A tradition since 1989... premium baby back ribs are
slow roasted in house and smothered in our famous
homemade BBQ sauce regular 18 full 23



Limited Quantities Available



BBQ Pork Sandwich

In house smoked pork smothered in
our homemade BBQ. Topped with
coleslaw on a Kaiser roll. Includes
our house steak fries 12

The Smoke house Platter

A combo of our in-house smoked
St Louis ribs, pork and brisket, with
applewood smoked beans
and slaw 24



TC'S BASKETS

Include your choice of two sauces including our special "Signature Sauces"...

Fish n Chips

Hand battered in house and
flash fried golden, served
with our signature fries &
tartar 12

Fantailed Shrimp

Butterflied Shrimp Fried
golden served with
our signature fries and
cocktail sauce 12

Southern Style Chicken Tenderloins

Tender breast strips with a
Southern flare, served
with dipping sauce and
signature fries 12

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SHAREABLES



Choose Three

Pick any 3 for 20

Authentic Wisconsin Cheese Curds

Served with dipping sauce 8

French Fried Pickles

Lightly dusted and fried golden brown
Try our signature dipping sauce 8

Mushrooms 8

Mozzarella Sticks 8

Poppers 8

Giant "Yooper" Pretzel

served with our house seasoning and
fresh made craft beer cheese 10

SALAD

Grilled Chicken Salad

Char grilled chicken breast lightly seasoned
and served on a bed of lettuce with
tomatoes, onions, crispy croutons
and egg slices, and a sprinkle of
parmesan cheese 12

Add Fresh Avocado 2

Add Bacon 2

SOUPS

Freshly Made Daily in our Kitchen

TC's Paul Bunyan French Onion
a tradition for over 30 years

Vegetable Beef

our house recipe with fresh veggies

Feature Soup of the Day

ask your server for today's creation

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SANDWICHES

Served with your choice of one side

"The Two Hearted"

Shaved prime rib on your choice of
homemade bread or hoagie bun with
Swiss cheese, fried onion and mayo 15

California Reuben

Michigan made hickory smoked Turkey
breast with Swiss cheese topped with bacon
and coleslaw on homemade rye bread 12

Sage River

Charbroiled chicken breast, smoked
mozzarella, bacon, mushrooms, lettuce,
tomato and our bistro sauce 12

The Paul Bunyan

Michigan smoked turkey, ham, bacon
and smoked mozzarella cheese served
deluxe on focaccia bread 13

Gyros (jiros)

Grilled pita stuffed with a seasoned blend
of lamb and chicken topped with lettuce,
tomato and red onion with our special
gyros sauce Regular 12
or Knife and Fork Version for 15



Signature Sides are available
upon request...listed below

SIDES

Ala Carte Sides
4 each

Applewood Smoked Baked Beans

Onion Rings

Coleslaw

Fresh Vegetable Blend

Cup of Soup

House Salad

Mac n Cheese

Steak Fries

Mashed Potatoes & Gravy

Baked Potato available after 4 pm



Please notify your server to any
dietary restrictions or food allergies