



TIMOTHY'S

American Fare, Sports & Spirits.

CHILI & SOUPS

French Onion Crock- 6.5

Sweetened onions in a rich broth with melted provolone and Monterey jack cheeses. Topped with scallions.

Maryland Crab Soup Cup- 7 Bowl- 9

Lump crab, garden vegetables, old bay, tomato broth.

Sweet & Sassy Chili Cup- 6.5 Crock- 8

Topped with melted cheddar and scallions. Served with tortilla chips.

WINGS

Sauces and Dry Rubs

Choice of Sauces: Mild, Hot, Blazin' Habañero, Alabama White BBQ, BBQ(SWBR), Caribbean Jerk, Chipotle Lime BBQ, Golden Tangy, Korean BBQ, Mango Habañero, Maple Bacon, Parmesan Garlic, Sriracha, Sweet Chili, Teriyaki, or Tropical Rum.

Dry Rubs: Buffalo, Cajun, Jamaican Jerk Rub, or Old Bay.

Boneless Wings

Hand breaded and tossed with choice of sauce(s). Served with bleu cheese dressing, celery and carrot sticks.

12 for 12 or 24 for 23

Traditional Wings

Jumbo bone-in wings tossed in sauce(s) of your choice. Served with bleu cheese dressing, celery, and carrots.

12 for 14.95 or 24 for 28

Breaded Cauliflower

Lightly dusted and fried, and tossed in your choice of sauce(s), and served with bleu cheese dressing, celery and carrot sticks.

9

Extra Bleu Cheese or Ranch +.50 each

ENTREE SALADS

California Chicken Cobb Salad

Mixed greens topped with mesquite grilled chicken, sliced avocado, diced bacon, grape tomato, cucumber, crumbled gorgonzola cheese, and hard boiled egg. Served with citrus vinaigrette. **14.5**

Caesar

Chopped Romaine hearts, croutons, hard boiled eggs, shredded parmesan & creamy Caesar dressing **9**

Add Grilled Chicken +3

Add Grilled Salmon (6oz) +6

Add Grilled Shrimp (8) +6

Grilled Peach and Arugula Salad

Baby arugula, grilled peaches, crumbled goat cheese, and pecans. Served with balsamic vinaigrette. **11**

Add Grilled Chicken +3

Add Grilled Salmon (6oz) +6

Add Grilled Shrimp (8) +6

Grilled Salmon & Asparagus Salad

Grilled Salmon, mixed greens, grape tomatoes, cucumbers, Mandarin oranges, almonds, red onion, and grilled asparagus. Served with our basil-lime vinaigrette. **16.95**

Southwest Chicken Salad

Mixed greens topped with black beans & corn salsa, shredded cheddar, tortilla strips, cucumbers, grape tomatoes, and topped with mesquite grilled chicken. Served with Chipotle Ranch dressing. **14.5**

STARTERS

Bavarian Pretzel

Jumbo pretzel served with jalapeño cheddar, and spicy brown mustard.

11

Buffalo Chicken Dip

Shredded chicken in a creamy buffalo bleu cheese fondue served with tortilla chips, celery sticks, and carrot sticks.

11.5

California Chicken Nachos

Shredded chipotle chicken, black bean & corn salsa, melted three cheese blend, pico de gallo, pickled red onions, sour cream, and guacamole.

15

Cheesesteak Eggrolls

Stuffed with chopped steak, onion and mozzarella. Served over onion rings with acho-chili ketchup.

12.5

Hummus

Traditional hummus drizzled with extra virgin olive oil, and served with fresh garden vegetables, crumbled feta, kalamata olives, and pita chips.

9.5

Loaded Fries or Tater Tots

A generous portion of crinkle cut fries or tater tots topped with melted Monterey Jack and cheddar cheeses, and apple-wood smoked bacon. Served with ranch dressing.

12

Mozzarella Luna

Italian seasoned breaded mozzarella moons, topped with shredded parmesan, and served with marinara sauce.

12

Old Bay Seasoned Fries

A generous portion of Old bay seasoned crinkle cut fries served with jalapeño cheddar cheese.

9

Shrimp Your Way

Lightly flour dusted shrimp tossed in sauce of your choice, and served with carrot sticks, celery sticks, and blue cheese dressing.

1/2 Pound- 14.5 Pound- 28

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Dry Rubs: Buffalo, Cajun, Jamaican Jerk Rub, or Old Bay.

Three Cheese Quesadilla

Shredded chipotle chicken, melted cheddar, Monterey Jack, and Cotija cheese. Served with Chipotle crema, and fresh pico de gallo.

12.5

SIDES

***Denotes premium side**

Idaho Fries 4

*** Sweet Fries 5**

Tater Tots 4

*** Onion Rings 5**

Mashed Potatoes (Gravy optional) 4

Spanish Rice 4

*** Sweet Plantains 5**

Creamy Coleslaw 4

*** Grilled Asparagus 5**

*** Riced Cauliflower 5**

Steamed Broccoli 4

Cafe Salad 4

Caesar Salad 4

FLATBREADS & PIZZA

Buffalo Chicken

Timothy's legendary buffalo sauce, grilled chicken, melted mozzarella & provolone blend, with bleu cheese crumbles.

Flatbread- 11.5 Pizza- 13.5

California Chicken

Grilled chicken, melted pepper jack cheese, caramelized red onions, apple wood smoked bacon, avocado, and drizzled with chipotle ranch.

Flatbread- 13 Pizza- 16

Margarita Pizza

Slow-roasted balsamic tomato sauce, aged mozzarella, fresh basil, and lightly drizzled with pure extra virgin olive oil.

Flatbread- 10 Pizza- 12

Add Grilled Chicken +3

Add Grilled Shrimp +6

Sub Cauliflower crust for pizzas only +2.99

Mediterranean

Roasted artichokes, fire-roasted red peppers, chopped spinach, diced tomatoes, red onions, and feta cheese. Served with creamy Tzatziki.

Flatbread- 11 Pizza- 13

Add Chicken +3

Shrimp & Crab

Old bay dusted lump crab and shrimp, mozzarella cheese, diced tomatoes, scallions, and drizzled remoulade sauce.

Flatbread- 16 Pizza- 20

Traditional

House made pizza sauce topped with mozzarella and provolone blend.

Flatbread- 9 Pizza- 11

Bacon, Pepperoni or Sausage +1.5 each

Broccoli, Mushrooms, Peppers or Onions +.75 each

Voodoo BBQ Chicken

Chicken, andouille sausage, voodoo BBQ sauce, caramelized red onions, melted mozzarella, and scallions.

Flatbread- 14 Pizza- 17

PREMIUM BURGERS

Served with lettuce & tomato and choice of one side Sliced red onion and pickle chips upon request. Please note there is an upcharge for premium sides.

Build Your Own Burger

Pick one burger: Choice of Angus Beef, Bison, or Wagyu Beef

Pick one cheese: Choice of American, Bleu Cheese Crumbles, Cheddar, Monterey Jack, Pepper Jack, Provolone, or Swiss.

Pick one bun: Gluten Free Bun +1, Le Bus Country White, Onion Bun, or Pretzel Bun.

Pick one topping: Apple-wood smoked Bacon, Pulled Pork, Fried Egg, Guacamole, Sliced Avocado, Onion Ring, Roasted Red Peppers, Sautéed Green Peppers, Sautéed Mushrooms or Sautéed Onions.

Angus- 12/ Bison- 17/ Wagyu- 16

Each additional protein +1, each additional vegetable +.50

The Beyond Burger

Plant based burger that has all the juicy, meaty deliciousness of a traditional burger and packs 20 grams of plant-based protein. Served with choice of cheese: American, Bleu Cheese Crumbles, Cheddar, Monterey Jack, Pepper Jack, Provolone, or Swiss.

16

Each vegetable topping +.5

Colorado Chicken Sandwich

Ancho-chili grilled chicken breast, melted cheddar, apple-wood smoked bacon, an onion ring, and chipotle mayonnaise on our country bun.

13

Tropical Rum Turkey Burger

8oz all white meat patty and glazed with our tropical rum sauce, and topped with melted Monterey jack cheese, and grilled pineapple on a Le Bus country white bun.

13

HAND HELDS

Served with choice of one side. Please note there is an upcharge for premium sides.

California Turkey Wrap

Sliced turkey breast, shredded pepper jack cheese, avocado, lettuce, pico de gallo, apple-wood smoked bacon, and chipotle mayonnaise in a grilled flour tortilla **12**

The Cuban

Shaved Pit ham, pulled pork, Swiss Cheese, pickles chips, and dijon mustard on a grilled Cuban bread. **13**

Nashville Hot!

This crispy chicken sandwich packs some heat. Served on a Le Bus country white bun with shredded lettuce, pickle chips, and mayonnaise. **12.5**

Carolina Pulled Pork

Seasoned pulled pork topped with Golden Tangy BBQ sauce and creamy coleslaw on Le Bus onion & poppy seed bun. **11.5**

Philly Cheesesteak

Choice of beef or chicken tossed with sautéed onions, melted American cheese on a crisp Italian roll. **12**

Prime Rib Dip

Slow-roasted ribeye, thinly sliced, and topped with Irish whiskey onions, and melted provolone on a crisp Italian roll. Served with au jus, and creamy horseradish sauce. **14.95**

ENTREES

Please note there is an upcharge for premium sides.

Baby Back Ribs

Slow roasted then grilled with BBQ sauce. Served with choice or two sides. **1/2 Rack- 16.5 Full Rack- 25**

Brazilian Flank Steak

Marinated and grilled flank steak topped with chimichurri sauce. Served with choice of two sides. **20**

Blackened Fish Tacos

Seared cajun spiced cod, cilantro slaw, and jalapeño tartar sauce on grilled corn tortillas. Served with Spanish rice and chipotle black beans. **Two- 13.5 Three- 16.5**

Caribbean Salmon

Jamaican jerk glazed 8oz North Atlantic salmon topped with mango salsa. Served with choice of two sides. **22**

Po' Boy Shrimp Tacos

Lightly breaded shrimp tossed in cajun seasoning and topped with Cajun slaw, diced tomatoes, fried pickles, and remoulade sauce. Served with Spanish rice, and chipotle black beans **Two- 15 Three- 18**

Spicy Chicken and Waffles

Crispy chicken thighs tossed in Nashville Hot! sauce over belgian waffles. Served with bourbon maple syrup, and sweet plantains. **16.5**

Voodoo Beef Tacos

Marinated steak, voodoo BBQ sauce, pico de gallo, Cotija cheese, and guacamole on cheddar corn tortillas, Served with Spanish rice and chipotle black beans. **Two- 15 Three- 18**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.