

SHARABLES

Lobster Nachos

Tortilla chips topped with beer cheese, onion, jalapeños, lobster, and cheddar cheese served with salsa and sour cream | \$14

**Sub Pulled Pork or Smoked Chicken Freely*

Buffalo Chicken Dip

Creamy dip with pulled chicken, jalapeños, and buffalo sauce served with tortilla chips | \$11

Pub Pretzels

6 soft pretzels served with house beer cheese dip | \$9.5

Chicken Wings

Jumbo chicken wings fried crispy. 10 Per Order | \$12.5
BBQ | Buffalo | Garlic Parm | Honey Mustard | Dry Rub | Cajun

Sticky Fingers

Hand bread chicken tossed in our house sticky sauce topped with sesame seeds and scallions plated over wild rice | \$12

**Sub Plain Fingers With Fries Freely*

Pulled Pork Poutine

Fresh cut fries smothered in house beer cheese, BBQ pulled pork, melted cheese curds, and jalapeños | \$13

Burning Mussels

Steamed blue mussel with onions, garlic, tomatoes, jalapeños, and Todd's peppers in a fiery white wine and butter broth.

Accompanied with garlic toast | \$14

BURGERS

SERVED WITH CHOICE OF CLASSIC SIDE

**Sub gluten free bread (+\$2)*

***Exit 113**

1/2 pound burger with thick cut pork belly, cheddar cheese, a fried egg and sriracha aioli | \$15.5

***Rusty Smash**

1/2 pound burger with bacon, lettuce, and tomato, between an American and pepperjack grilled cheese sandwich | \$14.5

***New Yorker**

1/2 pound house ground steak burger cooked to request on a brioche roll with grilled onions and dry bleu cheese | \$18

***Hot Mess**

1/4 pound burger topped with BBQ pulled pork, melted cheese curds, and Todd's peppers | \$13

***Steak House**

1/2 pound house ground steak burger cooked to request served with bacon, pepperjack cheese, and A1 peppercorn sauce on a brioche roll | \$18.5

***TC Classic Burger**

1/2 pound locally raised Angus burger built to order | \$12

**Sub Grilled Chicken or Vegetarian Black Bean Patty Freely*

**Sub House Ground Steak Burger (+\$6)*

**Sub Gluten Free Bread (+\$2)*

<u>Free Adds :</u>	Lettuce Tomato Onion BBQ Buffalo Sriracha Aioli A1 Peppercorn
<u>Cheese</u> \$1	American Swiss Cheddar Pepperjack Curds Provolone Bleu Beer Cheese Goat Cheese
<u>Extras</u> \$1.5	Bacon Mushrooms Grilled Onions Fried Egg Todd's Peppers Jalapeños
<u>Toppers</u> \$3	Pork Belly BBQ Pulled Pork Fresh Mozzarella

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SMALL PLATES

***Shark Bites**

Beer battered wild Alaskan halibut bites paired with cajun seared Ahi tuna served with sweet chili and cajun remoulade | \$18

Belly and Brussels

Thick cut pork belly over fried Brussels sprouts topped with sriracha and goat cheese | \$13

Smoked Chicken Tacos

3 soft tacos loaded with house smoked chicken, coleslaw, and sriracha aioli | \$10

Mac Attack

House mac and cheese tossed with bacon and jalapeño with choice of *BBQ pulled pork OR house smoked chicken* | \$11

***Cajun Filet Tips**

House cut steak tips broiled to request in a cajun butter sauce. Accompanied with garlic toast | \$15

***Lamb Lollipops**

3 single bone New Zealand lamb chops seared to request over rosemary garlic risotto accompanied with garlic cream sauce and Todd's peppers | \$16

***TC Trio**

Blackened sea scallop, house crab cake, and twin scampi style shrimp over rosemary garlic risotto | \$18

SANDWICHES

SERVED WITH CHOICE OF CLASSIC SIDE

**Sub gluten free bread (+\$2)*

Tap Head Melt

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and dijon mayo on toasted sour dough | \$15

Honey Tender Wrap

Crispy chicken rolled in a grilled tortilla with lettuce, tomato, bacon, cheddar, and honey mustard | \$12

Cranberry Chicken Croissant

Cranberry chicken salad, lettuce, and tomato on a butter croissant | \$12

Lamb Gyro

Shaved lamb on a naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$14

Sloppy Pig

Fat Eddy's slow smoked BBQ pulled pork topped melted cheese curds and Todd's peppers with house slaw on a toasted roll | \$13

Freaky Greek

Roasted artichokes, and chickpeas with spinach, tomato, red onions, feta, and cucumber sauce wrapped in a warm naan bread | \$12

Oh My Cod

Beer battered cod on a toasted hoagie roll served with lemon and tartar sauce | \$16

Turkey Club Croissant

Grilled turkey breast with bacon, Swiss, lettuce, tomato, and cranberry mayo on a toasted butter croissant | \$12

TimberCreek Grove City 724-748-6080
www.timbercreektap.com
15 Holiday Blvd Mercer Pa 16137

FARM

*Filet Mignon

8oz hand cut angus. Choice of two classic sides | \$34

*Ribeye

13oz hand cut angus. Choice of two classic sides | \$36

*Ny Strip

10oz hand cut angus. Choice of two classic sides | \$29

*Braised Pork Shank

20oz hind shank falling off the bone served over mashed potatoes with a house made pan gravy. Accompanied with crispy brussel sprouts | \$23

*New Zealand Lamb Chops

8 bone rack seasoned with rosemary garlic, seared, and roasted to request. Accompanied with a garlic cream sauce Todd's Peppers, and two classic sides | \$34

SEA

Alaskan Salmon

Wild caught salmon dusted with choice of cajun or lemon pepper served over garlic sautéed spinach and asiago roasted asparagus | \$24

*Ahi Tuna

Ahi fillet crusted with sesame seared rare and sliced over wild rice, served with wasabi, soy, and sweet chili | \$22

Crab Cakes

Jumbo lump crab cakes roasted and served over wild rice with asiago asparagus and creamy hollandaise | \$28

Fish and Chips

Wild cod fillet hand battered and fried golden brown served with fries cut fries, coleslaw, lemon and tarter | \$21

Black and Blue Scallops

Seared sea scallops dusted with cajun seasoning finished with a fiery blue cheese sauce over house risotto. Accompanied with asiago asparagus | \$30

TC Tower

Lemon pepper salmon topped with a house crab cake, a blackened sea scallop, and two scampi style shrimp. Served over spinach with broccoli and creamy hollandaise | \$36

BIRDS

Chicken Caprese

Pan seared chicken breasts served over house risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$25

Chicken Oscar

Twin lemon pepper chicken breasts over wild rice topped with a jumbo lump crab cake. Accompanied with creamy hollandaise and asiago asparagus | \$27

Asiago Chicken Marsala

Crispy asiago crusted chicken breast served over mashed potatoes topped with a portobello mushrooms and marsala wine gravy. Accompanied with garlic green beans | \$22

PASTA

Tipsy Chicken

Breaded chicken breast topped with fresh mozzarella, and basil over linguini spun in a vodka marinara sauce. Accompanied with garlic toast | \$22

Lobster Mac & Cheese

Cavatappi noodles in house beer cheese with shrimp and lobster finished with melted cheddar and Asiago | \$23

Seafood Scampi

Sea scallop, shrimp, and lobster in a garlic butter wine sauce over linguini with asparagus, tomatoes, asiago, and crushed red pepper. Accompanied with garlic toast | \$28

Vegetable Stir Fry

Lo mein noodles with stir fried, cabbage, carrots, mushrooms and bell peppers in house sticky sauce finished with sesame and scallions | \$17

add choice of protein

Diablo Tortellini

Tri colored cheese tortellini tossed in a spicy blush sauce with spinach and portobello mushrooms. Accompanied with garlic toast | \$18

add choice of protein

SALADS

Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic, Caesar, Raspberry

Brew House

Mixed greens with spinach, tomatoes, cucumber, onions, cheddar cheese and french fries | \$9

add choice of protein

**sub sweet fries (+\$1) *sub feta or blue cheese (+\$1)*

BLT Caesar

Chopped Romaine with parmesan, croutons, tomatoes, bacon, and homemade caesar dressing | \$10

add choice of protein

PROTEINS

Grilled Chicken \$5 | Crispy Chicken \$5 | Steak \$10 |

Shrimp \$8 | Scallops \$12 | Ahi Tuna \$10 |

Salmon \$18 | Crab Cake \$12 |

Pork Belly \$5 | Tofu \$5 | Chickpeas \$4 | Egg \$1.5

EXTRAS

Mushrooms | Grilled Onions | Grilled Peppers | Jalapeños | Bacon | Feta | Bleu Cheese | Goat Cheese | Garlic Butter | Todd's Pepper | \$1.5

SIDES

Classic: Fries | Slaw | Chips | Applesauce | Baked Potato | Mashed Potatoes | Rice | Veggies | \$2.5

House: Mac & Cheese | Sweet Potato Fries | Side Salad | Bowl of Soup | \$4.5

Premium: Rosemary Garlic Risotto | Asiago Asparagus | Belly and Brussels | Poutine | \$6.5

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WOOD FIRED SPECIALTIES

*PLEASE NOTE THE WOOD FIRE OVEN IS SEPARATE FROM OUR KITCHEN, THESE ITEMS OFTEN WILL BE SERVED SEPARATE FROM ITEMS ORDER FROM THE MAIN MENU

APPETIZERS

Pizza Bread

Hand made pepperoni roll sliced and served with house marinara | \$12

Seafood Fondue

Beer cheese dip with pepperjack, lobster, and shrimp served with toasted naan bread | \$13

Cheesy Garlic Stix

Thin hand tossed pizza crust with garlic herb oil and melted mozzarella served with marinara | \$9

Chicken Caprese Flatbread

Thin hand tossed pizza crust with basil pesto, pulled chicken, bruschetta, mozzarella, and balsamic glaze | \$13

CUSTOM PIZZA AND STROMBOLI

12" Pizza

Hand tossed thin crust | san marzano tomato sauce | mozzarella | \$10

Stromboli

Hand rolled with mozzarella, garlic herb oil and marinara | \$11

Add Toppings: \$1 each

pepperoni | sausage | bacon | chicken | mushrooms | onions | bell peppers | Todd's peppers | black olives | spinach | tomatoes | extra cheese

HOUSE SPECIALTY PIZZAS

Margherita

basil | roma tomatoes | fresh mozzarella | balsamic glaze | \$13

Buffalo Chicken

ranch | pulled chicken | mozzarella | bacon | scallions | buffalo sauce | \$14

Greek Veggie

garlic herb oil | bruschetta | spinach | bell peppers | black olives | feta | \$12

Bruschetta Shrimp

garlic herb oil | blacken shrimp | spinach | bruschetta | mozzarella | \$14

WOOD FIRE HOAGIES

Prime Rib Philly

shaved prime rib | bell peppers | onions | mushrooms | swiss | au jus | \$15

Italian Melt

salami | pepperoni | ham | provolone | lettuce | tomato | Todd's peppers | Italian dressing | \$14

