

SHARABLES

LOBSTER NACHOS

Fresh tortilla chips topped with beer cheese, onion, jalapeño, lobster, and cheddar. Served with salsa and sour cream. | \$16

• Substitute BBQ Pulled Pork •

PUB PRETZELS

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

SPINACH ARTICHOKE DIP

Creamy dip loaded with spinach & artichokes topped with melted mozzarella. Served with tortilla chips. | \$12.5

PULLED PORK POUTINE

Fresh cut fries smothered in house beer cheese, BBQ pulled pork, melted cheese curds, and jalapeños | \$13.5

BURNING MUSSELS

Steamed mussels with bacon, Todd's peppers, and tomatoes in a fiery butter wine broth. Accompanied with garlic toast. | \$14

ZUCCHINI PLANKS

Breaded zucchini lightly fried, dusted with asaigo cheese and served with homemade blush marinara | \$13

BURGERS

8oz Family Farm Raised Signature Steak Burgers

Freely Substitute Chicken or Veggie Patty for any Burger

Includes Classic Side

EXIT 113

Bacon Jam, cheddar cheese, fried egg, sriracha aioli | \$18.5

RUSTY SMASH

Bacon, lettuce, and tomato between an American and pepperjack grilled cheese sandwich | \$17.5

HOT MESS

House BBQ pulled pork, beer cheese, and jalapeños on a toasted pretzel roll | \$19

TOOL CITY

Cajun seasoned, dry bleu cheese, garlic aioli, sautéed mushrooms and onions | \$18

STEAK HOUSE

Bacon, pepperjack cheese, crispy fried onions, and A1 peppercorn sauce on a pretzel roll | \$19

TC CLASSIC BURGER

Cooked to request, built to order | \$14.5

- ❶ Free : Lettuce | Tomato | Onion | BBQ | Garlic Aioli | A1 Peppercorn | Sriracha Aioli
- ❷ Cheese (+\$1.5) : American | Swiss | Cheddar | Pepperjack | Provolone Feta | Dry Bleu | Cheese Curds
- ❸ Extras (+\$2) : Bacon | Mushrooms | Grilled Onions | Fried Egg Jalapeños | Todd's Peppers | Pretzel Roll | Gluten Free Bread
- ❹ Toppers (+\$3) : BBQ Pulled Pork | Bacon Jam | Fried Onions

SMALL PLATES

SHRIMP TACOS

3 warm flour tortillas with fresh slaw, crispy fried sticky shrimp and homemade pineapple salsa | \$15

CAJUN FILET TIPS

Filet mignon tips broiled in a cajun garlic butter with spinach and blue cheese crumbles. Accompanied with garlic toast. | \$18

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. | \$17

TC DUO

Blackened sea scallop and scampi style shrimp over rosemary garlic risotto. Garnished with roasted asparagus and asiago cajun cream sauce. | \$18.5

SHARK BITES

Blackened Ahi tuna seared rare paired with crispy fried shrimp. Served with house buffalo and sticky sauces. | \$18

STICKY FINGERS

Hand breaded chicken tenders tossed in our house sticky sauce topped with sesame seeds and scallions | \$12

SANDWICHES

Includes Classic Side

Gluten Free Bread Available \$2

TAP HEAD MELT

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and garlic aioli on toasted sourdough | \$16.5

TIMBERCREEK HOT CHICKEN

Spicy marinated chicken breast breaded and fried, tossed in honey sriracha glaze, served on a toasted pretzel roll with pickles and slaw | \$15.5

LAMB GYRO

Shaved lamb on warm naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$16

• Freely substitute Chicken or Veggie patty •

CRANBERRY CHICKEN CROISSANT

Homemade cranberry and pecan chicken salad with lettuce and tomato on a toasted butter croissant | \$13

SLOPPY PIG

House BBQ pulled pork topped with melted cheese curds, Todd's peppers, and fresh slaw on a brioche roll | \$14.5

TURKEY CLUB CROISSANT

Turkey breast with bacon, swiss, lettuce, tomato, and cranberry mayo on a toasted butter croissant | \$14.5

OH MY COD

Beer battered cod on a toasted hoagie roll served with lemon and tartar sauce | \$17

HONEY TENDER WRAP

Crispy chicken in a grilled garlic herb wrap with lettuce, tomato, bacon, cheddar, and honey mustard | \$15

STEAK & LAMB

FILET MIGNON

8oz Certified Angus. Center cut. House signature rub.
Choice of two classic sides. | \$45

RIBEYE

13oz Certified Angus. House signature rub.
Choice of two classic sides. | \$41

NY STRIP

10oz Certified Angus. House signature rub.
Choice of two classic sides. | \$36

RACK OF LAMB

8 bone rack of New Zealand lamb chops seared and roasted with rosemary garlic. Accompanied with garlic cream sauce, Todd's peppers, and two classic sides. | \$37

PEPPERCORN FILET TIPS

Filet mignon tips over homemade garlic mashed potatoes topped with grilled peppers and mushrooms, drizzled with A1 peppercorn sauce and finished with crispy fried onions.
Accompanied with garlic toast | \$29.5

STEAK FINISHES

Garlic Butter Onions | Marsala Mushrooms
Bourbon Bacon Jam | Cajun Asiago Cream | \$3

SEAFOOD

🌱 FAROE ISLAND SALMON

8oz salmon fillet grilled with choice of lemon pepper or cajun seasoning. Served over garden rice with garlic sautéed spinach and asiago roasted asparagus. | \$28

🌱 AHI TUNA

Sesame crusted Ahi tuna fillet seared rare and sliced. Served with a sweet chili glazed salad of snap peas, bell pepper, carrot, and onion. Accompanied with sticky sauce, wasabi and pickled ginger. | \$26

🌱 SHRIMP & SCALLOP RISOTTO

Seared sea scallops with scampi style shrimp served over rosemary garlic risotto finished with asiago cajun cream sauce.
Accompanied with steamed broccoli. | \$32

FISH & CHIPS

Wild cod fillet hand dipped in Liberty Blonde batter, fried golden brown served with fresh cut fries, fresh coleslaw, lemon, and homemade tartar. | \$23

SIDES

CLASSIC

Fries | Chips | Coleslaw | Garden Rice | Green Beans | Broccoli
Mashed Potatoes | Baked Potato | Applesauce | \$4 ea

SIGNATURE

Mac & Cheese | Sweet Potato Fries | Homemade Soup | Poutine
Garden or Caesar Salad | Sweet Chili Veggies | \$6 ea

PREMIUM

Asiago Roasted Asparagus | Cheesy Lobster Mashed Potatoes
Rosemary Garlic Risotto | \$8 ea

CHICKEN

CHICKEN CAPRESE

Pan seared chicken breasts served over rosemary garlic risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$28

ASIAGO CHICKEN MARSALA

Crispy asiago crusted chicken breast served over mashed potatoes topped with a portobello mushroom and marsala wine gravy. Accompanied with green beans. | \$25

🌱 PINEAPPLE CHICKEN

Twin grilled chicken breasts glazed with sweet chili BBQ over garden rice, topped with a homemade pineapple salsa.
Accompanied with steamed broccoli. | \$26

PASTA

TIPSY CHICKEN

Breaded chicken breast topped with fresh mozzarella and basil over linguini spun in homemade vodka blush marinara.
Accompanied with garlic toast. | \$26

SEAFOOD SCAMPI

Sea scallops, shrimp, and lobster in a garlic butter wine sauce over linguini with asparagus, tomatoes, and asiago. Accompanied with garlic toast. | \$31

LOBSTER MAC & CHEESE

Cavatappi noodles with house beer cheese, shrimp, and lobster. Finished with melted cheddar and asiago. | \$26

🌱 CAJUN ALFREDO RAVIOLI

Sharp provolone and ricotta ravioli in cajun asiago cream sauce with fresh spinach, mushrooms, and roasted tomatoes.
Accompanied with garlic toast. | \$20.5
• Add your choice of protein •

🌱 VEGETABLE STIR FRY

Lo mein noodles with stir fried snap peas, cabbage, carrots, mushrooms, broccoli, and bell peppers in house sticky sauce finished with sesame and scallions. | \$19
• Add your choice of protein •

SALAD

Ranch | Bleu Cheese | Italian | Honey Mustard | Balsamic | Raspberry

🌱 BREW HOUSE SALAD

Spinach and spring greens with fresh tomatoes, cucumbers, and onions topped with french fries, and cheddar cheese | \$13
• Add your choice of protein •

BLT CAESAR

Romaine with parmesan, croutons, tomatoes, bacon, and homemade Caesar dressing | \$12.5
• Add your choice of protein •

PASTA & SALAD ADDITIONS

Grilled or Crispy Chicken \$6.5 | Filet Mignon Tips \$16
Ahi Tuna \$11 | Fried or Scampi Shrimp \$8 | Salmon \$17
Sea Scallops \$18 | Crispy Tofu \$6

*Consuming raw or undercooked meat, eggs, or seafood may increase your risk of food borne illness | Guests with allergies should notify their server and be aware that all food is prepared on shared equipment