



## STARTERS

### GOLD NUGGETS

You've hit pay dirt with these crispy treats! Creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame-roasted jalapeño ranch for dipping. 8.49

### TIMBER SPEARS

A motherlode of crunchy fried pickle spears lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 7.99

### CAMPFIRE QUESO

Kettlemade dip full of real American and pepper jack cheeses, ground beef, onions, diced tomatoes, jalapeños and green onions. Served with warm tortilla chips and pretzels. 11.99

### ROCKY TOP PORK NACHOS

A mountain of freshly made corn tortilla chips piled high with campfire-cooked BBQ pulled pork, melted cheddar and jack cheeses, sliced jalapeños and house-made pico de gallo. 11.99

### CORN DODGERS

Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 8.99

### TUCKALEECHEE TATER SKINS

Five seasoned jumbo potato skins fried crisp and served bubbling hot with melted cheddar and jack cheeses, Applewood-smoked bacon and sliced green onions. Accompanied by plenty of cool sour cream for dipping. 10.99

### BUFFALO SHRIMP

8 jumbo Gulf shrimp specially battered and fried golden brown. Tossed in our signature hot sauce. Served with bleu cheese dressing for dipping. 9.99

### WILD BILL'S JUMBO BUFFALO WINGS

A plate full of our jumbo buffalo wings tossed in your choice of BBQ, Hot or Cajun Dry Rub. 10.99

### POTLUCK SAMPLER

A platter loaded with enough of the good stuff to feed the whole party! Samplings of Corn Dodgers, Buffalo Wings and a generous scoop of Campfire Queso and chips. 14.99

Lunch is served  
Monday - Friday 11 am - 4 pm

## GARDEN SALADS & SOUPS

### SOUP OF THE DAY

Try a delicious bowl of one of our chef's hearty soups. Ask your server for today's featured soup. 5.99

### STRAWBERRY CHICKEN SALAD

Tender grilled chicken breast sliced thin and served over fresh farmer's market greens with sliced strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by a side of honey vinaigrette dressing. 12.99

### CRISPY RANGE CHICKEN SALAD

Hand-breaded chicken tenders over garden greens, shredded cheddar and jack cheeses, vine ripe tomatoes, cucumbers, bacon strips and fried onions. Accompanied by a side of our house-made honey mustard. 12.99

### BIG SKY BLACK & BLEU SALAD

Blackened USDA Angus Choice steak tips served over fresh farmers' market greens with vine ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Accompanied by a side of bleu cheese dressing. 14.99

**HOUSE-MADE DRESSINGS:** BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CLASSIC VINAIGRETTE, BLEU CHEESE, APPLE VINAIGRETTE, THOUSAND ISLAND, HONEY MUSTARD, HONEY VINAIGRETTE.

### LUMBERJACK BISON CHILI

Loaded with all-natural ground bison and served in a black iron kettle with salted crackers. 5.99

### HAPPY VALLEY HARVEST SALAD

Fresh Spring mix topped with sliced green apples, caramelized pecans, dried cranberries, goat cheese and slices of juicy grilled chicken breast. Served with our homemade apple vinaigrette dressing on the side. 12.99

### SALMON & AVOCADO SALAD

Wood-grilled salmon served over garden greens tossed in our classic vinaigrette with ripe avocados, tomatoes, cilantro, sliced jalapeños, sautéed mushrooms and feta cheese. 14.99

## SANDWICHES

Our hearty sandwiches are served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans. Tacos are served in warm flour tortillas with fresh corn tortilla chips and house-made salsa.

### PROSPERITY SANDWICH

This ain't no hardtack outfit; this sandwich is served open-face on grilled sourdough and loaded with turkey, honey ham, thick-cut bacon and melted cheese then topped with a rich cream sauce. 11.99

### BLUE RIDGE CHICKEN SANDWICH

Belly up to this big boy! Juicy grilled chicken breast basted with BBQ sauce and topped with sliced honey ham, avocado and melted swiss cheese. 12.99

### SILVER CITY STEAK TIP TACOS

Savory, sliced USDA Angus choice steak tips topped with rustic slaw and pico de gallo. 12.49

### PAPAW'S FRIED BOLOGNA SANDWICH

As traditional as Kentucky coal! Loaded with thick-cut slices of bologna and melted cheddar cheese. Pan-seared and served with stone ground honey mustard, mayo and caramelized onions on grilled sourdough. 9.99

### BUFFALO CHICKEN SANDWICH

Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with lettuce, tomatoes and bleu cheese dressing. 12.99

### GRILLED CHEESE & SOUP OF THE DAY

A bowl of our Soup of the Day paired with a bubbly grilled cheese sandwich. 9.99

### RIDGELINE REUBEN SANDWICH

Tender grilled corned beef crowned with melted Swiss cheese, sauerkraut and jalapeño Thousand Island dressing piled high on toasted, thick-cut marbled rye bread. 10.99

### LUMBERJACK STACK

A triple decker club sandwich stacked as tall as a 14'er and as wide as the Front Range. Loaded with honey ham, American cheese, oven-roasted turkey breast, Swiss cheese, thick-cut pepper bacon, lettuce, vine ripe tomatoes and mayo. 11.99

### PROSPECTOR'S PULLED PORK SAMMIE

Stake your claim on this slow-cooked BBQ. Pulled-pork piled high on a toasted, buttery brioche roll. Topped with homemade slaw and pickles. 12.99

### FIGHTING CREEK FISH TACOS

As fresh as if we had caught it in the river this morning! Fried crispy and golden brown, topped with rustic slaw, pico de gallo and mess hall made tarter sauce. 11.49

ADD A HOUSE SALAD TO ANY ENTREE 4.49 STRAWBERRY SALAD 6.49

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please notify a manager prior to ordering if you have specific food allergies or sensitivities.



A Genuine Taste of the Mountains!

## Signature COCKTAILS

### HAIR OF THE BEAR

The Smokies LARGEST Bloody Mary, served in a 34 oz. Mug. 11.99

### TIMBERWOOD GRILL SMOKY MOUNTAIN ICED TEA

Our signature 34 oz. mountain blend of triple sec, light rum, gin, vodka, tequila and sour mix with a splash of Coke. 12.99

### BADLANDS MARGARITA

Milagro Silver, Cointreau, Agave nectar and fresh lime. 9.99

### HILLBILLY WHINE

Our own frozen mountain berry daiquiri made with Ole Smoky Blackberry Moonshine, strawberries, sugar and fresh lime juice. 8.99

### JACK DANIEL'S ADULT SLUSHY

Frozen Jack Daniel's and Coke. 7.99

### KENTUCKY MULE

Wild Turkey 101, Ginger Beer and fresh lime juice. 8.99

### BLACKBERRY COBBLER

Maker's Mark, peach bitters, simple syrup, Ole Smoky Moonshine and fresh blackberries. 9.99

### OLD NO. 7 LEMONADE

Jack Daniel's, sour mix and triple sec. Topped with a splash of Sprite. 8.49

### TENNESSEE SIPPIN' TEA

Jack Daniel's Honey, triple sec, cinnamon schnapps and iced tea. 8.49

### TOASTED

### MARSHMALLOW

Frangelico, Absolut Vanilia, Baileys and butterscotch schnapps. Topped with a toasted marshmallow. 8.49

## LEGENDARY BURGERS

Served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans.

### BACON MAC 'N CHEESE BURGER\*

A full half pound, hand-pattied burger topped with crisp strips of thick-cut pepper bacon and piled high with creamy homemade macaroni and cheese. Served on a toasted, buttery brioche roll. 12.99

### HOT ROCKS BACADO BURGER\*

A juicy, half pound burger topped with pepperjack cheese, two thick-cut strips of peppered bacon and piled high with pico de gallo, avocado and jalapeños. Served on a toasted, buttery brioche roll. 12.49

### GOLD PAN CHEESEBURGER\*

Our mile high half pound burger topped with American cheese served a bakery fresh bun with lettuce, tomato and red onions. 11.49

### KLONDIKE BURGER\*

A juicy, half pound burger patty topped with house-made boursin cheese, caramelized bacon jam and crispy tobacco onions. 12.49

### ALL-NATURAL BISON BURGER\*

100% ground bison for a flavorful and extra lean burger. Bison is most enjoyable cooked medium-well or below. Served on a bakery fresh bun with lettuce, tomato and red onions. 14.99

### VEGGIE BURGER

Prairie veggies, brown rice and beans make up a lighter patty that is teriyaki glazed and served with lettuce, tomatoes, mayo and onions on a bakery fresh bun. 9.49

## GREAT PLATES

### TRAIL BOSS CHICKEN TENDER PLATE

A pile of chicken tenders breaded by our crumb boss, fried crispy and accompanied by our BBQ and honey mustard dipping sauces. Served with French fries. 13.99

### FLINTLOCK FISH 'N CHIPS PLATE

Lightly breaded, fried to a golden brown and served hot and crispy. Accompanied by French fries and tartar sauce. 12.99

### PEYCO PETE'S GRILLED MEATLOAF

A hearty portion of our homestyle meatloaf next to mashed taters & gravy, topped with fried onions. Served with freshly steamed broccoli. 12.99

### SMOKEMONT BEEF BRISKET

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 14.99

### FIRE IN THE HOLE FRIED SHRIMP

10 jumbo Gulf shrimp, breaded and fried to golden brown. Served with cole slaw, French fries and our homemade cocktail sauce for dipping. 14.99

### CANYON CREEK GRILLED SHRIMP

10 blackened jumbo shrimp pan-seared with red and green bell peppers. Served over tomato basil rice and your choice of another side. 14.99

### BLACKJACK SALMON

TWG's signature bourbon glazed salmon flame-grilled and paired with tomato basil rice and fresh steamed broccoli. 16.99

### DUTCH OVEN CHICKEN POT PIE

A cache of tender chicken breast, garden fresh peas, onions, carrots and celery in a rich, made from scratch flaky puff pastry. Paired with a house salad for the perfect meal. 11.49

### TWIN FORKS KICKIN' CHICKEN

A boneless buttermilk-marinated bird breast dredged in our secret seasonings, fried golden and topped with our creamy bacon gravy. Served with mashed taters and your choice of another side. 14.99

### BABY BACK RIBS

Slow-cooked, fall-off-the-bone pork ribs coated with your choice of Tangy BBQ Sauce or TWG's Signature Bourbon Glaze. Served with French fries. 15.99

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## SIDES

FRENCH FRIES  
MASHED TATERS  
SKILLET POTATOES  
COLE SLAW

TOMATO BASIL RICE  
BOURBON BAKED BEANS  
BAKED POTATO  
CAJUN CORN MEDLEY

STEAMED BROCCOLI  
SWEET POTATO FRIES  
MACARONI AND CHEESE  
CINNAMON APPLES