THE ISLAND IN PIGEON FORGE

TIMBERWOOD GRILL

A Genuine Taste of the Mountains!

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. 8.99

TIMBER SPEARS
A motherlode of crunchy fried pickle spears lightly battered and fried golden brown. Served with flame-roasted jalapeño ranch for dipping. 8.49

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. 12.99

CORN DODGERS
Slow-cooked BBQ pulled pork stuffed in corn fritters, deep-fried and served with our smoky BBQ sauce. 9.49

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. 10.99

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. 11.99

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. 15.99

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. 6.49

LUMBERJACK BISON CHILI
Loaded with all-natural ground bison and served in a black iron kettle with salted crackers. 6.49

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. 14.99

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. 14.99

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. 16.99

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. 16.99

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

BURGERS & SANDWICHES

Burgers & Sandwiches are served with your choice of French fries, sweet potato fries, cole slaw or bourbon baked beans.

PROSPERITY SANDWICH
This ain't no hardtack outfit; this sandwich is served open-face on grilled sourdough and loaded with turkey, ham, bacon and melted cheese then topped with a rich cream sauce. 13.99

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 swiss cheese. Served on a bakery fresh bun with lettuce, tomato & red onions. 13.99

BACON MAC & 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. 13.99

KLONDIKE BURGER*
A juicy, half pound burger patty topped with housemade boursin cheese, caramelized bacon jam and crispy tobacco onions. 13.99

GOLD PAN CHEESEBURGER*
Our mile high half pound burger topped with American cheese served a bakery fresh bun with lettuce, tomato and red onions. 13.49

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 & red onions. 15.99

STEAKS, RIBS & CHOPS

POTLUCK PORKCHOPS
Twin boneless pork chops basted with our Tangy BBQ Sauce and grilled to perfection. Served with skillet potatoes and cinnamon apples. 18.99

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. 18.99

TRAPPER JACK'S HANDCUT SIRLOIN*
A juicy 10 oz. marinated USDA choice center-cut top sirloin grilled to your liking. Served with a piping hot baked potato and a house salad. 19.99

GUNPOWDER RIBEYE*
A well-marbled 12 oz. USDA choice ribeye steak grilled with Cajun spices. Served with a piping hot baked potato and a house salad. 24.99

ADD A HOUSE SALAD TO ANY ENTREE 5.49 | STRAWBERRY SALAD 7.49

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

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TIMBERWOOD GRILL

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Signature COCKTAILS

TIMBERWOOD GRILL HAIR OF THE BEAR
The Smokies LARGEST Bloody Mary, served in a 34 oz. Mug. 11.99

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. 8.99

KENTUCKY MULE
Wild Turkey 101, Ginger Beer and fresh lime juice. 8.49

BLACKBERRY COBBLER
Maker's Mark, peach bitters, simple syrup, Ole Smoky Moonshine and 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

GREAT PLATES

PEYCO PETE'S GRILLED MEATLOAF
A hearty portion of our homestyle meatloaf paired with mashed taters & gravy, topped with crispy tobacco onions. Served with freshly steamed broccoli. 15.99

FISH 'N CHIPS PLATE
Fried to a golden brown and served hot and crisp. Accompanied by French fries and tartar sauce. 16.99

SMOKY'S FANCY CHICKEN
Our signature grilled chicken breast brushed with our homemade sweet bourbon glaze, topped with sautéed onions, creamy goat cheese and our thick cut peppered bacon and accompanied by fresh steamed broccoli and your choice of side. 17.99

SMOKEMONT BEEF BRISKET
Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, bourbon baked beans and French fries. 18.99

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. 18.99

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. 13.99

BLACKJACK SALMON
TWG's signature bourbon-glazed salmon flame-grilled, paired with tomato basil rice and your choice of another side. 19.99

TRAIL BOSS CHICKEN TENDER PLATE
A pile of chicken tenders breaded by our crumb boss, fried crispy and accompanied by BBQ and honey mustard dipping sauces. Served with French fries. 15.99

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. 18.99

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. 16.99

LOCK, STOCK & BARREL PLATTERS

RIB & CHICKEN TENDER PLATTER
Your choice of BBQ or Blackjack ribs paired with our Southern style chicken tenders. Served with French fries and cole slaw. 20.99

RIBS & SHRIMP PLATTER
Your choice of BBQ or Blackjack ribs paired with four jumbo fried shrimp. Served with French fries and cole slaw. 23.99

RIBS & BRISKET PLATTER
BBQ or Blackjack ribs paired with our tender smoked beef brisket. Served with French fries and cole slaw. 25.99

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SIDES

FRENCH FRIES
MASHED TATERS
COLE SLAW
TOMATO BASIL RICE

BOURBON BAKED BEANS
BAKED POTATO
CAJUN CORN MEDLEY

STEAMED BROCCOLI
SWEET POTATO FRIES
MACARONI AND CHEESE
CINNAMON APPLES