



Soups

She Crab: Rich and creamy loaded with crabmeat and a splash of sherry:
Cup - \$5, Bowl - \$8

Soup d'jour: Made fresh and priced daily.

Appetizers

Grilled Lamb Chops: Seasoned with aromatic herbs and spices, served with a pomegranate mushroom reduction or mint sauce - \$12

Chicken Kabobs: Cubed chicken breast seasoned with Moroccan spices, grilled on a skewer with fresh pineapple, peppers and onions - \$10

Portobello Stack: Grilled marinated Portobello atop parmesan herb-encrusted tomato and eggplant, drizzled with a trio of vinaigrettes then garnished with fried leeks - \$12

Shrimp Cocktail: Six (6) jumbo gulf shrimp presented with house cocktail sauce - \$12

Oysters Timbuktu: Six (6) plump oysters on the half shell stuffed with a Surry sausage, spinach, roasted tomato and cheese blend - \$14

Crab, Spinach and Artichoke Dip: Blended with cream cheese, and spices and served with toast points - \$8

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

Salads

House Salad: Chopped crisp green leaf lettuce with fresh garden vegetables - \$7

Caesar Classic: Crisp heart of romaine tossed with sun dried tomatoes, garlic herb croutons, creamy Caesar dressing and topped with shredded parmesan cheese - \$8

Greek: Crisp heart of romaine tossed with Kalamata olives, fresh garden vegetables, pepperoncinis, sliced red onions, crumpled feta cheese and a red wine herb vinaigrette - \$8

Moroccan Caprese: Fresh mozzarella cheese layered with ripe tomato slices, fresh basil, olives and drizzled with a pomegranate balsamic glaze - \$10

Entrées

Steaks, Chops and Stews

Served with two (2) sides and accompanying sauce

***Prime Rib:** Slow roasted and served with au jus. Eight (8) oz. steak - \$18
Twelve (12) oz. steak with demi glaze - \$25

***Filet Mignon:** Bacon wrapped eight (8) oz. beef tenderloin grilled to your liking and served with mushroom bordelaise - \$32

***Lamb Chops:** Rosemary garlic dusted chops grilled to your specification and served with a mint sauce or pomegranate mushroom reduction - \$30

Lamb Tajine: Boneless lamb cubes braised in the traditional North African style with herbs, dried fruit, fresh vegetables and almonds. Served with couscous and one side - \$27

Baby Back Ribs: Seasoned with herbs and spices, slow roasted, then smothered in our very special house barbeque sauce and finished on the grill.

Half Rack - \$16, Full Rack - \$28

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

Seafood

Served with two (2) sides with accompanying sauce

Crab Cakes: Timbuktu's signature cakes made from jumbo lump crabmeat, shrimp, and lobster then encrusted with potato chips. Served with house remoulade.

Single Cake - \$15

Twin Cakes - \$26

***Fresh Catch of the Day –** Pan seared and served with roasted tomato pomodoro - **\$Market Price**

***Salmon:** Eight (8) oz. salmon filet grilled or pan seared to perfection, served with lemon beurre blanc - **\$22**

Poultry

Served with two (2) sides with accompanying sauce

Grilled Chicken Breast: Double breast grilled to order and finished in either sesame ginger, sweet and sour, barbeque or pomodoro sauce – **\$15**

***Roasted Duck Breast:** Oven roasted duck breast seasoned with five spices and served with a warm blueberry plum wine compote - **\$22**

Chicken Tajine: Free range chicken braised in traditional North African style with herbs, spices, dried fruit, almonds and fresh vegetables. Served with couscous and one side - **\$20**

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

Pastas

Penne, spaghetti, angel hair, or fettuccini

Pasta Prima Vera: Pasta tossed in extra virgin olive oil, garlic and white wine, topped with sautéed vegetables, parsley and grated parmesan cheese - **\$16**

Pasta Marinara: Pasta tossed in marinara sauce and topped with grated parmesan cheese - **\$11**

Pasta Alfredo: Pasta tossed in creamy Alfredo and topped with grated parmesan cheese - **\$12**

Add grilled chicken – \$7

***Add grilled salmon – \$10**

Add sautéed shrimp – \$12

Add seared scallops – \$14

Sides

Mashed Potatoes

Baked Potato

White Rice

French Fries

Broccoli

Asparagus

Vegetable Blend

Couscous

At Timbuktu, your meal is made to order from the freshest and finest ingredients utilizing local and regional produce, seafood and herbs when available.

Desserts

Mouth watering treats to complete the perfect meal

Chocolate Bondage - \$7

Lemon Heaven - \$7

New York Cheesecake - \$5

Tiramisu - \$7

Pineapple Upside Down - \$6

Chef's Daily Dessert Specials

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