

# Wine List

## WHITES *Light to full to sweet*

	6oz	9oz	Btl
La Marca, Prosecco, IT   <i>Light crisp, green apple, &amp; citrus.</i>	9		34
Fleur de Mer, Rose, FR   <i>2018 Red cherry, raspberry, white peach, crisp &amp; refreshing.</i>	10	14	35
Zenato, Pinot Grigio, Veneto IT   <i>Key lime, white peaches &amp; green apple.</i>	10	14	35
St. Supéry, Sauvignon Blanc, CA   <i>Pink grapefruit, lime zest, bright &amp; clean.</i>	10	14	35
William Hill, Chardonnay, CA   <i>2018 Smooth, hints of nutmeg, caramel &amp; honey.</i>	10	14	35
House White, Chardonnay, CA   <i>Toasted oak, caramel, vanilla nose.</i>	8	11	28
Pacific Rim, Riesling, WA   <i>Honey, pear &amp; orange blossom. Sweet, with pineapple &amp; white peach.</i>	9	12	31
Bella Sera, Moscato, CA   <i>NV Fresh peach &amp; apricot. Sweet &amp; light bodied.</i>	9	12	31

## REDS *Light to full to sweet*

	6oz	9oz	Btl
Meiomi, Pinot Noir, CA   <i>2017 Blackberry, dark cherry, toasty mocha, complex &amp; richly flavored.</i>	15	22	55
Talbott, Kali Hart, Pinot Noir, CA   <i>2017 Rich red fruit, hint of oak, soft, silky &amp; elegant.</i>	14	21	52
Sebastiani, Merlot, CA   <i>2017 Full bodied, raspberry, black tea, black plum, soft &amp; complex.</i>	11	15	37
House Red, Cabernet, CA   <i>Ripe raspberry, velvety &amp; smooth.</i>	8	11	28
Louis Martini Sonoma, Cabernet, CA   <i>2017 Ripe dark plum, rich &amp; full-bodied.</i>	13	19	41
Prisoner Wine Co. "Saldo", Zinfandel, CA   <i>2017 Rich, full, hint of chocolate, soft velvety tannins.</i>	15	22	49
Bonanza, Cabernet, CA   <i>NV Vibrant notes of brown spice, trace of leather &amp; chocolate.</i>	10	14	32

# Bottle List

## SPARKLING

Veuve Clicquot, Champagne Brut, FR   <i>NV Yellow &amp; white fruits, vanilla, toasty brioche.</i>	137
Domaine Chandon, Brut, CA   <i>NV Apple &amp; pear accented by citrus, spice over notes of almond &amp; caramel.</i>	44
Mumm Cuvée, Napa, CA   <i>NV Soft &amp; elegant, hints of wild strawberry, vanilla &amp; honey. Creamy caramel finish.</i>	59

## WHITES

Cloudy Bay, Sauvignon Blanc, NZ   <i>2018 Juicy subtle tropical characters, citrus, orange blossom, &amp; passion fruit.</i>	48
Far Niente, Chardonnay, Napa, CA   <i>2017 Aromas of melon &amp; toasted oak. Long finish with a touch toasted hazelnut.</i>	114
Rombauer, Chardonnay, Carneros CA   <i>2018 Rich &amp; round. Mango, vanilla, &amp; slight butter, creamy texture.</i>	67
Chateau D'Esclans "Whispering Angel", Rose, FR   <i>2018 Citrus, rose petals, nectarines, &amp; signature strawberry cream.</i>	51

## REDS

Bella Glos "dairyman", Pinot, Russian River, CA   <i>2017 Ripe plum, cherry, cocoa powder, &amp; sweet fig. Silky &amp; complex.</i>	105
Remy Ferbras, Chateauneuf-du-pape, Rhone Valley, FR   <i>2016 Leather, licorice &amp; spice. Sweet red fruits, soft tannins, long finish.</i>	89
Tinto Pesquera, Reserva, Tempranillo, Ribero Del Duero, ESP   <i>2012 Notes of chocolate-covered cherries, toasted wood &amp; anise. Rich &amp; vibrant on the palate, with well-integrated tannins &amp; a formidable finish.</i>	110
Renato Ratti, Nebbiolo, Marcanasco Barolo DOCG, IT   <i>2015 Full bodied, hints of licorice, dark cherry, plum &amp; herbs.</i>	114
Duckhorn, Merlot, Napa, CA   <i>2016 Bing cherry, raspberry, &amp; plum. Hints of blueberry, cedar, vanilla, &amp; clove.</i>	94
Louis Martini, Cabernet, Napa, CA   <i>2016 Notes of ripe dark plum, black currant &amp; sage. Rich &amp; full-bodied.</i>	72
Alexander Valley, Cabernet, CA   <i>2017 Flavors of cherry, cassis, blackberry &amp; chocolate. Fruit forward, lush flavors.</i>	47
Opus One, Cabernet Blend, Napa, CA   <i>2016 Bouquet notes of sage, rosemary, and black olive. Juicy flavors of black cherry, blackberry &amp; cassis flood the palate. Harmonious and lively, the flavors linger to create an enduring finish with touches of dark chocolate and espresso.</i>	380

# Arbor Day Farm Wine

6oz Glass 9 | 9oz Glass 12 | Bottle 31  
*Arbor Day Farm wines subject to availability*

## WHITE

**LaCrosse** | semi-sweet | light fruity overtones  
**Edelweiss** | crisp, similar to Riesling wines  
**Seyval Blanc** | French hybrid, grapefruit & citrus flavors

## APPLE

**Honeycrisp** | lightly sweet  
**Apple** | refreshingly sweet  
**Apple Pie** | fortified, made from pressed apple cider, cinnamon

## RED

**De Chaunac** | dry, full-bodied French hybrid, pleasing bouquet  
**Chambourcin** | semi-dry, French American hybrid, fruity characteristics  
**St. Croix** | full-bodied, plum, black cherry

## FRUIT

**Cherry** | sweet, tart, spice & cinnamon, made from Montmorency cherries  
**Strawberry** | sweet, made from locally grown strawberries  
**Peach** | candy-sweet, made from tree-ripened peaches

# Flight Menu

### **Arbor Day Farm Wine Flight 20**

Choice of 4:

DeChaunac | Chambourcin | St. Croix  
Seyval Blanc | LaCrosse | Edelweiss | Honeycrisp | Apple | Strawberry | Peach

Stemless Arbor Day Farm wine glass for purchase 4

### **Craft Beer Flight 8**

Choice of 4:

Lucky Bucket Lager | Infusion Vanilla Bean Blonde Ale | Empyrian Stout  
Empyrian Scottish Ale | Kros Strain Fairy Nectar

### **Bourbon Flight 38**

Choice of 4:

Basil Hayden's | Bulleit Bourbon | Woodford Reserve | Gentleman Jack | Angel's Envy | Maker's Mark  
*Ask your server for our seasonal specialty picks of bourbon*

# Timbers

AT LIED LODGE

## APPETIZERS

### Chicken Wings

chicken wings | choice of ragin' buffalo *or* Tree City barbecue sauce  
choice of ranch *or* blue cheese dressing | celery | carrots 13

### Bavarian Pretzels

warm Bavarian pretzels | house-made beer cheese sauce | stone ground mustard 8

### Meat & Cheese Board

cured meats & cheeses | cheese | house-made lahvosh crackers | pickled vegetables | Dijon 20

### Baked Brie

puff pastry | apple butter | house-made lahvosh crackers 12

### Pommes Frites

hand-cut fries | truffle oil | shaved Parmesan | black pepper 6

### Bourbon Mushrooms & Onion Flatbread

caramelized mushrooms & onions | garlic aioli | mozzarella & provolone cheese blend 13  
*add chicken 5 / add steak 7*



## SOUPS & SALADS

**Soup of the Day** cup 4 | bowl 6

### Grilled Salmon Cobb **GF**

romaine | hard boiled egg | tomato | bacon | avocado | cucumber | corn | red onion  
shredded cheddar cheese | green goddess dressing 16

### "Orchard" Wedge Salad

Boston lettuce leaf | apple cider basil vinaigrette | candied bacon | bleu cheese | red onion  
dehydrated apples | shaved radish 11

### Chopped Caesar Salad

romaine | Parmesan | white anchovies | Parmesan crisp croutons | Caesar dressing 10  
*add grilled chicken 5 | add shrimp 6 | add steak 7 | add vegetarian breaded chk'n patty 5*

### Garden Salad

cucumber | carrots | tomatoes | 10 full | 5 half

Thoroughly cooking foods of animal origin reduces the risk of food borne illness.

Parties of six or more are subject to an automatic 22% service charge.

A 22% service charge will be applied to all room service orders.

# Timbers

AT LIED LODGE

## ENTRÉES

### Grilled Salmon

Atlantic salmon | verde rice with citrus chimichurri  
garlic marinated cherry drop tomatoes | plantain chips **GF** 24

### Steak Frites\*

7oz filet mignon | Pommes Frites | saute'ed carrots | Bernaise **GF** 36

### Seared Scallop & Grilled Shrimp\*

coconut, parsnip & sweet potato mash | sauteed swiss chard | ginger lime rum sauce **GF** 30

### Roasted Half Chicken

yukon gold mashed potatoes | vegetable du jour | rosemary demi glace 21  
*gluten-free option available*

### Cajun Pasta

grilled chicken | andouille sausage | Cajun pepper & onion cream sauce 18

### Grilled Pork Ribeye

Timbers signature coffee rub | sauteed pearl onions & peas | carrot parsnip puree  
Aronia berry barbeque sauce **GF** 24

### Black Garlic Braised Short Ribs

white cheddar & truffle mac-n-cheese | garlic haricot verts 24

### Angus Burger

half-pound Black Angus beef | choice of cheese: pepper jack, American, or Cheddar 15  
*add bacon 2 | add fried egg 1*  
*vegan plant-based burger available upon request*

### Wagyu Burger

cheddar cheese | candied pork belly | caramelized onions | lettuce | tomato | house-made pickles  
French fries 22

### Soffritto Vegetable Bowl

assortment of locally grown seasonal vegetables | saffron coconut milk broth | herb oil **GF V** 18  
*add chicken 5*

\*Selections are not included in overnight package pricing; available for an additional charge.

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# Timbers

AT LIED LODGE

## STEAKS À LA CARTE

**14oz Ribeye\*** 32

**7oz Filet Mignon\*** 29

sauces:

gorgonzola butter 3

rosemary demi 3

Cajun cream 3

Bernaise 4



## SIDES

all sides 7

**Honey Harissa Glazed Baby Carrots**

**Five-Cheese Truffle Mac & Cheese**

**Grilled Asparagus**

**Sautéed Bourbon Onions and Mushrooms**

**Loaded Baked Potato**

chive | bacon | cheddar cheese | butter | sour cream

**Yukon Gold Mashed Potatoes**

*Timbers focuses on using seasonally driven, locally grown produce and livestock.*

*We're proud to partner with outstanding local producers who, like Arbor Day Farm, are committed to providing fresh, authentic ingredients for the ultimate dining experience.*

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# Cocktails

## “THE CLASSICS”

### **Prairie City Paloma**

Milagro Blanco | rosemary-agave syrup | fresh squeezed grapefruit juice | soda 9

### **ADF Signature Old Fashioned**

Angels Envy bourbon | muddled orange slice | cherry | orange bitters 13

### **Timbers Manhattan**

Bulleit Rye | Dolin Vermouth Rouge | Angostura bitters 11

### **Violette 75**

Suntory Roku Gin | crème de violette | fresh lemon juice | Prosecco 9

### **Grapefruit Martini**

Frankly Organic Grapefruit Vodka | triple sec | fresh-squeezed grapefruit juice | sugar rim 10

### **Garden Gimlet**

Suntory Roku Gin | fresh lime juice | berry jam | soda 9

### **Classic Side Car**

Courvoisier | triple sec | fresh lemon juice 12

### **Aperol Spritz**

Aperol | Prosecco | soda 8

### **Cosmopolitan**

Cooper's Chase vodka | Cointreau | cranberry juice | fresh lime juice 10

# Draft Beer

Pint 6 | Pilsner 8

**Fairy Nectar IPA** | *Kros Strain Brewing Company • La Vista, NE*

**Pre-Prohibition Lager** | *Lucky Bucket • La Vista, NE*

**Vanilla Bean Blonde Ale** | *Infusion Brewing Company • Benson, NE*

**Burning Skye Scottish Ale** | *Empyrean Brewing Company • Lincoln, NE*

**Oatmeal Stout** | *Empyrean Brewing Company • Lincoln, NE*

**Boulevard Wheat** | *Boulevard Brewing Company • Kansas City, MO*