

Wine List

WHITES *Light to full to sweet*

	6oz	9oz	Btl
La Marca, Prosecco, IT <i>Light crisp, green apple, & citrus.</i>	9		34
Fleur de Mer, Rose, FR <i>2018 Red cherry, raspberry, white peach, crisp & refreshing.</i>	10	14	35
Zenato, Pinot Grigio, Veneto IT <i>Key lime, white peaches & green apple.</i>	10	14	35
St. Supéry, Sauvignon Blanc, CA <i>Pink grapefruit, lime zest, bright & clean.</i>	10	14	35
William Hill, Chardonnay, CA <i>2018 Smooth, hints of nutmeg, caramel & 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 & orange blossom. Sweet, with pineapple & white peach.</i>	9	12	31
Bella Sera, Moscato, CA <i>NV Fresh peach & apricot. Sweet & 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 & richly flavored.</i>	15	22	55
Talbott, Kali Hart, Pinot Noir, CA <i>2017 Rich red fruit, hint of oak, soft, silky & elegant.</i>	14	21	52
Sebastiani, Merlot, CA <i>2017 Full bodied, raspberry, black tea, black plum, soft & complex.</i>	11	15	37
House Red, Cabernet, CA <i>Ripe raspberry, velvety & smooth.</i>	8	11	28
Louis Martini Sonoma, Cabernet, CA <i>2017 Ripe dark plum, rich & 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 & chocolate.</i>	10	14	32

Bottle List

SPARKLING

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

WHITES

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

REDS

Bella Glos "dairyman", Pinot, Russian River, CA <i>2017 Ripe plum, cherry, cocoa powder, & sweet fig. Silky & complex.</i>	105
Remy Ferbras, Chateauneuf-du-pape, Rhone Valley, FR <i>2016 Leather, licorice & 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 & anise. Rich & vibrant on the palate, with well-integrated tannins & a formidable finish.</i>	110
Renato Ratti, Nebbiolo, Marcenasco Barolo DOCG, IT <i>2015 Full bodied, hints of licorice, dark cherry, plum & herbs.</i>	114
Duckhorn, Merlot, Napa, CA <i>2016 Bing cherry, raspberry, & plum. Hints of blueberry, cedar, vanilla, & clove.</i>	94
Louis Martini, Cabernet, Napa, CA <i>2016 Notes of ripe dark plum, black currant & sage. Rich & full-bodied.</i>	72
Alexander Valley, Cabernet, CA <i>2017 Flavors of cherry, cassis, blackberry & 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 & 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 13

Bavarian Pretzels

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

Meat & Cheese Board

cured meats & cheeses | 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 | 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

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STEAKS À LA CARTE

14oz Ribeye* 32

10oz Choice Sirloin 27

12oz Choice New York Strip* 35

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*