

LUNCH

IN-ROOM DINING MENU | \$5 DELIVERY FEE

All sandwiches served with a petite salad with green garden dressing

TOASTED EGG SALAD SANDO

Japanese-style egg salad | bottarga | chives | thick-cut Shokupan 16

SALMON TOAST

everything-smoked salmon | cream cheese | roe | house-made focaccia 17

LIED LODGE CLUB

house-smoked turkey breast | Sakura pork belly | aioli | tomato | lettuce | house-made focaccia 18

SHORT RIB BÁNH MÌ

Nebraska bone-in Wagyu short rib | beef pâté | lightly pickled vegetables | jalapeño aioli | cilantro | French bread 20

SMASH-ISH BURGER

4 oz Nebraska Wagyu patty | dill-pickled onion | white American cheese | burger sauce | potato roll 12
add a 4 oz patty 3

FRIED CHICKEN SANDWICH

fried organic chicken thigh | gochujang honey | coleslaw | nori | potato roll 18

OUR REUBEN

corned beef | braised red cabbage | fried onions | white American cheese | pickles | onion roll 17

HOUSE SALAD

assorted mixed greens | seasonal vegetables | green garden dressing 14

THIS WEEK'S PASTA

house-made pasta that changes | seasonal ingredients 14

SIDES

HOUSE KETTLE FRIES | yogurt sauce | curry spice | fresh dill 6

GARDEN FRITTO MISTO | assorted tempura-battered seasonal vegetables | preserved lemon aioli 6

PETITE GREENS | assorted greens | green garden dressing 6

MINI PARFAIT | lemon oil- and vanilla-infused yogurt | fresh fruit | "groat-nola" | sour herbs 6

Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Parties of six or more are subject to an automatic 22% gratuity. A 22% service charge will be applied to all room service orders.