

DINNER

PART OF SOMETHING BIGGER

Planting Seeds. Growing Ideas. Sharing Plates.

At Timbers, we're not just about food—we're about discovery. Each dish is a small adventure, carefully crafted to surprise your taste buds, spark conversation, and leave you craving more.

We plant seeds of flavor, grow them into bold, unforgettable dishes, and branch out with fresh ideas—always rooted in local ingredients and sustainable practices. Our menu honors the land and the seasons while serving up a dining experience that's anything but ordinary.

Best of all, every meal helps plant a tree through the Arbor Day Foundation—supporting forests, ecosystems, and the future. One bite. One tree. One table at a time.

Local roots, global impact. Welcome to Arbor Day Farm.

PLANTING SEEDS

small plates of thoughtfully prepared ideas to snack or share

BREAD SERVICE

popcorn rolls | truffle butter 12

RICOTTA TOAST

bread we bake | really good ricotta | peas dressed with ponzu 12

ASPARAGUS SALAD

some that have never seen the sun and some that have | ham and cheese vinaigrette | morel mushrooms 12

FISH THAT ARE CHIPS

trout and potato with a little fresh dill mayo 24

THIS WEEK'S PASTA

house-made pasta that changes | seasonal ingredients 14

LAMB PICANHA

spring pea-stou | feta | naan dipped in garlic butter 27

CRUSTACEANS AND COCONUT

roe that taste of lime | lime that looks like roe | coconut with a touch of heat and the heart of a tree 27

HALIBUT

chowda' with a bit of spring | lemon that got better with thyme | fresh hummus 26

The logo for Timbers, featuring the word "Timbers" in a stylized, handwritten-style script font.

AT LIED LODGE

DINNER

GROWN TREES

large plates of thoughtfully prepared ideas

BRAISED SHORT RIB

beef on a bone cooked to where it falls off | fresh vegetables pickled for you | simmered barley and barley jus 27

SAKURA PORK

large enough to share, but we won't tell if you don't | heirloom grits | plums | Szechuan 40

STUFFED TROUT

special rice all the way from Carolina | greens that were found and greens that were grown | caper beurre blanc 30

CHICKEN

morel mousseline | vegetable velouté | mac and peas 26

WHITE LASAGNA

not like others you might find | this one has rabbit cooked in lavender and thyme 24

STEAKS

all steaks finished with smoked butter, shoyu, allium, and fleu de sel

8 OZ AMERICAN WAGYU COULOTTE | Tender and richly marbled. A nice introduction to Wagyu. 40

12 OZ GRASS FED RIBEYE | Pasture-raised and naturally lean for the traditional beef purist. 50

22 OZ CAB BONE IN KC STRIP | Hearty and flavorful, served on the bone. *Includes two sides.* 100

32 OZ CAB PORTERHOUSE | A signature cut with filet and strip in one—bold and buttery. *Includes two sides.* 120

BRANCHING OUT

sides to accompany your entrée, but worthy of their own light

BRAISED ARTICHOKE | barigoule 10

SPRING CARROTS | sumac | yogurt 10

PEAS YOU WOULDN'T EAT AS A KID | parmesan | every part of the pea 8

PETITE SALAD | seasonal greens and produce | green garden dressing 6

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

ROASTED POTATO | ham | queso | allium 8

POTATO BUTTER | lemon | good salt 10

GRILLED ALLIUM | assorted variations of onions 7

GARDEN FRITTO MISTO | tempura vegetable | preserved aioli 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.

Timbers

AT LIED LODGE