

LUNCH

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 | whole wheat baguette 17

LIED LODGE CLUB

house-smoked turkey breast | Sakura pork belly | aioli | tomato | 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

ARBOR BOWL

mixed grains and legumes | roasted mushroom | seasonal vegetables | avocado | greens | vinaigrette 17
add chicken | beef | tofu 10

HOUSE SALAD

assorted mixed greens | seasonal vegetables | green garden dressing 14
add chicken | beef | tofu 10

SEASONAL PASTA

pasta | rotating seasonal ingredients 14

SIDES

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

GARDEN FRITTO MISTO | tempura vegetables | preserved lemon aioli 6

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

CREAMED CORN | fresh sweet corn | turmeric 10

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

BEVERAGES

Coca-Cola Products 3

Iced Tea 3

Lemonade 3

Milk: 2% or Chocolate 4

Arbor Day® Coffee 4

Arbor Day Farm® Apple Cider 5

Teatulia Organic Hot Tea 4

Hot Chocolate 5

*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.*