Dinner

Snacks and Petite Plates

Bread Service
popcorn rolls | truffle butter 10

Ricotta Toast
herb ricotta | grilled focaccia | pumpkin marmalade | ham | arugula | pistachio cheese 12

Warm Beet Salad
honey–lemon cheese | cocoa nib breadcrumbs | pickled blueberries | minted yogurt 12

Kale Salad
apple | Parmesan crumb | squash | roasted garlic–pumpkin dressing 12

Seasonal Pasta
white pumpkin Alfredo | kale | garlic 16

Lamb Ribs
spicy pomegranate glaze | mint–pistachio dukkah 18

Lobster Roll Duo
cold-water lobster tail | roe | real wasabi 26

Scallops
sunchoke | cauliflower | couscous | black garlic 22

Mains

Arbor Bowl
mixed grains and legumes | roasted mushrooms | seasonal vegetables | avocado | greens | vinaigrette 18
add chicken | beef | tofu 10

Turkey
venison sausage | sea buckthorn | turmeric velouté 26

Broccoli and Cheese Risotto
aged cheddar | Parmesan 24

Wahoo
seafood chowder | hackleback caviar 32

Braised Short Rib
whipped potatoes | truffle jus | mirepoix 28

Pork Schnitzel
mustard cream | arugula | parsnip purée 30

Dinner

Steaks

8 oz American Wagyu Coulotte
whipped potatoes | seasonal vegetables 40

12 oz Grass-Fed Ribeye
whipped potatoes | seasonal vegetables 50

24 oz Nebraska Wagyu Strip Loin
choose two sides 100

Sides

Glazed Carrots | maple | honey | rosemary 10
Roasted Winter Vegetables | butter | salt 8
Crème Brûlée Sweet Potatoes | 8
Brussels Sprouts | Parmesan cheese 10
Petite Salad | seasonal greens and produce | green garden dressing 6
Tallow Fries | black garlic aioli | Parmesan 6
Whipped Potatoes | chives | gravy 10
Cabbage | caraway beurre monté 8

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