

Dinner

In-Room Dining Menu | \$5 Delivery Fee

Share

Bread Service

popcorn rolls | truffle butter 10

Hummus

garbanzo | peas | spring herbs | assorted breads 14

Calamari

preserved lemon aioli | lemon | shishito pepper 15

Deviled Eggs

steamed whites | house-cured pork belly | egg salad 10

Jumbo Shrimp

coconut breaded shrimp | coconut green curry | radish *Market Price*

Arancini

asparagus | truffle | Humboldt fog goat cheese 15

Garden Salad

mixed greens | seasonal vegetables | green garden dressing 12

Cucumber Feta Salad

whipped feta | cucumber | onion | garbanzo | lavash 16

Small Plates

Tostada

avocado espuma | pickled onion | cotija | ancho & honey smoked brisket 10

Pasta Carbonara

cured pork belly | Parmesan cream | peas 16

Roasted Salmon

dill & sorrel beurre blanc | crispy skin 26

Spinach Salad

pistachio buttermilk vinaigrette | beet | blueberry Wensleydale | crouton 10

Lamb Skewers

vadouvan | mustard | black garlic | sesame seed 12

Entrées

Organic Whole Roasted Chicken

herbs | morel cream 28

Halibut

shishito chimichurri 34

Sakura Pork Schnitzel

pea-tato salad | caper sauce | wild ramps 30

Lamb Burger

vadouvan | chevre | bibb lettuce | red onion marmalad | simple greens 17

Double Smash-ish Burger

two 4 oz Nebraska Wagyu patties | dill-pickled onion | white American cheese | pickles | simple greens 15

Steaks

8 oz American Wagyu Flat Iron

served with house-made steak sauce or seasonal butter 28

12 oz Grass-Fed KC Strip Loin

served with house-made steak sauce or seasonal butter 35

28 oz Grilled Winterfrost Ribeye

large enough for two | served with house-made steak sauce or seasonal butter 110

Please enjoy our selection of sides to accompany your entrée or steak, available for an additional charge.

Sides

Peas & Carrots | grilled carrots | pea purée | pea shoots | pea oil | carrot greens 10

Spaetzle Mac | cheese | truffle | crispy allium 10

Grilled Asparagus | allium hollandaise sauce | chive flour | fennel oil 12

Petite Garden Salad | seasonal greens & produce | green garden dressing 8

Tallow Fries | black garlic aioli | Parmesan | truffle 8

Whipped Potatoes | chives | morel gravy | crispy potatoes 10

Thoroughly cooking foods of animal origins reduces the risk of foodborne illness.

Parties of six or more are subject to an automatic 22% gratuity.

A 22% service charge will be added to all room service orders.

Timbers
AT LIED LODGE