

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 Prawns

cilantro shishito butter | tomato & watermelon gazpacho *Market Price*

Arancini

green tomato | green tomato cream sauce | summer veggie succotash 15

Garden Salad

mixed greens | seasonal vegetables | green garden dressing 12

Cucumber Feta Salad

whipped feta with peppercini | cucumber | onion | garbanzo | avocado | tomato | lavash crackers 16

Small Plates

Tostada

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

Smoked Tomato Pasta

smoked tomato sauce | olive ricotta | summer truffle | fried basil 16

Roasted Salmon

summer veggie chowder | zucchini | squash | puffed salmon skin | roe 26

Watermelon & Arugula Salad

watermelon | pistachio buttermilk vinaigrette | pistachio crumble | fried prosciutto
pickled watermelon rinds 10

Lamb Skewers

vadouvan | mustard | black garlic | sesame seed 12

Artichoke Crusted Scallops

lemon risotto | springs peas *Market Price*

Burratta

peaches | olive tapenade | tomato | fry bread 13

Entrées

Organic Whole Roasted Chicken

herbs | morel cream 28

Halibut

shishito chimichurri 34

Sakura Pork Schnitzel

peach barbeque sauce | smoked peach salad 30

Lamb Burger

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

Double Smash-ish Burger

two 4 oz Nebraska Wagyu patties | dill-pickled onion | white American cheese | simple greens 15
add fries 2

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 | heirloom carrots | pea purée | pea shoots | pea oil | carrot greens 10

Spaetzle Mac | cheese | truffle | crispy allium 10

Grilled Zucchini | curry yogurt sauce 10

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

Creamed Corn | pimento cheese sauce | lardon | fresh corn | chives 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 LĒD LODGE