



GLUTEN FRIENDLY MENU AVAILABLE

AMERICANA

SHARE PLATES

AMERICAN NACHOS 12.5	HUMMUS PLATE 11	ASIAN LETTUCE WRAPS 12
House Ranch Chips Goat Cheese Sauce Sun-Dried Tomatoes Scallions Bleu Cheese Bacon – Add BBQ Pork 3 – Add Grilled Chicken 3	House Hummus Olives / Peppers / Artichokes Pickled Red Onions Feta Cheese Cucumbers Toasted Naan Bread	Hoisin Garlic Ginger Chicken Butter Lettuce Wraps Pickled Carrots / Ginger Avocado / Mango / Cilantro Fresh Scallion Garnish Black Bean Vinaigrette
THAI TACOS 10	POLENTA FRITES 9.5	EDAMAME PLATE 9
Hoisin BBQ Pork Asian Cole Slaw Sriracha (Spicy) Cilantro Crispy Rice Paper Shell	Rosemary & Thyme Spiked Crispy House Polenta Frites Garlic Parmesan Fry Dip House Smoked Chipotle Ketchup	Steamed Edamame Salt & Pepper Tamari Aioli Dip Toasted Sesame Seed
CRAB RANGOON DIP* 11	TRUFFLE FRITES 9.5	STATE FAIR CHEESE CURDS 11.5
Creamy Sweet Chili Dip Fresh Crab Meat Crispy Wonton Chips Scallions	White Truffle Oil Black Truffle Sea Salt Parmesan Cheese Fresh Parsley Goat Cheese Dip	Wisconsin Cheese Curds Tempura Batter Fried House Smoked Chipotle Ketchup House Garlic Ranch

SALADS & SOUP

Enhance any salad: Chicken 4 / Salmon 6 / Shrimp* 5

AVOCADO WEDGE SALAD 14	MEDITERRANEAN 14
Boston Bibb Wedge Salad Hickory Smoked Bacon Bleu Cheese Crumbles Grape Tomatoes Avocado Slices House Garlic Ranch	Mixed Greens Artichokes / Kalamata Olives / Cucumbers Pepperoncinis / Red Onions Feta Cheese Italian Vinaigrette Toasted Naan Bread
SPINACH & STRAWBERRY 14	SOUP OF THE DAY 5 / 7
Spinach & Arugula Strawberries Peppered Goat Cheese Candied Walnuts Shallots Pomegranate Vinaigrette	TOMATO SOUP 5 / 7



We are proud to serve Greater Omaha Black Angus beef. Greater Omaha sources from a few select number of local farms outside the Omaha area. Every steak is hand cut in house and aged 30-40 days for ultimate quality and tenderness.

STEAK & CHOP

Add a House Wedge Salad 5

NEW YORK STRIP* 34
 14 oz. Premium Angus Strip
 Savory Compound Butter
 Crispy Fried Onions
 White Cheddar Mash
 Lemon Parmesan Asparagus

GRILLED RIBEYE* 32
 12 oz. Premium Angus Ribeye
 Roasted Shiitake Mushroom Demi
 Crispy Polenta Frites
 Lemon Parmesan Broccolini

CENTER CUT FILET* 36
 10 oz. Premium Angus Filet
 Center Cut & Grilled
 White Cheddar Mash
 Lemon Parmesan Asparagus
 - Add Garlic Shallot Butter 2

PETITE MEDALLIONS* 29
 Two 3 oz. Angus Medallions
 House Garlic Shallot Butter
 White Cheddar Mash
 Lemon Parmesan Asparagus

IOWA CHOP* 26
 12 oz. Porterhouse Pork Chop
 Bacon & Sweet Corn Cream Sauce
 White Cheddar Mash
 Garlic Sautéed Green Beans

SIGNATURE PLATES

Add a House Wedge Salad 5

LOBSTER MAC & CHEESE 26
 Butter Poached Lobster
 Gruyere & Cheddar Cheese Sauce
 Garlic Tomato & Onion Compote
 Lemon & Dill

SEARED PORK MEDALLIONS 26
 Three 3oz. Seared Pork Medallions
 Cranberry Gastrique
 Crispy Polenta Frites
 Watercress Salad
 Dijon Vinaigrette

ROASTED CHICKEN* 22
 Airline Chicken Breast
 Parmesan Cream Sauce
 White Cheddar Mash
 Lemon Parmesan Broccolini

BURGER AMERICANA* 14.5
 House Seasoned Burger
 Hickory Smoked Bacon
 Tomato Marmalade
 Dijon Aioli
 Crispy Fried Onions
 White Cheddar
 Choice of Side

CAJUN CHICKEN GNOCCHI 22
 Grilled Chicken
 Potato Gnocchi
 Bell Peppers / Onions
 Cajun Cream Sauce
 Shaved Parmesan
 Fresh Herbs

TRUFFLED MAC & CHEESE 18
 Goat Cheese Cream Sauce
 Truffle Oil
 Toasted Bread Crumbs
 Fresh Herbs
 - Add Chicken 4 / Shrimp 5 / Salmon 6

SWEET POTATO LASAGNA 23
 Roasted Sweet Potatoes
 Zucchini / Spinach / Mushroom / Onion
 Traditional Red Sauce
 Italian Herb Ricotta / Mozzarella
 Shaved Parmesan
 - Add Chicken 4 / Shrimp 5 / Salmon 6

BACON WRAPPED MEATLOAF 20
 Zesty BBQ Glaze
 White Cheddar Mash
 Garlic Sautéed Green Beans
 Crispy Fried Onions
 Scallion Garnish

CEDAR PLANK ROASTED SALMON* 26
 Fresh Canadian Atlantic Salmon
 Citrus Herb Encrusted
 House Garlic Aioli
 Crispy Fingerling Potatoes
 Lemon Parmesan Broccolini

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.