

DINNER ENTRÉES

PLEASE CHOOSE 3 ENTRÉES
CHOOSE 2 SIDES FOR ENTRÉES



STEAK & CHOP

All steaks prepared Medium



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.

- | | | |
|---|---|--|
| <input type="checkbox"/> NEW YORK STRIP* 35
14 oz. Premium Angus Strip
Savory Compound Butter
Crispy Fried Onions | <input type="checkbox"/> PRIME RIB* 32
12 oz Premium Angus
24 Hour Slow Roasted
House Au Jus
Horseradish Cream | <input type="checkbox"/> CENTER CUT FILET* 38
10 oz. Premium Angus
Center Cut Filet |
| <input type="checkbox"/> GRILLED RIBEYE* 34
12 oz Premium Angus Ribeye
Roasted Shiitake
Mushroom Demi | <input type="checkbox"/> PETITE FILET MEDALLIONS* 31
Two 3 oz. Seared Medallions
House Garlic Shallot
Butter | <input type="checkbox"/> IOWA CHOP* 29
12 oz. Iowa Porterhouse Chop
Bacon & Sweet Corn
Cream Sauce |

SIGNATURE ENTRÉES

Add chicken or salmon to any choice \$5
Host must choose which protein prior to event.

- | | | |
|---|---|---|
| <input type="checkbox"/> LOBSTER MAC & CHEESE* 28
Butter Poached Lobster
Gruyere & Cheddar Cheese Sauce
Garlic Tomato & Onion Compote
Spikes of Lemon & Dill | <input type="checkbox"/> PAN SEARED SALMON* 28
Fresh Canadian Atlantic Salmon
Citrus Herb Encrusted
House Garlic Aioli | <input type="checkbox"/> SEARED PORK MEDALLIONS 27
Three 3 oz. Seared Pork Medallions
Cranberry Gastrique |
| <input type="checkbox"/> ROASTED CHICKEN 25
Airline Chicken Breast
Parmesan Cream Sauce
Fresh Herbs | <input type="checkbox"/> CAJUN CHICKEN GNOCCHI 24
Grilled Chicken
Potato Gnocchi
Bell Peppers / Onions
Cajun Cream Sauce
Shaved Parmesan
Fresh Herbs | <input type="checkbox"/> TRUFFLE MAC & CHEESE 21
Goat Cheese Cream Sauce
Truffle Oil
Toasted Bread Crumbs
Fresh Herbs |
| <input type="checkbox"/> BACON MEATLOAF 23
Bacon Wrapped
House Meatloaf
Meatloaf BBQ Glaze
Crispy Onion String
Scallions | | <input type="checkbox"/> SPINACH & STRAWBERRY 17
Spinach & Arugula
Strawberries
Peppered Goat Cheese
Candied Walnuts / Shallots
Pomegranate Vinaigrette |

SIDES

Choose two. These will accompany all Steak and Signature Entrée selections.

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> White Cheddar Mash | <input type="checkbox"/> Lemon Parmesan Asparagus | <input type="checkbox"/> Garlic Sautéed Green Beans | <input type="checkbox"/> Roasted Fingerling Potatoes |
|---|---|---|--|

*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.

ADDITIONAL COURSES



SIDE SALAD

Choose 1. Add \$5 per person.

SPINACH & STRAWBERRY

Spinach & Arugula
Strawberries
Peppered Goat Cheese
Candied Walnuts
Shallots
Pomegranate Vinaigrette

CREAMY CAESAR

Chopped Romaine Lettuce
Creamy Garlic Parmesan Dressing
Cherry Tomatoes
Shaved Parmesan
Toasted Croutons

AMERICANA

Mixed Greens
Shredded Cheese
Tomato
Croutons
Cucumber Slices
Choice of Italian or Ranch

DESSERTS

Choose up to two. Add \$5 per person.

NY STYLE CHEESECAKE

Classic Style Cheesecake
Graham Cracker Crust
Fresh Strawberries

CREME BRULEE

Vanilla Bean Custard
Caramelized Sugar
House Whipped Cream
Fresh Berries

CHOCOLATE TORTE

Rich Dark Chocolate
Strawberry and Chocolate Sauces

KEY LIME PIE BITES

Macadamia Coconut Crust
Strawberry Sauce
Whipped Cream

Please do not hesitate to contact us with any questions during the planning of your event. Email is our preferred method of contact; send us a message at eventsmanager@americanadsm.com, or call 515.283.1312

TAPAS

To add a tapas course to your meal, please choose your selections from the next page. Our tapas are priced a la carte, and can be served family style at the table or platter style.

TAPAS COURSE

WOULD YOU LIKE YOUR TAPAS SERVED:

Please select one.

1 Order = 10 individual servings, or pieces.

Minimum of 3 orders per choice.

Please specify quantity desired.

___ Family style at the table as a first course to the meal

___ Platter style for a cocktail reception or prior to your meal

- | | | |
|---|---|--|
| # ___ CRAB CAKES \$30 | # ___ BOURSIN STUFFED MUSHROOMS \$30 | # ___ PORK WINGS \$35 |
| Garlic Aioli / Paprika
Fresh Lemon Wedges
Chopped Italian Parsley | Herbed Boursin Cheese
Oven Roasted Mushrooms
Chopped Italian Parsley | Honey Sriracha Glazed
Scallions
Sesame Seeds
Hoisin BBQ
Black Bean Vinaigrette |
| # ___ THAI CHICKEN MEATBALLS \$30 | # ___ PETITE BEEF WELLINGTONS \$35 | # ___ BOURSIN BRUSCHETTA \$25 |
| Honey Sriracha Glaze
Spicy Black Bean Vinaigrette
Scallions
Hoisin BBQ Sauce
Spicy Black Bean Vinaigrette | Beef Tenderloin
Mushroom Duxelles
Puff Pastry
Dijon Aioli
Scallions | Toasted Garlic Focaccia
Herbed Boursin Cheese
Balsamic Marinated Tomatoes
Scallions |
| # ___ SALMON CUCUMBER BITES \$30 | # ___ AMERICAN NACHOS \$35 | # ___ FUDGE BROWNIE BITES \$25 |
| Smoked Salmon
Cream Cheese
Horseradish Dill Crème Fraiche
Herbs de Province
English Cucumber Cups | House Made Ranch Chips
Goat Cheese Sauce
Sun Dried Tomato
Hickory Smoked Bacon
Blue Cheese
Scallions | Ganache Drizzled
Raspberry / Blueberry
Mint Chiffonade |
| # ___ SPICY CHICKEN EMPANADAS \$30 | # ___ CRAB RANGOON DIP \$30 | # ___ CHEESECAKE BITES \$25 |
| Sriracha Aioli
Avocado Ranch | Creamy Sweet Chili Sauce
Fresh Crab
Crispy Wonton Chips
Scallions
Topped with Fresh Crab Meat | Assorted Flavors |
| # ___ GREEK HUMMUS PLATTER \$25 | # ___ FRESH FRUIT SKEWERS \$35 | # ___ KEY LIME PIE BITES \$30 |
| Roasted Garlic Hummus
Feta
Cucumber Slices
Kalamata Olives
Pepperoncini Peppers
Chopped Artichoke Hearts
Pickled Red Onions
Toasted Naan Bread | Skewered Pineapple
Cantaloupe
Honeydew
Strawberry
Cream Cheese Dip | Macadamia Coconut Crust
Whipped Cream
Strawberry Sauce |

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