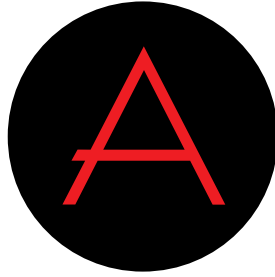


BOMBSHELL BRUNCH

SATURDAY 9 AM - 3 PM

SUNDAY 9 AM - 3 PM

DELIVERY NOW AVAILABLE
GLUTEN FRIENDLY MENU AVAILABLE**AMERICANA****SHARE PLATES**

<p>AMERICAN NACHOS 13</p> <p>House Ranch Chips Goat Cheese Sauce Sun-Dried Tomatoes Scallions Bleu Cheese Bacon – Add BBQ Pork 3</p>	<p>HUMMUS PLATE 11</p> <p>House Hummus Olives / Peppers / Artichokes Pickled Red Onions Feta Cheese Cucumbers Toasted Naan Bread</p>	<p>ASIAN LETTUCE WRAPS 13.5</p> <p>Hoisin Garlic Ginger Chicken Butter Lettuce Wraps Pickled Carrots / Ginger Avocado / Mango / Cilantro Fresh Scallion Garnish Black Bean Vinaigrette</p>
<p>HAVARTI SHRIMP 13</p> <p>Skillet Sautéed Shrimp Garlic Shallot Butter Melted Havarti Cheese Garlic Focaccia Bread</p>	<p>KALE ARTICHOKE DIP 10</p> <p>Chopped Artichoke Hearts Shredded Kale Monterey/Parmesan Toasted Naan Bread</p>	<p>EDAMAME PLATE 9</p> <p>Steamed Edamame Salt & Pepper Tamari Aioli Dip Toasted Sesame Seed</p>
<p>CRAB RANGOON DIP* 11</p> <p>Creamy Sweet Chili Dip Fresh Crab Meat Crispy Wonton Chips Scallions</p>	<p>TRUFFLE FRIES 9.5</p> <p>White Truffle Oil Black Truffle Sea Salt Parmesan Cheese Fresh Parsley Goat Cheese Dip</p>	<p>STATE FAIR CHEESE CURDS 11.5</p> <p>Wisconsin Cheese Curds Tempura Batter Fried House Smoked Chipotle Ketchup House Garlic Ranch</p>

SALADS & SOUP

Enhance any salad: Chicken 5 / Salmon 7 / Shrimp* 6

<p>AVOCADO WEDGE SALAD 14.5</p> <p>Boston Bibb Wedge Hickory Smoked Bacon Bleu Cheese Crumbles Grape Tomatoes Avocado Slices House Garlic Ranch</p>	<p>MEDITERRANEAN 14</p> <p>Mixed Greens Artichokes / Kalamata Olives / Cucumbers Pepperoncinis / Red Onions Feta Cheese Toasted Naan Bread Italian Vinaigrette</p>
<p>SPINACH & STRAWBERRY 14</p> <p>Spinach / Wild Arugula Strawberries Peppered Goat Cheese Candied Walnuts Shallots Pomegranate Vinaigrette</p>	<p>CAESAR SALAD 14</p> <p>Chopped Romaine Lettuce Grape Tomatoes Shaved Parmesan Toasted Croutons Hickory Smoked Bacon Capers Creamy Parmesan Dressing</p>
<p>TOMATO SOUP 5 / 7</p>	<p>SOUP OF THE DAY 5 / 7</p>



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

<p>NEW YORK STRIP* 35</p> <p>14 oz. Premium Angus Strip Savory Compound Butter Crispy Fried Onions White Cheddar Mash Lemon Parmesan Asparagus</p>	<p>GRILLED RIBEYE* 33</p> <p>12oz. Premium Angus Ribeye Roasted Shiitake Mushroom Demi Crispy Fingerling Potatoes Lemon Parmesan Broccolini</p>	<p>10 OZ. FILET DE BURGO* 36</p> <p>10 oz. Center Cut Filet Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 6</p>
<p>PETITE MEDALLIONS* 30</p> <p>Two 3oz Filet Medallions Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 6</p>	<p>IOWA CHOP* 27</p> <p>12oz. Pork Porterhouse Bacon Sweet Corn Cream Sauce Crispy Fingerling Potatoes Garlic Sautéed Green Beans</p>	

SIGNATURE PLATES

Add a House Wedge Salad 5

<p>LOBSTER MAC & CHEESE 26</p> <p>Butter Poached Lobster Gruyere & Cheddar Cheese Sauce Garlic Tomato & Onion Compote Lemon & Dill</p>	<p>SPICY CREOLE PASTA 24</p> <p>Sautéed Chicken Breast Smoked Andouille Sausage Fettuccine Pasta Fire Roasted Tomatoes Spicy Creole Sauce Shaved Parmesan Cheese</p>
<p>PAN SEARED CHICKEN* 23</p> <p>Two 6oz Seared Breasts Parmesan Cream Sauce Shaved Parmesan / Fresh Herbs White Cheddar Mash Lemon Parmesan Broccolini</p>	<p>BURGER AMERICANA* 15</p> <p>House Seasoned Burger Hickory Smoked Bacon Tomato Jam Dijon Aioli Crispy Fried Onions White Cheddar Choice of Side</p>
<p>CAJUN CHICKEN GNOCCHI 23</p> <p>Grilled Chicken Potato Gnocchi Bell Peppers / Onions Cajun Cream Sauce Shaved Parmesan Fresh Herbs</p>	<p>TRUFFLED MAC & CHEESE 19</p> <p>Goat Cheese Cream Sauce Truffle Oil Toasted Bread Crumbs Fresh Herbs - Add Chicken 5 / Shrimp 6 / Salmon 7</p>
<p>SWEET POTATO LASAGNA 23</p> <p>Layered Sweet Potato Planks Zucchini / Spinach / Mushrooms / Onions Traditional Red Sauce Italian Herb Ricotta / Mozzarella Shaved Parmesan Fresh Herbs - Add Chicken 5 / Shrimp 6 / Salmon 7</p>	<p>BACON WRAPPED MEATLOAF 22</p> <p>Zesty BBQ Glaze White Cheddar Mash Garlic Sautéed Green Beans Crispy Fried Onions Scallion Garnish</p>
<p>CEDAR PLANK ROASTED SALMON* 27</p> <p>Fresh Canadian Atlantic Salmon Citrus Herb Encrusted House Garlic Aioli Crispy Fingerling Potatoes Lemon Parmesan Broccolini</p>	<p>SEARED AHI TUNA 26</p> <p>Hoisin Garlic Stir Fry Red Peppers / Carrots Snap Peas / Broccolini Shiitake Mushrooms Fried Wontons / Sesame Seeds Tamari Aioli</p>

*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.