

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.

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| <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"/> 10 OZ. FILET DE BURGO* 38
10 oz. Center Cut Filet
Garlic de Burgo Butter |
| <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
Garlic de Burgo 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.

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> LOBSTER MAC & CHEESE* 28
Butter Poached Lobster
Gruyere & Cheddar Cheese Sauce
Garlic Tomato & Onion Compote
Lemon & Dill | <input type="checkbox"/> PAN SEARED SALMON* 28
Fresh Canadian Atlantic Salmon
Citrus Herb Encrusted
House Garlic Aioli | <input type="checkbox"/> SEARED AHI TUNA 26
Hoisin Garlic Stir Fry
Red Peppers / Carrots
Snap Peas / Broccolini
Shiitake Mushrooms
Fried Wontons / Sesame Seeds
Tamari Aioli |
| <input type="checkbox"/> PAN SEARED CHICKEN* 25
Two 6oz Seared Breasts
Parmesan Cream Sauce
Shaved Parmesan / 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 WRAPPED MEATLOAF 23
Zesty BBQ Glaze
Crispy Fried Onions
Scallion Garnish | <input type="checkbox"/> SPICY CREOLE PASTA 24
Sautéed Chicken Breast
Smoked Andouille Sausage
Fettuccine Pasta
Fire Roasted Tomatoes
Spicy Creole Sauce
Shaved Parmesan Cheese | <input type="checkbox"/> SPINACH & STRAWBERRY 17
Spinach / Wild Arugula
Strawberries
Peppered Goat Cheese
Candied Walnuts / Shallots
Pomegranate Vinaigrette |

SIDES

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

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|---------------------------------------------|---------------------------------------------------|-----------------------------------------------------|------------------------------------------------------|
| <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 / Wild Arugula
Strawberries
Peppered Goat Cheese
Candied Walnuts
Shallots
Pomegranate Vinaigrette

CREAMY CAESAR

Chopped Romaine Lettuce
Grape Tomatoes
Shaved Parmesan
Toasted Croutons
Capers
Hickory Smoked Bacon
Creamy Garlic Parmesan Dressing

AMERICANA

Mixed Greens
Shredded Cheese
Grape Tomatoes
House Croutons
Cucumber Slices
Choice of Italian or Ranch

DESSERTS

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

NY STYLE CHEESECAKE

Classic Style Cheesecake
Fresh Strawberries

CHOCOLATE TORTE

Rich Dark Chocolate
Chocolate Sauce

CREME BRULEE

Vanilla Bean Custard
Caramelized Sugar
House Whipped Cream
Fresh Berries

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

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

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