

# 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"/> <b>PRIME RIB*</b> 34<br>12 oz Premium Angus<br>24 Hour Slow Roasted<br>House Au Jus<br>Horseradish Cream | <input type="checkbox"/> <b>PETITE FILET MEDALLIONS*</b> 33<br>Two 3 oz. Seared Medallions<br>Garlic de Burgo Butter | <input type="checkbox"/> <b>IOWA CHOP*</b> 29<br>12 oz. Iowa Porterhouse Chop<br>Bacon & Sweet Corn<br>Cream Sauce |
| <input type="checkbox"/> <b>NEW YORK STRIP*</b> 39<br>14 oz. Premium Angus Strip<br>Savory Compound Butter<br>Crispy Fried Onions | <input type="checkbox"/> <b>10 OZ. FILET DE BURGO*</b> 38<br>10 oz. Center Cut Filet<br>Garlic de Burgo Butter       |  |

## SIGNATURE ENTRÉES

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

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> <b>LOBSTER MAC &amp; CHEESE*</b> 28<br>Butter Poached Lobster<br>Gruyere & Cheddar Cheese Sauce<br>Garlic Tomato & Onion Compote<br>Lemon & Dill | <input type="checkbox"/> <b>BACON WRAPPED MEATLOAF</b> 25<br>Zesty BBQ Glaze<br>Crispy Fried Onions<br>Scallion Garnish                      | <input type="checkbox"/> <b>PAN SEARED SALMON*</b> 28<br>Fresh Canadian Atlantic Salmon<br>Citrus Herb Encrusted<br>House Garlic Aioli  |
| <input type="checkbox"/> <b>PAN SEARED CHICKEN</b> 25<br>Two 6oz Seared Breasts<br>Parmesan Cream Sauce<br>Shaved Parmesan / Fresh Herbs                                  | <input type="checkbox"/> <b>TRUFFLE MAC &amp; CHEESE</b> 21<br>Goat Cheese Cream Sauce<br>Truffle Oil<br>Toasted Bread Crumbs<br>Fresh Herbs | <input type="checkbox"/> <b>CAJUN CHICKEN GNOCCHI</b> 24<br>Grilled Chicken<br>Potato Gnocchi<br>Bell Peppers / Onions<br>Cajun Cream Sauce<br>Shaved Parmesan<br>Fresh Herbs |

## 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.

**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](mailto: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

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

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