

**BOMBSHELL BRUNCH**

SATURDAY 9 AM - 3 PM

SUNDAY 9 AM - 3 PM

**AMERICANA**DELIVERY NOW AVAILABLE  
GLUTEN FRIENDLY MENU AVAILABLE**SHARE PLATES****AMERICAN NACHOS** 14House Ranch Chips  
BBQ Pork  
Goat Cheese Sauce  
Sun-Dried Tomatoes  
Scallions  
Blue Cheese Crumbles  
Bacon**CRAB RANGOON DIP\*** 12Creamy Sweet Chili Dip  
Fresh Crab Meat  
Crispy Wonton Chips  
Scallions**NASHVILLE HOT TENDERS** 13House Brine & Flour Seasoning  
Prepared Nashville Hot Style  
Pickle Chips & Garlic Ranch**HUMMUS PLATE** 12House Hummus  
Olives / Peppers / Artichokes  
Pickled Red Onion  
Feta Cheese  
Cucumbers  
Toasted Naan Bread**TRUFFLE FRIES** 11White Truffle Oil  
Black Truffle Sea Salt  
Parmesan Cheese  
Goat Cheese Dip  
Fresh Parsley**WINNER WINNER CHICKEN TENDERS** 12House Brine & Flour Seasoning  
Salt & Pepper  
Tamari Aioli Dip  
Ranch, Honey Mustard,  
or Hoisin BBQ**ASIAN LETTUCE WRAPS** 14Choice of Garlic Chicken  
or Hoisin BBQ Pork  
Butter Lettuce Wraps  
Pickled Carrots / Ginger,  
Avocado / Mango / Cilantro  
Scallions / Black Bean  
Vinaigrette**CLASSIC BUFFALO WINGS** 13.5Classic House Buffalo Sauce  
House Blue Cheese / Celery**GARLIC PARMESAN WINGS** 13.5Garlic Parmesan Dry Rub  
Spicy Hoisin Dip / Garlic Ranch / Celery**SALADS & SOUP**

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

**AVOCADO WEDGE SALAD** 14.5Boston Bibb Wedge  
Hickory Smoked Bacon  
Bleu Cheese Crumbles  
Grape Tomatoes  
Avocado Slices  
House Garlic Ranch**MEDITERRANEAN** 14Mixed Greens  
Artichokes / Kalamata Olives /  
Cucumbers  
Pepperoncinis / Red Onions  
Feta Cheese  
Toasted Naan Bread  
Italian Vinaigrette**CAESAR SALAD** 14Chopped Romaine Lettuce  
Grape Tomatoes  
Shaved Parmesan  
Toasted Croutons  
Hickory Smoked Bacon  
Capers  
Creamy Parmesan Dressing



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

<b>NEW YORK STRIP*</b>	36	<b>IOWA CHOP*</b>	27
14 oz. Premium Angus Strip		12oz. Pork Porterhouse	
Savory Compound Butter		Bacon Sweet Corn Cream Sauce	
Crispy Fried Onions		Crispy Fingerling Potatoes	
White Cheddar Mash		Garlic Sautéed Green Beans	
Lemon Parmesan Asparagus			
<b>PETITE MEDALLIONS*</b>	32	<b>10 OZ. FILET DE BURGO*</b>	39
Two 3oz Filet Medallions		10 oz. Center Cut Filet	
Garlic de Burgo Butter		Garlic de Burgo Butter	
White Cheddar Mash		White Cheddar Mash	
Lemon Parmesan Asparagus		Lemon Parmesan Asparagus	
- Add Butter Poached Shrimp 6		- Add Butter Poached Shrimp 6	

## SIGNATURE PLATES

Add a House Wedge Salad 5

<b>PAN SEARED CHICKEN*</b>	23	<b>BURGER AMERICANA*</b>	15
Two 6 oz Breaded Breasts		House Seasoned Burger	
Parmesan Cream Sauce		Hickory Smoked Bacon	
Shaved Parmesan / Fresh Herbs		Tomato Jam	
White Cheddar Mash		Dijon Aioli	
Lemon Parmesan Broccolini		Crispy Fried Onions	
		White Cheddar	
		Choice of Side	
<b>CAJUN CHICKEN</b>	23	<b>BACON WRAPPED</b>	22
<b>GNOCCHI</b>		<b>MEATLOAF</b>	
Grilled Chicken		Zesty BBQ Glaze	
Potato Gnocchi		White Cheddar Mash	
Bell Peppers / Onions		Garlic Sautéed Green Beans	
Cajun Cream Sauce		Crispy Fried Onions	
Shaved Parmesan		Scallion Garnish	
Fresh Herbs			
<b>CEDAR PLANK</b>	27	<b>SWEET POTATO</b>	23
<b>ROASTED SALMON*</b>		<b>LASAGNA</b>	
Fresh Canadian Atlantic Salmon		Layered Sweet Potato Planks	
Citrus Herb Encrusted		Zucchini/Spinach	
House Garlic Aioli		Mushrooms/Onions	
Crispy Fingerling Potatoes		Traditional Red Sauce	
Lemon Parmesan Broccolini		Italian Herb Ricotta/Mozzarella	
		Shaved Parmesan	
		Fresh Herbs	
<b>TRUFFLED</b>	20		
<b>MAC &amp; CHEESE</b>			
Goat Cheese Cream Sauce			
Truffle Oil			
Toasted Bread Crumbs			
Fresh Herbs			
- Add Chicken 5 / Shrimp 6 / Salmon 7			

\*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.