

**BOMBSHELL
BRUNCH BUFFET**
SATURDAY 9 AM - 3 PM
SUNDAY 9 AM - 3 PM



BURGER SUNDAY
\$9 GOURMET BURGERS
WITH SIDE DISH
EVERY SUNDAY / 4PM - 9PM

AMERICANA

GF = Gluten Friendly (no items contain gluten) GF2 = Can be made Gluten Friendly

V = Vegetarian V2 = Can be made vegetarian with Impossible Burger

SHARE PLATES

AMERICAN NACHOS GF	14	TRUFFLE FRIES GF, V	12	EDAMAME GF, V	10
House Ranch Chips BBQ Pork Goat Cheese Sauce Sun-Dried Tomatoes Scallions Gorgonzola Cheese Hickory Smoked Bacon		White Truffle Oil Black Truffle Sea Salt Parmesan Cheese Goat Cheese Dip Fresh Parsley		Steamed Edamame Salt & Pepper Tamari Aioli Toasted Sesame Seed	
CRAB RANGOON DIP* GF2	13	ASIAN LETTUCE WRAPS GF, V2	14	GLAZED BRUSSELS GF, V	12
Creamy Sweet Chili Dip Fresh Crab Meat Crispy Wonton Chips Scallions		Choice of Garlic Chicken or Hoisin BBQ Pork Butter Lettuce Wraps Pickled Carrots / Ginger, Avocado / Mango / Cilantro Scallions Black Bean Vinaigrette		Crispy Brussel Sprouts Honey Sriracha Glaze Toasted Sesame Seed Sriracha Aioli	
HUMMUS PLATE GF, V	13	THAI FRIED SHRIMP	13	BOURSIN BAKE GF, V	13
House Hummus Olives / Peppers Pickled Red Onion Feta Cheese Cucumbers Cauliflower Crostini		Battered Shrimp Thai Peanut Sauce Scallions / Sesame Seed Lime Wedges		Herb Boursin Cheese Basil Bruchetta Mix Balsamic Glaze Cauliflower Crostini	

SALADS & SOUP

Enhance any salad: Chicken 5 / Salmon 8 / Shrimp* 7

AVOCADO WEDGE GF2, V2	15	CAESAR SALAD GF2, V2	15
Boston Bibb Wedge Hickory Smoked Bacon Gorgonzola Cheese Grape Tomatoes Avocado Slices House Garlic Ranch House Garlic Bread		Chopped Romaine Lettuce Grape Tomatoes/Capers Shaved Parmesan Toasted Croutons Hickory Smoked Bacon Creamy Parmesan Dressing House Garlic Bread	
SPINACH STRAWBERRY GF2, V	15	PEAR & GORGONZOLA GF2, V	15
Fresh Spinach Sliced Strawberries Goat Cheese / Shallots Candied Walnuts Pomegranate Vinaigrette House Garlic Bread		Mixed Greens Sliced Pears / Craisins Gorgonzola Cheese Candied Walnuts Balsamic Vinaigrette House Garlic Bread	
TOMATO SOUP GF, V	5 / 7	SOUP OF THE DAY	5 / 7



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 6

<p>NEW YORK STRIP* GF 38 14 oz. Premium Angus Strip Miso Compound Butter Crispy Fried Onions White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p> <p>PETITE MEDALLIONS* GF 35 Two 3oz Filet Medallions Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p> <p>GRILLED RIBEYE* GF 36 12oz. Premium Angus Ribeye Roasted Shiitake Mushroom Demi Truffled Fingerling Potatoes Lemon Parmesan Broccolini</p>	<p>IOWA CHOP* GF 29 12oz. Pork Porterhouse Bacon Sweet Corn Cream Sauce Truffled Fingerling Potatoes Garlic Sautéed Green Beans</p> <p>10 OZ. FILET DE BURGO* GF 41 10 oz. Center Cut Filet Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p>
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SIGNATURE PLATES

Add a House Wedge Salad 6

<p>PAN SEARED CHICKEN* GF 25 Two 6 oz Breaded Breasts Parmesan Cream Sauce Shaved Parmesan / Fresh Herbs White Cheddar Mash Lemon Parmesan Broccolini</p> <p>CAJUN CHICKEN GNOCCHI GF2 24 Grilled Chicken Potato Gnocchi Bell Peppers / Onions Cajun Cream Sauce Shaved Parmesan Fresh Herbs</p> <p>NASHVILLE PLATE GF2 20 House Brined & Seasoned Tenders Prepared Nashville Hot White Cheddar Mash Lemon Parmesan Green Beans Pickle Chips / Texas Toast / Ranch</p> <p>TRUFFLED MAC & CHEESE GF2, V 22 Goat Cheese Cream Sauce Truffle Oil Toasted Bread Crumbs Fresh Herbs - Add Chicken 5 / Shrimp 7 / Salmon 8</p> <p>BOURSIN SHRIMP PASTA GF 24 Gluten Free Penne Pasta Butter Poached Shrimp Boursin Cheese Cream Sauce Balsamic Marinated Romas Shallots / Garlic / Basil</p>	<p>BURGER AMERICANA* GF2, V2 16 House Seasoned Burger Hickory Smoked Bacon Tomato Jam Dijon Aioli Crispy Fried Onions White Cheddar Choice of Side</p> <p>BACON WRAPPED MEATLOAF GF 23 Zesty BBQ Glaze White Cheddar Mash Garlic Sautéed Green Beans Crispy Fried Onions / Scallions</p> <p>VEGGIE LASAGNA GF, V 23 Layered Sweet Potato Planks Zucchini/Spinach Mushrooms/Onions Traditional Red Sauce Italian Herb Ricotta/Mozzarella Shaved Parmesan Fresh Herbs - Add Chicken 5 / Shrimp 7 / Salmon 8</p> <p>CEDAR PLANK ROASTED SALMON* GF 29 Fresh Canadian Atlantic Salmon Citrus Herb Encrusted House Garlic Aioli Truffled Fingerling Potatoes Lemon Parmesan Broccolini - Add Butter Poached Shrimp 7</p>
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*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.