

# PLATED 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"/> <b>PRIME RIB*</b> 46                                    | <input type="checkbox"/> <b>PETITE FILET MEDALLIONS*</b> 39 | <input type="checkbox"/> <b>IOWA CHOP*</b> 38    |
| 12 oz Premium Angus<br>24 Hour Slow Roasted<br>House Au Jus<br>Horseradish Cream | Two 3 oz. Seared Medallions<br>Garlic de Burgo Butter       | 12 oz. Iowa Porterhouse Chop<br>Cowboy Seasoning |
| <input type="checkbox"/> <b>NEW YORK STRIP*</b> 48                               | <input type="checkbox"/> <b>10 OZ. FILET DE BURGO*</b> 50   |  |
| 14 oz. Premium Angus Strip<br>Savory Compound Butter<br>Crispy Fried Onions      | 10 oz. Center Cut Filet<br>Garlic de Burgo Butter           |  |

## SIGNATURE ENTRÉES

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> <b>PAN SEARED CHICKEN</b> 29   | <input type="checkbox"/> <b>BACON WRAPPED MEATLOAF</b> 29   | <input type="checkbox"/> <b>HERB ENCRUSTED SALMON*</b> 37   |
| Two 6oz Seared Breasts<br>Parmesan Cream Sauce<br>Shaved Parmesan / Fresh Herbs   | Zesty BBQ Glaze<br>Crispy Fried Onions<br>Scallion Garnish  | Fresh Canadian Atlantic Salmon<br>Citrus Herb Encrusted<br>House Garlic Aioli   |
| <input type="checkbox"/> <b>TRUFFLE MAC &amp; CHEESE</b> 26   | <input type="checkbox"/> <b>CAJUN CHICKEN GNOCCHI</b> 30  | <input type="checkbox"/> <b>GARDEN RISOTTO</b> 25   |
| Goat Cheese Cream Sauce<br>Truffle Oil<br>Toasted Bread Crumbs<br>Fresh Herbs<br>Add <input type="checkbox"/> Chicken 6<br><input type="checkbox"/> Salmon 8<br><input type="checkbox"/> Shrimp 8 | Grilled Chicken<br>Potato Gnocchi<br>Bell Peppers / Onions<br>Cajun Cream Sauce<br>Shaved Parmesan<br>Fresh Herbs | Arborio Rice<br>Butternut Squash<br>Red Peppers<br>Roasted Carrots<br>Mushrooms / Radishes<br>Green Onion<br>Violas<br>Add <input type="checkbox"/> Chicken 6<br><input type="checkbox"/> Salmon 8<br><input type="checkbox"/> Shrimp 8 |

## 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"/> Garlic Sautéed Green Beans  | <input type="checkbox"/> Maple Glazed Carrots    |
| <input type="checkbox"/> Lemon Parmesan Asparagus | <input type="checkbox"/> Roasted Fingerling Potatoes | <input type="checkbox"/> Garden Vegetable Quinoa |

\*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

- CREAMY PARMESAN** 7
  - Chopped Romaine Lettuce
  - Grape Tomatoes
  - Shaved Parmesan
  - Toasted Croutons
  - Capers
  - Hickory Smoked Bacon
  - Creamy Garlic Parmesan Dressing
- PEAR & GORGONZOLA** 8
  - Mixed Greens Sliced Pears / Craisins
  - Gorgonzola Cheese
  - Candied Walnuts
  - Balsamic Vinaigrette
- AMERICANA** 6
  - Mixed Greens
  - Shredded Cheese
  - Grape Tomatoes
  - House Croutons
  - Cucumber Slices
  - Choice of Italian or Ranch
- AVOCADO WEDGE** 8
  - Artisan Romaine
  - Hickory Smoked Bacon
  - Gorgonzola Cheese
  - Grape Tomatoes
  - Avocado Slices
  - House Garlic Ranch

## DESSERTS

Choose up to two.

- CHOCOLATE TORTE** 9
  - Rich Dark Chocolate
  - Chocolate Sauce
- CREME BRULEE** 8
  - Vanilla Bean Custard
  - Caramelized Sugar
  - House Whipped Cream
  - Fresh Berries
- KEY LIME PIE BITES** 8
  - Macadamia Coconut Crust
  - Strawberry Sauce
  - Whipped Cream

## 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.

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