

**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
IN HOUSE ONLY

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

<p>AMERICAN NACHOS GF 16</p> <ul style="list-style-type: none"> House Ranch Chips BBQ Pork Goat Cheese Sauce Sun-Dried Tomatoes Scallions Gorgonzola Cheese Hickory Smoked Bacon 	<p>TRUFFLE FRIES GF, V 14</p> <ul style="list-style-type: none"> White Truffle Oil Black Truffle Sea Salt Parmesan Cheese Goat Cheese Dip Fresh Parsley 	<p>EDAMAME GF, V 13</p> <ul style="list-style-type: none"> Steamed Edamame Salt & Pepper Tamari Aioli Toasted Sesame Seed
<p>CRAB RANGOON DIP GF2 15</p> <ul style="list-style-type: none"> Creamy Sweet Chili Dip Crab Meat Crispy Wonton Chips Scallions 	<p>ASIAN LETTUCE WRAPS GF, V2 16</p> <ul style="list-style-type: none"> Choice of Garlic Chicken / Impossible or Hoisin BBQ Pork Baby Romaine Lettuce Wraps Pickled Carrots / Ginger, Avocado / Mango / Scallions Black Bean Vinaigrette 	<p>GLAZED BRUSSELS GF, V 14</p> <ul style="list-style-type: none"> Crispy Brussel Sprouts Honey Sriracha Glaze Toasted Sesame Seed Sriracha Aioli
<p>HUMMUS BOARD GF2, V 17</p> <ul style="list-style-type: none"> House Hummus / Radish Goat Cheese Olives / Sun Dried Tomatoes Cucumbers / Carrots Pickled Red Onions Cauliflower Crostinis / Lavosh 	<p>SEARED ARTICHOKE GF, V 13</p> <ul style="list-style-type: none"> Roman Style Artichokes Garlic Shallot Butter Smoked Paprika 	<p>CAPRESE BOARD GF, V 17</p> <ul style="list-style-type: none"> Heirloom Tomatoes Buffalo Mozzarella Cauliflower Crostini / Lavosh Truffle Salt Basil Balsamic Reduction

SALADS & SOUP

Enhance any salad: Chicken 6 / Salmon 8 / Shrimp* 7

<p>AVOCADO WEDGE GF2, V2 16</p> <ul style="list-style-type: none"> Baby Romaine Hickory Smoked Bacon Gorgonzola Cheese Grape Tomatoes Avocado Slices House Garlic Ranch House Garlic Bread 	<p>CAESAR SALAD GF2, V2 16</p> <ul style="list-style-type: none"> Chopped Romaine Lettuce Grape Tomatoes/Capers Shaved Parmesan Toasted Croutons Hickory Smoked Bacon Caesar Dressing House Garlic Bread
<p>THE MANDARIN GF2, V 16</p> <ul style="list-style-type: none"> Power Blend Craisins / Almonds Fennel / Radish Mandarin Oranges Ginger Sesame Vinaigrette 	<p>PEAR & GORGONZOLA GF2, V 16</p> <ul style="list-style-type: none"> Mixed Greens Sliced Pears / Craisins Gorgonzola Cheese Candied Walnuts Balsamic Vinaigrette House Garlic Bread
<p>TOMATO SOUP GF, V 6 / 8</p>	<p>SOUP OF THE DAY 6 / 8</p>

Parties of 6 or more will have an automatic 18% gratuity added to checks.



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 44 14 oz. Premium Angus Strip Miso Compound Butter Crispy Fried Onions White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p>	<p>PRIME RIB* GF (Friday/Saturday only. 4 PM until gone) 42 12oz. Prime Rib / 20 Hour Roasted White Cheddar Mash Lemon Parmesan Asparagus Rosemary Au Jus Horseradish Cream Sauce - Add Butter-poached Shrimp 7</p>
<p>PETITE MEDALLIONS* GF 36 Two 3oz Filet Medallions Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p>	<p>10 OZ. FILET DE BURGO* GF 45 10 oz. Center Cut Filet Garlic de Burgo Butter White Cheddar Mash Lemon Parmesan Asparagus - Add Butter Poached Shrimp 7</p>
<p>GRILLED RIBEYE* GF 42 12oz. Premium Angus Ribeye Roasted Shiitake Mushroom Demi Truffled Fingerling Potatoes Maple Glazed Carrots - Add Butter-poached Shrimp 7</p>	<p>IOWA CHOP* GF 34 12oz. Pork Porterhouse Cowboy Seasoning Truffled Fingerling Potatoes Maple Glazed Carrots</p>

SIGNATURE PLATES

Add a House Wedge Salad 6

<p>PAN SEARED CHICKEN GF 27 Two 6 oz Breaded Breasts Parmesan Cream Sauce Shaved Parmesan / Fresh Herbs White Cheddar Mash Maple Glazed Carrots</p>	<p>TRUFFLED MAC & CHEESE GF2, V 25 Goat Cheese Cream Sauce Truffle Oil Toasted Bread Crumbs Fresh Herbs - Add Chicken 6 / Shrimp 7 / Salmon 8</p>
<p>BACON WRAPPED MEATLOAF GF 25 Zesty BBQ Glaze White Cheddar Mash Garlic Sautéed Green Beans Crispy Fried Onions / Scallions</p>	<p>SEASONAL RISOTTO GF, V 20 Seasonal Veggies Vegetable Broth Micro Green Garnish Enhance with Chicken 6 / Shrimp 7 / Salmon 8</p>
<p>TOMATO CREAM PASTA GF 25 Gluten Free Penne Pasta Tomato Parmesan Cream Sauce Shallots / Garlic / Basil - Add Chicken 6 / Shrimp 7 / Salmon 8</p>	<p>HERB ENCRUSTED SALMON GF 33 Fresh Canadian Atlantic Salmon Citrus Herb Encrusted House Garlic Aioli / Maple Glazed Carrots Truffled Fingerling Potatoes</p>
<p>CAJUN CHICKEN GNOCCHI GF2 27 Grilled Chicken Potato Gnocchi Bell Peppers / Onions Cajun Cream Sauce Shaved Parmesan Fresh Herbs</p>	<p>BURGER AMERICANA* GF2, V2 17 House Seasoned Burger Hickory Smoked Bacon Tomato Jam Dijon Aioli Crispy Fried Onions White Cheddar Choice of Side</p>
<p>NASHVILLE PLATE GF2 24 House Brined & Seasoned Tenders Prepared Nashville Hot White Cheddar Mash Lemon Parmesan Green Beans Pickle Chips / Texas Toast / Ranch</p>	

*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.