



We Proudly Serve Omaha Private Reserve Steaks

SMALL PLATES

CRISPY CALAMARI <i>Lightly Breaded, Banana Peppers, Marinara Sauce</i>	15	CHICKEN WINGS Choose one style: <i>Asian, Buffalo, BBQ</i> <i>Celery & Ranch or Bleu Cheese Dressing</i>	17
MARGHERITA FLATBREAD <i>Mozzarella, Marinara Sauce, Diced Tomato, Balsamic Glaze, Fresh Basil</i>	13	BANG-BANG SHRIMP <i>(8) Shrimp, Zesty Sauce, Sesame Seeds, Green Onions</i>	13
SHRIMP & CRAB DIP <i>Crispy Shrimp, Lump Crab, Green Onions, Asiago Sundried Tomato Crisps</i>	15	SILVER DOLLAR MUSHROOMS <i>Pancetta, Goat Cheese, Panko, Green Onions</i>	10
SESAME SEARED TUNA <i>Encrusted Ahi Tuna, Pickled Ginger, Szechwan Vinaigrette</i>	17	BBQ MEATBALLS <i>(5) Meatballs, BBQ Sauce</i>	12

OMAHA SIGNATURE STEAKS & CHOPS

All Steaks are served with your choice of a side Mixed Greens Salad or a side Caesar Salad and (1) Side Item.

NEW YORK STRIP (12oz.)	45	FILET MIGNON (8oz.)	49	T-BONE (16oz.)	47
PORTERHOUSE PORK CHOP (12oz.)	28	BONE-IN RIBEYE (16oz.)		51	
<i>Grand Marnier Apple Butter</i>					
STEAK ADD-ONS					
Melted Bleu Cheese	4	Peppercorn Encrusted	3	Steakhouse Mushrooms	4
				Caramelized Onions	4

SOUPS & SALADS

STEAKHOUSE SIGNATURE ONION SOUP	9	FRENCH DIP SANDWICH <i>Shaved Prime Rib (6oz.), Swiss Cheese, House-Made Au Jus, Hoagie Roll, Steak Fries</i>	19
CHEF DAILY SOUP SPECIAL	8	CHICKEN QUESADILLA <i>Marinated Chicken, Cheddar-Jack Cheese, Pico de Gallo Jalapenos, Onions & Peppers, Flour Tortilla, Sour Cream</i>	15
CHOPPED STEAK SALAD <i>Mixed Greens, Shaved Prime Rib, Crumbled Bleu Cheese, Applewood Bacon, Hard-Boiled Egg, Diced Tomatoes, English Cucumber, Red Onions</i>	19	BLACKENED SALMON SANDWICH <i>Orange-Caper Roasted Red Pepper Relish, Lettuce, Vermicelli Rice Pilaf, Toasted Bun</i>	16
STEAKHOUSE WEDGE <i>Iceberg Wedge, Crumbled Bleu Cheese, Applewood Bacon, Diced Tomatoes, English Cucumber, Red Onions</i>	12	CHIPOTLE CHICKEN SANDWICH <i>Marinated Chicken Breast, Pepper-Jack Cheese, Pico de Gallo, Chipotle Aioli, Toasted Bun, Steak Fries</i>	14
CAESAR SALAD <i>Crisp Romaine, Parmesan Cheese, Garlic Croutons, House-Made Caesar Dressing</i>	11	VEGGIE BURGER <i>Black Bean & Corn Patty, Chipotle Aioli, Roasted Red Peppers, Sauteed Onions, Toasted Bun, Vermicelli Rice Pilaf</i>	13
ADD: Chicken or Shrimp 6 Salmon or Steak 9			

LARGE PLATES

All Large Plates are served with your choice of a side Mixed Greens Salad or a side Caesar Salad.

BBQ BEURRE BLANC TUNA (8oz.) <i>Peppercorn Encrusted Tuna, Broccoli Crown, Vermicelli Rice Pilaf</i>	33	BOURBON BURGER (8oz.) <i>Smoked Gouda Cheese, Bourbon Glaze, Sauteed Onions, Lettuce, Tomato, Toasted Bun, Steak Fries</i>	17
CHICKEN PARMESAN <i>Marinara Sauce, Mozzarella, Cavatappi Pasta</i>	25	OMAHA STEAK BURGER (8oz.) <i>Lettuce, Tomato, Onions, Pickle Chips, Toasted Bun, Steak Fries, Choice of Two Toppings</i>	16
LEMON HERB SALMON <i>Grilled Salmon, Broccoli Crown, Vermicelli Rice Pilaf</i>	29	TOPPINGS: (each additional) 1.75 <i>Cheese, Applewood Bacon, BBQ Sauce, Pico de Gallo, Jalapenos, Caramelized Onions</i>	
HALF ROASTED CHICKEN <i>Smashed Potatoes, Broccoli Crown</i>	26		
CHICKEN CAVATAPPI <i>Grilled Marinated Chicken, Fresh Garlic, Roasted Red Peppers, Broccoli, Parmesan Cheese, Beurre Blanc Sauce</i>	26		
(Substitute Shrimp)	29		

SIDE ITEMS

SMASHED POTATOES	6	BAKED POTATO	6	BACON MAC & CHEESE	9	BROCCOLI CROWN	6
CHIPOLTE SLAW	5	VERMICELLI RICE PILAF	5	STEAK FRIES	6	STEAKHOUSE MUSHROOMS	7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illnesses.

BOTTLED BEER				DRAUGHT BEER			
Bud Light	6	Michelob Ultra	7	Crooked Can “Cloud Chaser”, Hefeweizen	9	(5.3% abv.)	
Budweiser	6	Miller Lite	6	Orange Blossom Pilsner, Pilsner	8	(5.5% abv.)	
Coors Light	6	Modelo	9	Yuengling, Amber Lager	7	(4.5% abv.)	
Heineken	7	Sam Adams	7	Sweetwater “420”, Extra Pale Ale	9	(5.7% abv.)	
Heineken 0.0	7	Stella Artois	7	Tampa Bay Brewing Co. “Reef Donkey”, APA	9	(5.5% abv.)	

WHITE WINES				RED WINES			
chard, Josh Cellars, Washington	9 g	35 b		cabernet, Franciscan, California	11 g	43 b	
chard, Hahn, California	11g	43 b		cabernet, Penfolds Max’s, Australia	14 g	55 b	
pinot grigio, Folonari, Italy	7 g	27 b		cabernet, William Hill, Washington	12 g	47 b	
pinot grigio, Maso Canali, Italy		46 b		merlot, 14 Hands, Washington	9 g	35 b	
riesling, Schmidt Sohne “Kabinett”, Germany	8 g	31 b		pinot noir, Hangtime, California	11 g	43 b	
rose’, Proverb, California	7 g	27 b		zinfandel, Four Vines, California	10 g	39 b	
sauv blanc, Kim Crawford, Australia	12 g	47 b					
SPARKLING							
	Brut, Korbel, California	12 split		Prosecco, LaMarca, Italy	10 split		

SIGNATURE COCKTAILS				AFTER DINNER CORDIALS & LIQUORS			
Seasonal Cosmo	12			Amaretto Disaronno	10	Bailey’s Irish Cream	12
Ask your Server about this Month’s Featured Cosmo				Frangelico	12	Grand Marnier	13
Vodka Blueberry Lemonade	10			Kahlua	12	Sambuca Romano	9
Tito’s Vodka, Blueberry Puree, Lemonade				Courvoisier vs	10	Hennessey vs	13
Jack Palmer Classic	10			St Remy vsop	9		
Jack Daniels, Triple Sec, Triple Syrup, Unsweetened Tea				Angel Envy “Port Barrel”	16	Buffalo Trace	10
Blackberry Peach Rose’	10			Bulleit Rye	12	Crown Royal	13
Proverb Rose’, Blackberry Puree, Peach Schnapps				Crown Royal “Apple”	13	Four Roses “Small Batch”	12
Espresso Old Fashion	10			Jameson	13	Jack Daniels	11
Maker’s Mark, Brown Sugar Syrup, Espresso, Chocolate Bitters				Jack Daniels “Fire”	11	Jack Daniels “Honey”	11
Spicy Oaxacan	10			Jim Beam	10	Knob Creek	13
1800 Blanco Tequila, Simple Syrup, Orange & Fire Bitters				Maker’s Mark	13	Maker’s 46	16
Lavender 75	10			Woodfords Reserve	13	Whistle Pig “Piggyback”	16
				Balvenie “14yr”	25	Dewars “White Label”	10
Dirty Martini	12			Glenfiddich “12yr”	14	J & B	10
Beefeater Gin, Dry Vermouth, Olive Juice, Bleu Cheese Olives							
Mai Tai	10						
Bacardi Light Rum, Pineapple Juice, Orange Juice, Myers Dark Rum Float							
Sidecar	10						
Courvoisier vs, Cointreau, Lemon Juice, Sugared Rim, Lemon Twist							
Manhattan	12						
Crown Royal, Sweet Vermouth, Bitters, Maraschino Cherry							
Whiskey Sour	12						
Bourbon Whiskey, Fresh Lemon Juice, Simple Syrup							

CLASSIC COCKTAILS				FRESH BREWED COFFEE featuring Julius Meinl			
				Coffee	House Blend / Dark Roast / Decaf	4.	25
				Iced Coffee	House Blend	3.	75
				Hot Tea	Assorted Flavors	3.	75
				Espresso	Forte / Decaf	3.	75
				Cappuccino	Forte / Decaf	4.	75
				Latte	Forte / Decaf	4.	75
				Flavors	Add to any Coffee	1	
				Caramel - Dark Chocolate - French Vanilla			
				Hazelnut - French Vanilla Sugar Free			
LIQUID DESSERT				Beverages			
Espresso Martini	10			Bottled Water	Still / Sparkling	4	
Three Olives Vanilla Vodka, Kahlua, Espresso				Iced Tea	Sweet / Unsweet	3	
Irish Coffee	10						
Jameson Irish Whisky, Baileys, Coffee, Whipped Cream							