



We Proudly Serve Omaha Private Reserve Steaks

BURGERS

BOURBON BURGER (8OZ.)	17
Smoked Gouda Cheese, Bourbon Glaze, Sauteed Onions, Lettuce, Tomatoes, Toasted Bun, Steak Fries	
OMAHA STEAK BURGER (8OZ.)	16
Lettuce, Tomato, Onions, Pickle Chips, Toasted Bun, Steak Fries, Choice of Two Toppings	
TOPPINGS:	(each additional) 1.75
Cheese, Applewood Bacon, BBQ Sauce, Pico de Gallo, Jalapenos, Caramelized Onions	

OMAHA SIGNATURE STEAKS

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

NEW YORK STRIP (12OZ.)	FILET MIGNON (8OZ.)	T-BONE (16OZ.)
45	49	47
PORTERHOUSE PORK CHOP (12OZ.)	BONE-IN RIBEYE (16OZ.)	
Grand Marnier Apple Butter	51	
28		

STEAK ADD-ONS

Melted Bleu Cheese	4	Steakhouse Mushrooms	4
Peppercorn Encrusted	3	Caramelized Onions	4

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

LUNCH MENU

SMALL PLATES

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

SOUPS & SALADS

STEAKHOUSE SIGNATURE ONION SOUP	9
CHEF DAILY SOUP SPECIAL	8
CHOPPED STEAK SALAD	19
Mixed Greens, Shaved Prime Rib, Crumbled Bleu Cheese, Applewood Bacon, Hard-Boiled Egg, Diced Tomato, English Cucumber, Red Onions	
STEAKHOUSE WEDGE	12
Iceberg Wedge, Crumbled Bleu Cheese, Applewood Bacon, Diced Tomatoes, English Cucumber, Red Onions	
CAESAR SALAD	11
Crisp Romaine, Parmesan Cheese, Garlic Croutons, House-made Caesar Dressing	

Add: Chicken or Shrimp 6 | Salmon or Steak 9

HANDHELDS

CLUB SANDWICH	15
Smoked Ham, Roasted Turkey, Applewood Bacon, Lettuce Tomato, Smoked Gouda Cheese, Rosemary Focaccia, Chipotle Aioli, Steak Fries	
CHICKEN QUESADILLA	14
Marinated Chicken, Cheddar-Jack Cheese, Pico de Gallo Jalapenos, Onions & Peppers, Flour Tortilla, Sour Cream	
FRENCH DIP SANDWICH	19
Shaved Prime Rib (6oz.), Swiss Cheese, House-Made Au Jus, Hoagie Roll, Steak Fries	
CHIPOTLE CHICKEN SANDWICH	14
Marinated Chicken Breast, Pepper-Jack Cheese, Pico de Gallo, Chipotle Aioli, Toasted Bun, Fries	
BLACKENED SALMON SANDWICH	16
Orange-Caper Roasted Red Pepper Relish, Lettuce, Toasted Bun, Vermicelli Rice Pilaf	
CHICKEN CAESAR WRAP	12
Marinated Chicken, Crisp Romaine, Chipotle Slaw	
VEGGIE BURGER	13
Black Bean & Corn Patty, Chipotle Aioli, Roasted Red Peppers, Sauteed Onions, Toasted Bun, Vermicelli Rice Pilaf	

SIDE ITEMS

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

DESSERTS

“BIG” CHOCOLATE CAKE (shareable)	15
MIKE’S KEY LIME PIE	9
NY CHEESECAKE “BRULEE”	10

SPARKLING

brut, Korbel , <i>California</i>	12	split
prosecco, LaMarca , <i>Italy</i>	10	split

WHITE WINES

chard, Josh Cellars , <i>Washington</i>	9	g	35	b
chard, Hahn , <i>California</i>	11	g	43	b
pinot grigio, Folonari , <i>Italy</i>	7	g	27	b
pinot grigio, Maso Canali , <i>Italy</i>			46	b
riesling, Schmidt Sohne “Kabinett” , <i>Germany</i>	8	g	31	b
rose’, Proverb , <i>California</i>	7	g	27	b
sauv blanc, Kim Crawford , <i>Australia</i>	12	g	47	b

RED WINES

cabernet, Franciscan , <i>California</i>	11	g	43	b
cabernet, Penfolds Max’s , <i>Australia</i>	14	g	55	b
cabernet, William Hill , <i>Washington</i>	12	g	47	b
merlot, 14 Hands , <i>Washington</i>	9	g	35	b
pinot noir, Hangtime , <i>California</i>	11	g	43	b

CLASSIC COCKTAILS

Dirty Martini	12
<i>Beefeater Gin, Dry Vermouth, Olive Juice, Bleu Cheese Olives</i>	
Mai Tai	10
<i>Bacardi Light Rum, Pineapple Juice, Orange Juice, Myers Dark Rum Float</i>	
Sidecar	10
<i>Courvoisier vs, Cointreau, Lemon Juice, Sugared Rim, Twist</i>	
Manhattan	12
<i>Crown Royal, Sweet Vermouth, Bitters, Maraschino Cherry</i>	
Whiskey Sour	12
<i>Bourbon Whiskey, Fresh Lemon Juice, Simple Syrup</i>	

DRAUGHT BEER

Crooked Can “Cloud Chaser” , <i>Hefeweizen</i>	9	(5.3% abv.)
Orange Blossom Pilsner , <i>Pilsner</i>	8	(5.5% abv.)
Yuengling , <i>Amber Lager</i>	7	(4.5% abv.)
Sweetwater “420” , <i>Extra Pale Ale</i>	9	(5.7% abv.)
Tampa Bay Brewing Co. “Reef Donkey” , <i>APA</i>	9	(5.5% abv.)
Crooked Can “High Stepper” , <i>IPA</i>	10	(7.0% abv.)

BOTTLED BEER

Bud Light	6	Michelob Ultra	7
Budweiser	6	Miller Lite	6
Coors Light	6	Modelo	9
Heineken	7	Sam Adams	7
Heineken 0.0	7	Stella Artois	7

SIGNATURE COCKTAILS

Seasonal Cosmo	12
<i>Ask your Server about this Month’s Featured Cosmo</i>	
Vodka Blueberry Lemonade	10
<i>Tito’s Vodka, Blueberry Puree, Lemonade</i>	
Jack Palmer Classic	10
<i>Jack Daniels, Triple Sec, Triple Syrup, Unsweetened Tea</i>	
Blackberry Peach Rose’	10
<i>Proverb Rose’, Blackberry Puree, Peach Schnapps</i>	
Espresso Old Fashion	10
<i>Maker’s Mark, Brown Sugar Syrup, Espresso, Chocolate Bitters</i>	
Spicy Oaxacan	10
<i>1800 Blanco Tequila, Simple Syrup, Orange & Fire Bitters</i>	
Lavender 75	10

BOURBON, SCOTCH & WHISKY

Angel Envy “Port Barrel”	16	Buffalo Trace	10
Bulleit Rye	12	Crown Royal	13
Crown Royal “Apple”	13	Four Roses “Small Batch”	12
Jameson	13	Jack Daniels	11
Jack Daniels “Fire”	11	Jack Daniels “Honey”	11
Jim Beam	10	Knob Creek	13
Maker’s Mark	13	Maker’s 46	16
Woodfords Reserve	13	Whistle Pig “Piggyback”	16
Balvenie “14yr”	25	Dewars “White Label”	10
Glenfiddich “12yr”	14	J & B	10
J Walker “Black”	16	J Walker “Red”	10
Macallan “12yr”	25		

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

Beverages

Bottled Water	Still / Sparkling	4
Iced Tea	Sweet / Unsweet	3