

HUNGRY

SMALL PLATES & SHARES

EDAMAME

Sea Salt 6

SHRIMP & CRAB DIP

Fried Pita Bread 12

1 LB CHICKEN WINGS

Buffalo, Asian or BBQ, Served with Celery & Ranch Dressing 14

BLEU CHEESE CHIPS

Bleu Cheese, Tomato, Hard Wood Smoked Bacon, Scallions 8

SHRIMP & AVOCADO TOAST

Grilled Sourdough 12

MIXED PICKLE JAR

House Brined - Sweet & Spicy 5

HOUSE FRIES

Ketchup 6

CHICKEN MEATBALLS

Tomato Coulis 11

BRUSSELS SPROUTS

Oven Roasted with Pancetta 8

MARGHERITA FLATBREAD

Fresh Mozzarella, Tomato, Basil, Marinara 13

FRIED CALAMARI

Banana Peppers, Tomato Coulis 12

HUMMUS TRIO

Roasted Garlic, Black Olive, & Roasted Red Pepper, With Fried Olives and Pita Chips 9

TUNA POKE

Ahi Tuna, Avocado, Edamame, Ponzu, Wonton Chips 13

TEMPURA JALAPEÑO FRIES

Cream Cheese & Spicy Strawberry Sauce 8

SILVER DOLLAR MUSHROOMS

Goat Cheese & Pancetta 9

BAKED MAC & CHEESE

Hard Wood Smoked Bacon & Panko 8

SOUPS & SALADS

STEAKHOUSE SIGNATURE ONION SOUP 9

CHEF'S DAILY SOUP 7

STEAKHOUSE WEDGE

Wedge of Iceberg Lettuce, Bleu Cheese, Candied Bacon, Tomato, Cucumber, Red Onion 9

CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing 9
ADD Chicken or Fried Shrimp 5 | ADD Salmon or Steak 6

SEARED GINGER TUNA SALAD

Edamame, Avocado, Cucumber, Romaine, Red Cabbage, Ponzu, Sesame Dressing 14

SOUTHWEST STEAK SALAD

Roasted Corn, Tortilla Strips, Honey Lime Dressing 14

STEAKS

9 OZ. FILET MIGNON 32

12 OZ. NY STRIP 30

16 OZ. BONE-IN RIBEYE 41

We proudly serve Omaha Private Reserve Steaks.

All steaks are served with choice of Small Mixed Greens, Small Caesar Salad or One Side

SIDES

Parmesan Chips, Mixed Vegetables, Green Beans, Chipotle Slaw, Baked Potato, Smashed Potato, Sautéed Mushrooms

ADD ONS...

Bleu Cheese Crusted 4
Peppercorn Crusted 3
Caramelized Onions & Mushrooms 4

LARGE PLATES

GRILLED SALMON FILLET

Grilled Herb Salmon, Fresh Sautéed Asparagus & Grilled Lemon 23

ISLAND MAHI MAHI

Grilled Mahi Mahi, Pineapple Chutney & Green Beans 23

BRICK CHICKEN

Half Boneless Chicken, Mushrooms, Green Beans 19

BABY BACK RIBS

Steakhouse Fries & Chipotle Slaw 24

CHICKEN PENNE

Penne tossed with Chicken, Mushrooms, Roasted Peppers, Garlic, Parmesan Cheese & White Wine Sauce 16
SUB Shrimp 4

ROASTED CAULIFLOWER STEAK

Tomato Coulis, Seasonal Vegetables 16

10 OZ. HANGAR STEAK

Caramelized Onion, Mushroom, Smashed Potatoes 24

* We cook all of our food to order, therefore we need to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

BURGERS & HANDHELDS

5 OZ. OMAHA STEAK SIRLOIN BURGER

Choice of Two Toppings & Steakhouse Fries
1 Patty 10 | 2 Patties 14 | 3 Patties 17

TOPPINGS: Cheese, BBQ Sauce, Fried Onions, Pico De Gallo, Guacamole, Bacon, Jalapeño, Fried Egg, Roasted Red Pepper, Caramelized Onions, Sautéed Mushrooms
EXTRA TOPPINGS 1.5 each

CHICKEN QUESADILLA

Flour Tortilla, Jalapeno-Cheddar Cheese, Caramelized Peppers and Onions. Pico de Gallo & Sour Cream 9

CHIPOTLE CHICKEN & AVOCADO

Chipotle Marinated Chicken Breast, Jack Cheese, Pico de Gallo, Avocado, Chili Lime Mayo, Parmesan Chips 11

BLACKENED MAHI SANDWICH

Chipotle Aioli, Parmesan Chips 14

STEAK SANDWICH

5oz hanger steak served on a Hoagie Roll, with Sautéed Mushrooms, Onions, Swiss Cheese, Parmesan Chips 14

SHRIMP PO'BOY

Tomato, Remoulade, Parmesan Chips 12

LENTIL BURGER

Avocado Spread on Brioche, Parmesan Chips 12

FISH TACOS

Blackened Mahi, Chipotle Slaw 10

SOUTHERN CRISPY CHICKEN SANDWICH

Tomato, Hard Wood Smoked Bacon, Arugula, Parmesan Chips 13

DESSERTS

BLONDIE BROWNIE SUNDAE

Vanilla Ice Cream 7

CHOCOLATE TORTE

Rich & Flourless 8

SEASONAL FRUIT COBBLER & VANILLA ICE CREAM 8

BIG NEW YORKER CHEESECAKE

Raspberry Sauce 8

KENNY'S KEY LIME PIE

"The Gold Standard" 8

BEVERAGES

SODAS

Coke, Diet Coke, Sprite, Tonic Water, Soda Water 3

ICED TEA

Sweet & Unsweet 3

FRESH SQUEEZED LEMONADE

4

ARNOLD PALMER

4

BOTTLED WATER

Acqua Panna, San Pellegrino 4

FRESHLY BREWED

COFFEE & TEA

Decaf, Assorted Flavored Hot Tea 3

ESPRESSO & DECAF ESPRESSO

4

CAPPUCCINO & DECAF CAPPUCCINO

5

MARTINIS

RASPBERRY COSMO

Svedka Raspberry Vodka, Triple Sec, Splash of Lime, Cranberry Juice 11

BEE'S KNEES

Tanqueray Gin, Fresh Lemon Juice, Simple Syrup 12

SOUR APPLETINI

Smirnoff Vodka, Sour Apple Schnapps, Splash of Sour & Sprite. Garnished with a Cherry 12

UPTOWN MANHATTAN

Makers Mark Bourbon, Sweet Vermouth, Dash of Bitters. Garnished with a Cherry 13

CHOCOLATE DECADENCE

Godiva Chocolate Liqueur, Bailey's Irish Cream, a Hint of Cream in a Chocolate Swirled Glass 12

GRAPEFRUIT COLLINS

Bombay Sapphire Gin, Pamplemousse Liqueur, Grapefruit Juice, Simple Syrup 12

KEY LIME PIE MARTINI

Svedka Vanilla Vodka, Lime Juice, a Splash of Cream, with a Sugar Rim & Whipped Cream 11

CLASSIC COCKTAILS

WHISKEY SOUR

Crown Royal Canadian Whiskey with a Splash of Sweet & Sour. Garnished with an Orange & Cherry 9

MOJITO

Bacardi Rum, Fresh Mint, Simple Syrup & Lime Juice 9

OLD FASHIONED

Choice of Bourbon, Whiskey Barrel Aged Bitters, Simple Syrup & Muddled Fruit 11

MAI TAI

Bacardi Silver Rum, Triple Sec, a Splash of Sweet & Sour, Orange Juice, Grenadine, a Float of Meyers Dark Rum 11

BLOODY MARY

Smirnoff Vodka, Whiskey Willie's Special Blend Bloody Mary Mix. Garnished with a Lime & Olives. Ask for yours extra spicy for a kick 9

FEATURED WINES

CHARDONNAY

J Lohr Estates, Riverstone Chardonnay, Arroyo Seco, California 10 g | 38 b

CABERNET SAUVIGNON

J Lohr Estates, Seven Oaks Cabernet Sauvignon, Paso Robles, California 11 g | 42 b

MERLOT

J Lohr Estates, Los Osos Merlot, Paso Robles, California 11 g | 42 b

PINOT NOIR

J Lohr Estates, Falcon's Perch Pinot Noir, Monterey, California 13 g | 49 b

SPARKLING

BRUT, Korbel 187 Split 11

BRUT, Korbel California 49 b

PROSECCO, La Gioiosa, Italy 41 b

WHITE WINES

CHARDONNAY, Fenwick Springs, California 8 g | 32 b

CHARDONNAY, Kendall Jackson, Estate Grown, California 11 g | 42 b

CHARDONNAY, Cambria Estate Winery, Santa Maria, California 53 b

RIESLING, Relax, Schmitt Söhne, Germany 8 g | 31 b

PINOT GRIGIO, Bel Vento, Italy 8 g | 32 b

ZINFANDEL, Annandale, California 8 g | 27 b

MOSCATO, Culitos, Chile 9 g | 35 b

SAUVIGNON BLANC, Bogle (Family Owned), California 8 g | 31 b

RED WINES

PINOT NOIR, Murphy Goode, California 9 g | 36 b

MERLOT, Bogle (Family Owned), California 8 g | 33 b

MERLOT, Frei Brothers, California 48 b

CABERNET SAUVIGNON, William Hill, Central Coast, California 9 g | 36 b

CABERNET SAUVIGNON, Robert Mondavi Bourbon Barrels, California 11 g | 45 b

CABERNET SAUVIGNON, Hess Select, California 48 b

SHIRAZ, Peter Lehmann Portrait, Barossa, Australia 12 g | 48 b

ZINFANDEL, Alexander Valley Vineyards (Family Owned), Sonoma, California 51 b

MALBEC, Don Miguel Gascón, Mendoza, Argentina 9 g | 36 b

CHIANTI, Zonin, Tuscany, Italy 38 b

RED BLEND, Now Presenting, Paso Robles, California 41 b