



Proudly Serving Omaha Steaks

SMALL PLATES

BANG-BANG SHRIMP <i>(8) Shrimp, Zesty Sauce, Green Onions</i>	14	CHICKEN WINGS Choose one style: <i>Asian, Buffalo, BBQ</i> <i>Celery & Ranch or Bleu Cheese Dressing</i>	18
MARGHERITA FLATBREAD <i>Mozzarella, Marinara Sauce, Diced Tomato, Balsamic Glaze, Fresh Basil</i>	13	CRISPY CALAMARI <i>Lightly Breaded, Banana Peppers, Marinara Sauce</i>	15
TUSCAN CHICKEN FLATBREAD <i>Grilled Chicken, Broccoli, Parmesan Cheese, Fresh Basil, Spinach & Sundried Tomato Cream Sauce</i>	15	SHRIMP & CRAB DIP <i>Crispy Shrimp, Lump Crab, Green Onions, Toasted Garlic Naan Dippers</i>	15

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.)	53
RIBEYE STEAK (12oz.)	51	PORTERHOUSE PORK CHOP (12oz.) <i>Grand Marnier Apple Butter</i>	28
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>	16
CHOPPED STEAK SALAD <i>Mixed Greens, Shaved Prime Rib, Crumbled Bleu Cheese, Applewood Bacon, Hard-Boiled Egg, Diced Tomatoes, English Cucumber, Red Onions</i>	21	BLACKENED SALMON SANDWICH <i>Orange-Caper Roasted Red Pepper Relish, Lettuce, Toasted Bun, Rice Pilaf</i>	17
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>	15
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, Rice Pilaf</i>	13
ADD: Chicken or Shrimp 7 Salmon or Steak 10			

LARGE PLATES

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

MOJITO-LIME GROUPER <i>Encrusted Grouper, Pineapple Salsa, Sauteed Broccoli, Rice Pilaf</i>	31	BOURBON BURGER (8oz.) <i>Smoked Gouda Cheese, Bourbon Glaze, Sauteed Onions, Lettuce, Tomato, Toasted Bun, Steak Fries</i>	18
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>	17
LEMON HERB SALMON <i>Grilled Salmon, Sauteed Broccoli, 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, Sauteed Broccoli</i>	26	DESSERTS	
CHICKEN CAVATAPPI <i>Grilled Marinated Chicken, Roasted Red Peppers, Fresh Garlic, Broccoli, Parmesan Cheese, Spinach & Sundried Tomato Cream Sauce</i>	27	“BIG” CHOCOLATE CAKE (shareable)	15
(Substitute Shrimp) 29		MIKE’S KEY LIME PIE	9
		NY CHEESECAKE “BRULEE”	10

SIDE ITEMS

SMASHED POTATOES	6	BAKED POTATO	6	BACON MAC & CHEESE	9	SAUTEED BROCCOLI	6
RICE PILAF	5	STEAK FRIES	6	STEAKHOUSE MUSHROOMS	7		

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

For your convenience a 19% Service Charge will be added to all Groups of 8 or more.

SIGNATURE COCKTAILS									
Steakhouse Old Fashioned 14				The Manhattan 13		Espresso Martini 11			
Maker’s Mark, Sugar Syrup, Chocolate Bitters				Bulleit Rye, Sweet Vermouth, Aromatic Bitters		Three Olives Vanilla Vodka, Kahlua, Espresso			
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	Sierra Nevada “Pale Ale”	7	Yuengling, Amber Lager			7	(4.5% abv.)	
Heineken	7	Stella Artois	7	Sweetwater “420”, Extra Pale Ale			9	(5.7% abv.)	
Heineken 0.0	7	White Claw	7	Tampa Bay Brewing Co. “Reef Donkey”, APA			9	(5.5% abv.)	
				Crooked Can “High Stepper”, IPA			10	(7.0% abv.)	
WHITE WINES					RED WINES				
chard, Carmel Road, Monterey Coast			11 g	43 b	cabernet, Penfolds Max’s, Australia			14 g	55 b
chard, Josh Cellars, Washington			9 g	35 b	cabernet, Seaglass, Central Coast			11 g	43 b
pinot grigio, Folonari, Italy			7 g	27 b	cabernet, William Hill, Central Coast			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, A to Z Wineworks, Oregon			11 g	43 b
rose’, Erath, Oregon			8 g	31 b	Red blend, Apothic, California			9 g	35 b
sauv blanc, Kim Crawford, Australia			12 g	47 b					
SPARKLING									
Brut, Korbel, California			12 split	Prosecco, LaMarca, Italy			10 split		
VODKAS					BOURBONS & WHISKEYS				
Absolut	10	Belvedere	13	Angel Envy “Port Barrel” 16		Buffalo Trace		10	
Grey Goose	13	Ketel One	13	Bulleit Rye 12		Crown Royal		13	
Smirnoff	8	Svedka	10	Crown Royal “Apple” 13		Four Roses “Small Batch”		12	
Three Olives “flavors”	8	Tito’s	11	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	
RUMS					SCOTCHES				
Balvenie “14yr”			25	Dewars “White Label”			10		
Glenfiddich “12yr”			14	Glenlivet “12yr”			16		
J & B			10	J Walker “Black”			16		
J Walker “Red”			10	Macallan “12yr”			25		
CORDIALS									
Amaretto Disaronno			10	Bailey’s Irish Cream			12		
Frangelico			12	Grand Marnier			13		
Kahlua			12	Sambuca Romano			9		
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									

Beverages			
Bottled Water	Still / Sparkling	4	
Iced Tea	Sweet / Unsweet	3.	50
Soda	Coke / Diet Coke / Sprite	3.	50