



Proudly Serving Omaha Steaks

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.)	FILET MIGNON (8OZ.)
45	53
PORTERHOUSE PORK CHOP (12OZ.)	RIBEYE STEAK (12OZ.)
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.
For your convenience a 19% Service Charge will be added to all Groups of 8 or more.

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, Toasted Garlic Naan Dippers	
TUSCAN CHICKEN FLATBREAD	15
Grilled Chicken, Broccoli, Parmesan Cheese, Fresh Basil, Spinach & Sundried Tomato Cream Sauce	
BANG-BANG SHRIMP	14
(8) Shrimp, Zesty Sauce, Green Onions	
CHICKEN WINGS	18
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	21
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 7 | Salmon or Steak 10

HANDHELDS

CLUB SANDWICH	15
Smoked Ham, Roasted Turkey, Applewood Bacon, Lettuce Tomato, Smoked Gouda Cheese, Rosemary Focaccia, Chipotle Aioli, Steak Fries	
CHICKEN QUESADILLA	16
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	15
Marinated Chicken Breast, Pepper-Jack Cheese, Pico de Gallo, Chipotle Aioli, Toasted Bun, Fries	
BLACKENED SALMON SANDWICH	17
Orange-Caper Roasted Red Pepper Relish, Lettuce, Toasted Bun, Rice Pilaf	
CHICKEN CAESAR WRAP	12
Marinated Chicken, Crisp Romaine, Steak Fries	
VEGGIE BURGER	13
Black Bean & Corn Patty, Chipotle Aioli, Roasted Red Peppers, Sautéed Onions, Toasted Bun, Rice Pilaf	

SIDE ITEMS

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

DESSERTS

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

LUNCH MENU

SPARKLING

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

WHITE WINES

chard, Carmel Road , <i>Monterey County</i>	11 g	43 b
chard, Josh Cellars , <i>Washington</i>	9 g	35 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’, Erath , <i>Oregon</i>	8 g	31 b
sauv blanc, Kim Crawford , <i>Australia</i>	12 g	47 b

RED WINES

cabernet, Penfolds Max’s , <i>Australia</i>	14 g	55 b
cabernet, Seaglass , <i>Central Coast</i>	11 g	43 b
cabernet, William Hill , <i>Washington</i>	12 g	47 b
merlot, 14 Hands , <i>Washington</i>	9 g	35 b
pinot noir, A to Z Wineworks , <i>Oregon</i>	11 g	43 b
Red blend, Apothic , <i>California</i>	9 g	35 b

CLASSIC COCKTAILS

Steakhouse Old Fashioned	14
<i>Maker’s Mark, Sugar Syrup, Chocolate Bitters</i>	
The Manhattan	13
<i>Bulleit Rye, Sweet Vermouth, Aromatic Bitters</i>	
Espresso Martini	11
<i>Three Olives Vanilla Vodka, Kahlua, Espresso</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	Sierra Nevada “Pale Ale”	7
Heineken	7	Stella Artois	7
Heineken 0.0	7	White Claw	7

VODKAS, GINS, RUMS & TEQUILAS

Absolut	10	Belvedere	13
Grey Goose	13	Ketel One	13
Smirnoff	8	Svedka	10
Three Olives “flavors”	8	Tito’s	11
Beefeater	9	Bombay	9
Bombay Sapphire	10	Hendrick’s	12
Tanqueray	10		
Bacardi	8	Captain Morgan	9
Malibu Coconut	9	Myers’s “Dark”	9
Old St. Pete	10		
Don Julio “Reposado”	19	Hornitos “Plato”	9
Maestro Dobel “Anejo”	19	Milagro “Silver”	10
Patron “Silver”	19		

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	Glenlivet “12yr”	16
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

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