

# OMAHA STEAKHOUSE<sup>SM</sup>

## STARTERS

### EDAMAME

Sweet Chili Glaze, Toasted Sesame Seeds 6

### HUMMUS PLATE

Housemade Hummus, Olive Salad, Garlic Naan Bread 6

### SPINACH & ARTICHOKE DIP

Warm Tortilla Chips 10

### BLEU CHEESE CHIPS

Housemade Chips, Creamy Bleu Cheese Sauce, Bleu Cheese Crumbles 8

### GRILLED FLAT BREAD

Naan Bread, Grilled Chicken Breast, Mushrooms, Fresh Basil, Peppers, Mozzarella 9

### SHRIMP COCKTAIL

Four Jumbo Shrimp, Firecracker Sauce 14

### CALAMARI FRIES

Lightly Breaded Calamari, Sweet Chili Sauce & Chipotle Aioli 12

### CRAB CAKES

Jumbo Lump Crab, Chipotle Aioli 14

## SOUPS & SALADS

### FRENCH ONION SOUP 10

### SOUTHWEST BLACK BEAN SOUP

Creme Fraiche Drizzle 9  
ADD \*Chicken 6

### \*CLASSIC GRILLED CHICKEN COBB

Grilled Chicken Breast, Chopped Bacon, Tomato, Egg, Avocado, Bleu Cheese Crumbles, Choice of Dressing 15

### CAESAR SALAD

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing 8  
ADD \*Chicken 6 | ADD \*Grilled Salmon Fillet 8

### \*ASIAN CHICKEN SALAD

Grilled Chicken, Mixed Greens, Carrots, Peppers, Onion, Mandarin Oranges, Asian Noodles, Sesame-Ginger Dressing 14

### STEAKHOUSE WEDGE

Wedge of Iceberg Lettuce, Bacon Crumbles, diced Tomato, Bleu Cheese Crumbles, Creamy Bleu Cheese Dressing 9

### BABY FIELD GREEN SALAD

Baby Field Greens with Tomato, Cucumber, Red Onion, Shaved Parmesan, Garlic Croutons 8

## STEAKS

### \* 12 OZ. TOP SIRLOIN 30

### \* 7 OZ. FILET MIGNON 34

### \* 12 OZ. FILET MIGNON 44

### \* 12 OZ. NY STRIP 38

### \* 16 OZ. BONE-IN RIBEYE 46

We only serve Omaha Private Reserve Steaks.

All steaks are served with Yukon Gold Mashed Potatoes

### ADD ONS...

Bleu Cheese Crusted 4  
Peppercorn 3  
Bacon Wrapped 4

## SPECIALTIES

### JUMBO LUMP CRAB CAKES

Premium Jumbo Lump Crab Meat, Seared and accented with Chipotle Cream Sauce and Balsamic Drizzle & Choice of Side 28

### \*GRILLED SALMON FILLET

Grilled Herb Salmon, Fresh Sautéed Asparagus & Lemon 24

### SHRIMP SCAMPI & ASPARAGUS

Jumbo Shrimp Sautéed in White Wine, Garlic and Lemon Butter 24

### \*RED WINE BRAISED SHORT RIB

10 oz Braised Bone-in Short Rib with Cabernet Demi-Glace, Yukon Gold Mashed Potatoes 25

### PENNE PASTA

Penne tossed with Mushrooms, Roasted Peppers, Spinach, Artichoke Hearts, Garlic, Parmesan Cheese & White Wine Sauce 16  
ADD Chicken 6 | ADD Shrimp 8

### ROASTED CAULIFLOWER STEAK

Tomato Coulis, Basil Pesto and Tomato & Olive Salad 16

### \*CHICKEN PICCATA

Double Breast of Chicken Pan Sautéed with Lemon Butter, White Wine, Capers and Artichoke Hearts & Choice of Side 22

\* 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 & SANDWICHES

### \* 1/2 LB. OMAHA STEAKS SIRLOIN CHEESEBURGER

Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear & Housemade Chips 15

ADD Sautéed Mushrooms, Bacon, Avocado, Caramelized Onions 1.5 ea

### CALIFORNIA CROISSANT CLUB

Smoked Turkey, Avocado, Bacon, Tomato, Provolone Cheese & Housemade Chips 14

### \*CHIPOTLE CHICKEN & AVOCADO

Chipotle Marinated Chicken Breast, Jack Cheese, Pico de Gallo, Avocado, Chipotle Aioli & House Chips 14

### CHEESE QUESADILLA

Flour Tortilla, White Cheddar Cheese, Caramelized Peppers and Onions. Pico de Gallo & Sour Cream 9  
ADD \*Chicken 6 | ADD \*Short Rib 7

### \*STEAK SANDWICH

6oz Omaha Steaks Flat Iron cooked to your liking served on a Hoagie Roll topped with Sautéed Mushrooms, Horseradish Mayo, Onion Rings 18

## SIDES

### YUKON GOLD MASHED POTATOES 4

### HOUSEMADE FRIES 5

### BAKED POTATO 4

### LOADED BAKED POTATO 6

### SAUTÉED ASPARAGUS 8

### SAUTÉED MUSHROOMS 5

### SAUTÉED SPINACH 5

### GREEN BEANS Almonds & Bacon 6

## DESSERTS

### CRÈME BRÛLÉE 8

Velvety with a crunch

### SEASONAL FRUIT COBBLER & ICE CREAM 8

### BIG NEW YORKER CHEESECAKE 8

Raspberry Sauce

### CHOCOLATE DECADANCE 8