

APPETIZERS

SPAËTZLE
CRÈME FRAÎCHE, CORN 13

NOLA
JUMBO SHRIMP, CAJUN BUTTER SAUCE, HOUSE BREAD 15

SHRIMP COCKTAIL ₣
FRESH HORSERADISH COCKTAIL SAUCE 15

TUNA ₣
CASHEW, CORRIANDER, GINGER, FENNEL 19

CHEESE AND CHARCUTERIE PLATE
CHEF SELECTED LOCAL CHEESES AND SALUMI, HOUSE MUSTARD, HOUSE BREAD 19

SALADS

GARDEN SALAD ₣
MIXED GREENS, GARDEN FRESH VEGETABLES 4

TOMATO AND ONION ₣
MIXED GREENS, SLICED TOMATO, PICKLED ONIONS, BLEU CHEESE, VINAIGRETTE 10

WEDGE
ICEBERG LETTUCE, CRUMBLLED BLEU CHEESE, BACON, TOMATOES, HOUSE BAKED CROUTONS, BLEU CHEESE DRESSING
SIDE 5 FULL 8

CAESAR SALAD
ROMAINE LETTUCE, HOUSE BAKED CROUTONS, PARMESAN, CAESAR DRESSING SIDE 4 FULL 7
ADD CHICKEN 3 ADD SALMON 5

COBB
MIXED GREENS, BLEU CHEESE, TOMATO, BACON, EGG, AVOCADO 10
ADD TURKEY 2

SUMMER SALAD
CHEF CHOICE OF LOCAL PRODUCE, ASK YOUR SERVER 13

SOUP

SOUP OF THE DAY
CHEF SELECTED
CUP 3 BOWL 4

VICHYSOISE ₣
RICH, CREAMY POTATO, LEEK
CUP 4 BOWL 5

SUPPLIERS

IN AN EFFORT TO PROMOTE LOCAL BUSINESSES
AND FARMS, WE CONTINUALLY SOURCE FROM
THE FOLLOWING FARMS WHEN PRODUCT IS
SEASONALLY AVAILABLE.

DUTCH GIRL CREAMERY
LINCOLN, NEBRASKA
WWW.SHADOWBRK.COM/SHADOWBROOK-FARMS-DUTCHGIRL

HEARTLAND ORGANICS
MARTELL, NEBRASKA
WWW.FACEBOOK.COM/HEARTLANDORGANICS

TD NICHE PORK
ELK CREEK, NEBRASKA
WWW.FACEBOOK.COM/TRAVIS.DUNEKACKE

SHADOW BROOK FARMS
LINCOLN, NEBRASKA
WWW.SHADOWBRK.COM

BLUE VALLEY AQUACULTURE
SUTTON, NEBRASKA
WWW.BLUEVALLEYFISH.COM

CHEF CLAYTON CHAPMAN
THE GREY PLUME
OMAHA, NEBRASKA
WWW.THEGREYPLUME.COM

PLUM CREEK FARMS
BURCHARD, NEBRASKA
WWW.PLUMCREEKFARMSINC.COM

NEBRASKA STAR BEEF
HOLDREGE, NEBRASKA
WWW.NEBRASKASTARBEEF.COM



BUTCHER BLOCK

SERVED WITH CHOICE OF ONE SIDE.

DENOTES *Certified Angus Beef®* 

NY STRIP STEAK

12OZ NEBRASKA ALL NATURAL 30

RIBEYE

14oZ CHOICE GRADE 30

FILET MIGNON

CERTIFIED ANGUS BEEF 29 (6OZ) 34 (8OZ)

SKIRT STEAK

8oz NEBRASKA STAR BEEF 30

Chef recommends steak cooked to medium rare

TOMAHAWK

NEBRASKA STAR BEEF 120

Serves two to four and includes sides

Allow minimum of 30 minutes for preparation

SIRLOIN

10OZ NEBRASKA STAR BEEF 22

SLOW ROASTED PRIME RIB

CERTIFIED ANGUS BEEF 26 (10 OZ) 30 (14OZ) 34 (18OZ)

PRIME GRADE STEAK SELECTION

ASK YOUR SERVER ABOUT TODAY'S
PRIME GRADE SELECTIONS



 ALL STEAKS ARE GLUTEN FREE

ENTRÉES

CHICKEN

PAN SEARED, PAPPARDELLE PASTA, VELOUTÉ, MIREPOIX,
MAPLE CHICKEN JUS, MUSHROOMS, GREENS 23

SALMON

PAN SEARED, FARRO, LEEKS, TOMATO, CORN, FIGS, GREENS 27

SCALLOPS

PAN SEARED, RISOTTO, PEAR, PISTACHIO, TOMATO, CORN, GREENS 27

HALIBUT

PAN SEARED, POTATO GNOCCHI, CARROT, CHERRY, MUSHROOM,
ASPARAGUS, TOMATO 28

TROUT

OVEN ROASTED, COUSCOUS, RED PEPPER, CORN, LEEKS, TOMATO,
JALAPEÑO 26

STROGANOFF

PAPPARDELLE, PORK CONFIT, MUSHROOMS, CRÈME FRAÎCHE,
CARAMELIZED ONIONS 25


PORK

BROILED, POLENTA, TOMATO, BACON LARDONS, PECANS, APRICOT,
GREENS, ASPARAGUS 25

AGNOLOTTI (VEGETARIAN)

SEASONAL VEGETABLES, CRÈME FRAÎCHE 21

JOIN US FOR THE BEST BRUNCH BUFFET IN LINCOLN!
SUNDAYS FROM 10AM - 2PM

OUR CHEFS WOULD BE HAPPY TO FULFILL ANY
DIETARY OR ALLERGY RELATED REQUESTS.
 DENOTES GLUTEN FREE

CUSTOMIZE YOUR STEAK

ALL STEAKS ARE SERVED WITH
CHOICE OF ONE SIDE

SAUCES

TRUFFLE BUTTER 2

SAUCE BÉARNAISE 1

CUSTOMIZE YOUR STEAK

BLACKENED 2

BLEU CHEESE 2

SAUTÉED MUSHROOMS 4

PEPPERCORN CRUSTED 2

JUMBO SHRIMP THREE FOR 8 FIVE FOR 10

SCALLOPS TWO FOR 12 THREE FOR 15

SIDES

VEGETABLE BLEND  3

CREAMED CORN  4

CREAMY POLENTA  4

DEEP FRIED BRUSSELS SPROUTS  4

ROASTED ASPARAGUS  4

BABY ROASTED POTATOES  3

WHIPPED POTATOES  3

FARRO 4

RISOTTO  5

COUSCOUS 4

THOROUGHLY COOKING FOODS OF ANIMAL
ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK,
POULTRY OR SHELLFISH REDUCES THE RISK OF
FOOD-BORN ILLNESS. INDIVIDUALS WITH CERTAIN
HEALTH CONDITIONS MAY BE AT HIGHER RISK IF
THESE FOODS ARE CONSUMED RAW OR UNDER-
COOKED. CONSULT YOUR PHYSICIAN OR PUBLIC
HEALTH OFFICIAL FOR FURTHER INFO.

