

wines by the glass

WHITES, ROSE, SPARKLING

angeline chardonnay california \$8

la crema chardonnay sonoma coast, california \$10

louis jadot chardonnay burgundy, france \$13

ck mondavi white zinfandel california \$6

ck mondavi moscato california \$6

ck mondavi pinot grigio california \$6

chateau ste michelle riesling washington \$7

colomé torrontés argentina \$7

freixenet brut (sparkling) spain \$8

elk cove pinot gris willamette valley, oregon \$8

whitehaven sauvignon blanc new zealand \$9

REDS

angeline pinot noir california \$8

meiomi pinot noir california \$10

belle glos 'clark & telephone' pinot noir santa barbara, california \$15

sean minor cabernet paso robles, california \$10

beringer 'knights valley' cabernet napa valley, california \$13

grgich hills cabernet napa valley, california \$20

graffigna malbec san juan, argentina \$8

flying fish merlot washington \$9

seghesio sonoma zinfandel sonoma county, california \$12

molly dooker 'blue eyed boy' shiraz mclaren vale, australia \$15

dine seasonal menus featuring local produce and vendors

drink happy hour everyday with live entertainment on the weekends

play open play and leagues on the championship and executive courses

celebrate seamless planning and private rooms for 10 to 250 people

visit wildernessridgegolf.com

call 402.434.5118



beer

NEBRASKA BREWERIES

- blue blood wicked snout saison lincoln 6.4% 30 ibu \$4.5
- blue blood pod's esb lincoln 5.6% 37 ibu \$4.5
- blue blood big log wheat lincoln 5.25 10 ibu \$4.5
- empyrean watchman ipa lincoln 6% 58 ibu \$5
- lucky bucket lager la vista 4.5% 20 ibu \$4.5
- lucky bucket ipa la vista 6.3% 60 ibu \$5
- zipline copper alt lincoln 5.3% 26 ibu \$5
- zipline new zealand india pale ale lincoln 6.8% 60 ibu \$5

BELGIANS/BELGIAN STYLES

- hoegaarden belgian wit 5% 13 ibu \$5
- chimay premiere 'red' dubbel 7% 211 ibu \$11
- duvel golden strong ale 8.5% 32 ibu \$9
- north coast br. thelonious belgian strong 9.4% 32 ibu \$7
- weyerbacher merry monks abbey tripel 9.3% \$24

STOUTS/PORTERS/BROWNS

- newcastle brown ale 4.7% 24 ibu \$5
- north coast old rasputin imperial stout 9% 75 ibu \$7
- 2012 goose island bourbon county stout \$14
- 2014 deschutes the abyss reserve imperial stout 11% 68 ibu \$24

CIDERS/FRUIT BEERS

- crispin reserve honey crisp 22oz gluten free 6.5% \$11
- lakefront new grist gluten free 5% \$5
- lindemans pêche peach lambic 2.5% \$13
- founders rubaeus raspberry ale 5.7% \$7
- angry orchard crisp apple 5% \$5
- rogue honey honey kolsch 5.9% \$16

LAGERS/LIGHTS

- amstel light \$4.5
- budweiser \$3.75
- bud light \$3.75
- coors light \$3.75
- corona extra \$4.5
- heineken \$4.5
- Michelob Ultra \$3.75
- miller light \$3.75
- sam adams boston lager \$4.5
- guinness blonde \$5.5
- kaliber non-alcoholic \$4.5

ALES

- breckenridge 471 double ipa 9.2% 70 ibu \$7
- breckenridge avalanche amber 4.4% 19 ibu \$5
- deschutes mirror pond pale ale 5% 55 ibu \$5
- deschutes chainbreaker white ipa 5.6% 55 ibu \$5
- odell 90 schilling scottish ale 5.3% 27 ibu \$5
- odell myrcenary ipa 9.3% 10 ibu \$6
- rogue american ale amber 5.1% 53 ibu \$7
- sierra nevada bigfoot barley wine 9.6% 90 ibu \$7

eight beers on tap, ask your server for details



spring cocktails

blue collins house-infused blueberry gin, fresh lemon juice, simple syrup, club soda \$6

ridge breeze house-infused strawberry and mango rum, orange juice, honey, club soda \$7

st. andrews singleton scotch, drambuie, lemon juice, ginger beer \$7.5

clubhouse bloody mary tomato juice, house-infused garden vegetable vodka \$7.5

jalapeño and pineapple margarita house-infused jalapeño and pineapple tequila, fresh squeezed lime juice, simple syrup \$7.5

featured cocktail ask your server for details \$7

lodge cocktails

30-day barrel aged manhattan woodford reserve bourbon, sweet vermouth, angostura bitters, house-made maraschino cherry \$10

pre-prohibition old fashioned rye whiskey, house-made turbinado syrup, angostura bitters, fresh orange twist \$8

southwest saltdog house-infused jalapeño and pineapple tequila, fresh lime juice, agave nectar, salted rim \$8

the lavender way bombay sapphire gin, st. germain, house-made lime and lavender tonic \$9

tuscan mule vanilla vodka, muddled orange, liquor 43, goslings ginger beer, cinnamon \$9

colorado julep breckenridge bourbon, sage infused simple syrup, soda, on the rocks, fresh sage \$9

HOUSE-MADE INFUSIONS

garden vegetable vodka \$6

jalapeño and pineapple tequila \$6

strawberry and mango rum \$6

blueberry gin \$6

HOUSE-MADE TONICS

lime and lavender \$3

grapefruit and clove \$3

lemongrass citrus \$3

must be 21 years or older to drink
please drink responsibly



starters

- buffalo, asian zing or bbq jumbo wings (6) \$7 | (12) \$12
- spinach artichoke dip with toasted bread points \$10
- nachos \$9 | add chicken, chorizo or ground beef \$2 | add guacamole \$1 GF
- calamari with fireball sauce, pepperoncinis, creamy mustard aioli \$12
- nola jumbo shrimp, cajun butter sauce, house bread \$15
- tuna with pickled vegetables \$19 GF
- pork belly and mushroom risotto \$14 GF
- crab cakes with apple and celery salad \$16
- cheese and charcuterie chef selected local cheeses and salami, house mustard, house lavosh \$19

greens

- garden salad mixed greens, garden fresh vegetables \$4 GF
- grilled chicken caesar salad grilled chicken, romaine lettuce, parmesan cheese, house-baked croutons, *creamy caesar dressing \$10 | half salad \$6
- wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon, roma tomatoes, croutons, *house-made bleu cheese dressing \$8 | half salad \$5
- steak salad 5oz flat iron steak, fresh mixed greens, black bean corn salsa, onion straws, *house-made creamy sundried tomato dressing \$13
- lodge salad mixed greens, fresh pear, bleu cheese crumbles, candied walnuts, cherry tomatoes, *raspberry vinaigrette \$9 | half salad \$5 GF
- cobb salad mixed greens, tomato, egg, bacon, avocado, bleu cheese crumbles, choice of *dressing \$11 GF
- ahi tuna salad sesame seed encrusted tuna, mixed greens, carrot, celery, brussels sprouts, cabbage, cashews, *sesame dressing \$13 GF
- spinach salad candied walnuts, bacon, bleu cheese, radish, apple, bourbon vinaigrette \$12 GF
- add chicken \$3 | salmon \$7 | steak \$8 | shrimp \$6
- * salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

soups

- french onion soup cup \$4 | bowl \$5 GF
- soup of the day cup \$3 | bowl \$4



sandwiches

served with your choice of side - french fries | sweet potato fries | steak fries | potato salad | cottage cheese | fresh fruit

club sandwich 3 pieces of sourdough, ham, turkey, swiss, cheddar, bacon, lettuce, tomato, mayo \$11

back nine birdie blackened chicken, roasted pineapple, bacon, ranch spread, lettuce, tomato, swiss cheese \$12

prime dip thinly sliced prime rib, onions, mushrooms, provolone cheese, creamy horseradish served with au jus \$14

reuben house-cooked corned beef and sauerkraut, melted swiss cheese, russian dressing on marble rye \$10

burgers

served with your choice of side - french fries | sweet potato fries | steak fries | potato salad | cottage cheese | fresh fruit

bison bison patty, caramelized onions, arugula, dijon, *choice of cheese \$14

mushroom and swiss beef patty, onion straws, mushrooms, aioli \$10

bbq beef patty, jalapeños, bacon, caramelized onions, house bbq sauce, *choice of cheese \$12

bleu cheese beef patty, bleu cheese, mushrooms, caramelized onions, spicy aioli \$12

lodge beef patty, lettuce, tomato, grilled onions, house sauce, *choice of cheese \$11

salmon salmon patty, cucumber, red peppers, red onions, feta and crème fraiche \$10

* cheese: cheddar | pepperjack | provolone | swiss

entrées

pork chop roasted clove applesauce, crème fraiche spaetzle, glazed carrots, green beans \$24

chicken burgundy braised, mushrooms, carrots, potatoes, celery, bacon lardon \$24

scallops gnocchi, corn, broccoli, red peppers, orange, mushrooms, parmesan \$27

tavern salmon seared salmon filet, maltaise sauce, parmesan risotto cake, fresh spinach salad \$21 GF

king salmon farro, asparagus, curried cauliflower, parsnips, melon, tomatoes, beets \$29

halibut risotto and peas, kalamata olives, fennel, tomatoes, carrots, mushrooms \$29 GF

beef ravioli slow-cooked beef, fresh herbs, roasted tomatoes, mushrooms, crème fraiche demi sauce \$24

pot roast slow-cooked tender beef, whipped potatoes, gravy, broccoli \$15

meatloaf bourbon maple glazed meatloaf, whipped potatoes, gravy, broccoli \$15

stuffed roasted mushrooms quinoa, sautéed vegetables, peanuts, crushed red peppers \$18 GF

not so shrimp and grits shrimp, asparagus, red peppers, capers, lardons, herb polenta cakes, cream sauce \$26 *chef competition winner jon zeleny

GF denotes gluten free | please ask your server for substitutions

thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.



butcher block

served with your choice of one side | all steaks are gluten free GF | dry aged when available, market price

ribeye 14oz nebraska all natural, certified angus beef \$30

filet mignon certified angus beef 6oz \$29 | 8oz \$33

sirloin 8oz nebraska star beef \$22

slow roasted prime rib certified angus beef 10oz \$26 | 14oz \$30 | 18oz \$34

SAUCES

truffle butter \$2

sauce béarnaise \$1

CUSTOMIZE YOUR STEAK

blackened \$2 GF

bleu cheese \$1

sautéed mushrooms \$4 GF

peppercorn crusted \$2 GF

jumbo shrimp three \$5 | five \$8 GF

scallops two \$12 | three \$15 GF

SIDES

vegetable blend \$3 GF

creamed corn \$4 GF

deep fried brussels sprouts \$4 GF

roasted asparagus \$4 GF

baby roasted potatoes \$3 GF

whipped potatoes \$3 GF

farro \$4

risotto \$5 GF

local sources

blue valley aquaculture sutton, nebraska

dutch girl creamery lincoln, nebraska

heartland organics martell, nebraska

lone tree foods crete, nebraska

plum creek farms burchard, nebraska

shadowbrook farm lincoln, nebraska

td niche pork elk creek, nebraska

the grey plume omaha, nebraska

