

wines by the glass

WHITES

angeline chardonnay california \$8

la crema chardonnay sonoma coast, california \$10

rodney strong chalk hill chardonnay sonoma \$12

chateau ste michelle riesling washington \$7

colomé torrontés argentina \$7

elk cove pinot gris willamette valley, oregon \$8

freixenet brut (sparkling) spain \$8

new age argentina \$8

whitehaven sauvignon blanc new zealand \$9

REDS

angeline pinot noir california \$8

meiomi pinot noir california \$10

olema pinot noir sonoma \$12

josh cabernet north coast \$8

educated guess cabernet napa valley, california \$10

rodney strong cabernet alexander valley \$12

graffigna malbec san juan, argentina \$8

flying fish merlot washington \$9

kllinker brick zinfandel lodi \$10

greg norman shiraz australia \$9

CHOICE HOUSE POURS

chardonnay \$6

pinot grigio \$6

sauvignon blanc \$6

white zinfandel \$6

moscato \$6

cabernet \$6

merlot \$6

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 kolsch lincoln 4.2% 25 ibu \$4.5
- blue blood big log wheat lincoln 5.25% 10 ibu \$4.5
- blue blood last call amber lincoln 8% 70 ibu \$6
- 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 \$3
- zipline new zealand india pale ale lincoln 6.8% 60 ibu \$5

BELGIANS/BELGIAN STYLES

- boulevard wheat wheat ale 4.4% 14 ibu \$5
- chimay premiere 'red' dubbel 7% 211 ibu \$11
- ommegang three philosophers belgian style blend 9.7% 19 ibu \$9
- north coast br. thelonious belgian strong 9.4% 32 ibu \$7
- north coast pranqster belgian strong 9.6% 20 ibu \$7

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

SUMMER SELECTION

- crispin reserve honey crisp 22oz gluten free 6.5% \$11
- crispin pear cider perry gluten free 4.5% \$5
- lakefront new grist gluten free 5% \$5
- founders rubaeus raspberry ale 5.7% \$7
- angry orchard crisp apple 5% \$5
- leinenkugel summer shandy fruit/radler 4.2% \$4.5
- sam adams summer ale wheat ale 5.3% \$4.5

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
- anchor steam \$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
- fat tire amber 5.2% 22 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

eight beers on tap, ask your server for details



summer cocktails

three melon mule house-infused melon vodka, muddled orange, liquor 43, ginger beer \$9

paloma ale house-infused green apple tequila, fresh lime juice, simple syrup, grapefruit ale, salted rim \$8

lodgemopolitan cointreau, peach schnapps, fresh lime juice, cranberry juice, lemon-lime soda served on the rocks \$8

adult cream soda guinness, canton, vanilla vodka, demerara syrup, club soda \$8

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

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

herb n' dirty martini vodka, thyme, rosemary and basil infused olive juice \$9

spiced creamsicle spiced rum, house-infused vanilla bean and orange tonic \$9

HOUSE-MADE INFUSIONS

melon vodka \$6

jalapeño and pineapple tequila \$6

green apple tequila \$6

blueberry gin \$6

HOUSE-MADE TONICS

lime and lavender \$3

vanilla bean and orange \$3

must be 21 years or older to drink
please drink responsibly

starters

- gnocchi fried with roasted garlic aioli, parmesan cheese and citrus zest \$9
- spinach artichoke dip with toasted house-made bread \$10
- nachos with house-made pico de gallo, creamy cheese sauce and cilantro crème fraiche \$9 | add chicken or ground beef \$2 | add guacamole \$1
- brussels sprouts fried and tossed in an asian glaze with chopped peanuts \$10
- buffalo, asian zing or bbq jumbo wings with celery sticks (6) \$7 | (12) \$13
- bbq chicken flatbread bbq sauce, shredded plum creek chicken, caramelized onions, fresh tomatoes and cheddar jack cheese \$12
- nola shrimp seared jumbo shrimp in a cajun butter sauce served with house-made ciabatta bread \$15
- crab cakes served with apple and celery salad \$16
- cheese and charcuterie chef selected local meats and cheeses with pickled vegetables served with house-made lavosh \$19
- gourmet pork belly macaroni & cheese td niche pork belly with a bleu cheese mornay sauce with fried jalapeños and red peppers tossed over cavatappi pasta \$12

greens

- caesar salad crispy romaine lettuce, shredded parmesan cheese and house-baked croutons tossed in creamy caesar dressing \$10
add grilled chicken \$3 | add seared salmon \$7
 - wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon and tomatoes drizzled with house-made bleu cheese dressing \$8
add grilled chicken \$3 | add seared salmon \$7 GF
 - berry & fruit salad mixed greens, assorted mixed berries and fruit, bleu cheese crumbles, candied walnuts and pickled carrots tossed in raspberry vinaigrette \$13 GF
 - farmer's salad mixed greens, pickled cucumbers, tomatoes, plum creek chicken croquettes tossed in an italian herb vinaigrette and topped with a poached egg \$11
 - italian salad crispy romaine lettuce, grilled pepperoni, tomatoes, marinated mozzarella, grilled chicken and house-baked croutons with an italian herb vinaigrette \$13
*chef competition winner kenny torczon III
 - steak salad mixed greens, black bean and corn salsa, crispy onion straws tossed in a chimichurri caesar dressing and topped with grilled flat iron steak \$13.5
 - taco salad mixed greens with your choice of grilled chicken or taco beef, shredded cheddar jack cheese, house-made pico de gallo, shredded lettuce and cilantro crème fraiche served in a crispy tortilla shell \$12 | add guacamole \$1
 - cobb salad mixed greens, bleu cheese crumbles, tomatoes, crispy bacon, hard-boiled egg, fresh avocado and diced smoked turkey tossed in your choice of dressing \$12 GF
 - ahi tuna salad mixed greens, cabbage, carrot, celery, brussels sprout leaves, cashews and seared sesame seed crusted ahi tuna tossed in toasted sesame dressing \$14
 - spinach salad fresh spinach leaves, orange supremes, pickled red onion, house-made ricotta cheese, parsnip chips and tomatoes tossed in a citrus vinaigrette \$10
- salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

soups

- tomato basil cup \$4 | bowl \$5
- soup of the day cup \$3 | bowl \$4



sandwiches & burgers

choice of side - french fries | sweet potato fries | coleslaw | fresh fruit add \$1 | onion rings add \$1 | side salad add \$1 | cup of soup add \$1

blt house-cured td niche thick cut bacon with arugula, tomato and basil aioli on house ciabatta bread \$13

club sandwich smoked turkey, ham, lettuce, tomatoes, swiss cheese, cheddar cheese, bacon and roasted garlic aioli on three pieces of toasted sourdough bread \$12

cuban td niche pork rillettes, prosciutto, swiss cheese, creamy mustard sauce, house-pickled cucumbers, onion and fennel on a toasted hoagie roll \$12

prime dip thinly sliced prime rib, caramelized onions, sautéed mushrooms and provolone cheese on a toasted hoagie roll served with au jus \$14

southwest chicken wrap grilled chicken breast, pepper jack cheese, fresh tomatoes, avocado and jalapeño bacon jam wrapped in a chipotle tortilla \$11

veggie wrap fresh avocado, black bean and corn salsa, romaine lettuce, fresh tomatoes and pepper jack cheese wrapped in a chipotle tortilla \$9

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

salmon burger seared salmon patty with a cucumber, red pepper and feta cheese slaw with cilantro crème fraiche on a toasted brioche bun \$10

lodge burger seared certified angus beef patty with romaine lettuce, caramelized onions and sliced tomatoes on a toasted brioche bun with you choice of cheese* \$11

bison burger seared bison patty with jalapeño bacon jam, arugula, chevre cheese and orange zest on a toasted brioche bun \$15.5

mushroom swiss burger seared certified angus beef patty with sautéed mushrooms, roasted garlic aioli and melted Swiss cheese on a toasted brioche bun \$12

*cheese: cheddar | pepper jack | provolone | swiss

\$1 burger add-ons: bacon | caramelized onions | sautéed mushrooms | avocado | jalapeño bacon jam | fried onion straws | fried egg

entrées

tavern salmon seared salmon filet, orange puree, parmesan risotto cake and fresh spinach tossed with orange supremes and citrus vinaigrette \$21 GF

short rib tacos sous vide short rib meat with asian slaw, sautéed mushrooms and served on corn tortillas with cilantro rice \$15

farfalle red onions, roasted tomatoes, pickled carrots, dill pesto crème fraiche tossed with house-made bow tie noodles and topped with house-made ricotta cheese and fine herbs \$19

shrimp carbonara seared jumbo shrimp, sundried tomatoes, fresh basil, pancetta and egg tossed in house-made fettuccini pasta \$22

chicken breast seared plum creek chicken breast, house-made buttermilk gnocchi, carrots, broccoli florets, sautéed mushrooms, bell peppers and romesco sauce finished with fine herbs and lime zest \$26

scallops seared scallops, house spaetzle, kalamata olives, corn, fennel, asparagus, fresh tomatoes and orange puree \$28 GF

pork seared td niche pork chop, pork torchon, fresh tomatoes, charred fennel, sautéed mushrooms, grilled polenta cake, corn puree and herbed truffle butter finished with fine herbs and orange zest \$24 GF

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

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

ribeye certified angus beef 14oz \$30

strip steak 12oz \$29

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

chef's selected fish market price

SAUCES

truffle butter \$3

house demi glaze \$3

CUSTOMIZE YOUR STEAK

blackened \$2 GF

bleu cheese \$2

sautéed mushrooms \$4 GF

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

scallops two \$12 | four \$16 GF

SIDES

vegetable blend \$3 GF

creamed corn \$4 GF

brussels sprouts \$5

roasted asparagus \$4 GF

baby roasted potatoes \$3 GF

whipped potatoes \$3 GF

fried gnocchi \$4

spaetzle \$4

garden salad \$4

half wedge salad \$5

caesar salad \$4

