

DINING

APPETIZERS

Sesame Crusted Tuna 14

Black and white sesame seeds, pan seared to medium rare. Wakame salad, wasabi, soy-ginger sauce.

Tempura Calamari 10

Slices of calamari steak, tempura battered with a gentle buttery finish. Topped with pesto aioli and roasted red pepper cream.

Mussels 15

One pound steamed Chilean mussels with fresh herbs and white wine.

Shrimp Cocktail 13

Jumbo shrimp with a wasabi cocktail sauce and pickled ginger.

Carpaccio of Beef 15

Thin sliced tenderloin drizzled with extra virgin olive oil. Garnished with parmesan tuille, Arugula and mixed greens.

Stuffed Mushrooms 12

Filled with a savory mix of ground beef, pork, panko crumbs, herbs and spices. Baked golden brown and served with roasted rep pepper cream.

SOUPS AND SALADS

Lobster and Seafood Bisque 7

Our classic lobster bisque with more seafood added for an even richer experience.

French Onion 6

Classic beef based soup with an abundance of onions. Topped with toasted bread and melted cheese.

Soup Du Jour 6

Ask your server about tonight's featured soup.

Tenderloin Salad 15

Fresh buffalo mozzarella and tomatoes topped with slices of beef tenderloin cooked medium rare. Finished with a balsamic vinaigrette and garnished with micro-greens.

Caesar Salad 9

Fresh romaine, shaved Asiago, house croutons and house Caesar dressing. Prepared tableside upon request.

Nebraska Club House Salad 8

Mixed greens, spinach, carrots, cucumbers, tomatoes with house vinaigrette.

Wedge Salad 8

Quarter iceberg lettuce head with red and yellow tomatoes, bacon crumbles and house blue cheese dressing.

Add grilled chicken to any salad + 4

Add grilled salmon or sautéed shrimp to any salad + 7

BEVERAGES

In addition to soft drinks, our lounge features a variety of house and signature wines, along with an enjoyable assortment of mixed drink creations.

ENTREES

Served with side house salad and rolls with butter. Split plate charge + 2

Grilled Salmon 20

Salmon fillet marinated in olive oil, lemon juice, fresh dill, salt and pepper, then grilled. Served with citrus pesto risotto and fresh vegetable medley.

Crab cakes 25

Three pan seared crab cakes served with citrus pesto risotto and fresh vegetable medley. Finished with roasted red pepper cream.

Scallops 32

Pan seared and placed atop seasoned oven roasted tomatoes. Served with citrus risotto and parmesan tuille. Finished with a simple white wine-olive oil blend.

Mediterranean Chicken 18

Grilled chicken breast topped with fresh pesto and feta cheese. Served over tri-colored bowtie pasta, artichoke hearts, black olives, roasted red peppers and seasoning, tossed in a light cream sauce.

Tenderloin 26 32

Seasoned in-house and grilled to temperature. Served on golden potato cake with fresh vegetable medley. Finished with house demi. Available in 4 and 6 ounces. *Prepared Au Poivre + 5.*

Ribeye Steak 28

Ten-ounce in-house seasoned ribeye grilled to temperature. Served with golden potato cake and fresh vegetable medley.

CHEF'S SIGNATURE SELECTIONS

Nebraska Club Steak Diane 56

Signature Club dish prepared tableside for two. Beef tenderloin seared and prepared with brandy flambé. Finished with shallots, garlic, Dijon mustard, mushrooms and demi sauce.

Chicken Roulade 20

Rolled chicken breast stuffed with ham, Muenster cheese and in-house sauerkraut. Breaded and pan fried before being oven baked. Served with house smashed potatoes and fresh vegetable medley. Finished with apple-plum sauce

Grilled Husker Chop 20

Thick bone-in pork chop brined for maximum tenderness. Served with house smashed potatoes and fresh vegetable medley. Finished with a honey bourbon sauce.

DESSERTS AND AFTER DINNER DRINKS

COMPLETE YOUR DINNER with the delight of something sweet. Your server will be pleased to show you tonight's selection of desserts.

ENJOY AN AFTER DINNER BEVERAGE, with choices including liqueurs, port, flavored coffees, cappuccino, espresso, latte, or ask to see our presentation of Tazo hot teas.

