



The Nebraska Club

Dinner

Shared Plates

DEVILS ON HORSEBACK ^{GF}

Rogue Smokey Blue Cheese Stuffed Dates | Wrapped in Center Cut Bacon | Lightly Fried | Toasted Cashews | Ginger Syrup | Thin Scallions 14

FLAMING KASSERI CHEESE ^V

Pan Fried Greek Cheese | Tableside Flambe | Fresh Lemon | Topped with Blackberry Thyme Compote | Served with French Baguette Slices 14

BRUSSELS SPROUTS ^{GF}

Pork Belly Lardon | Balsamic Fig Glaze | White Sesame Seeds | Goat-Horn Pepper Relish 12

CALAMARI

Lightly Fried Calamari | Tempura Fried Bell Pepper & Green Onion | Creamy Chipotle Aioli | Fresh Lemon & Parsley 13

WINGS ^{GF}

Ten Wings
Choice of: Memphis BBQ | Garlic Parmesan | Buffalo | Naked | Cajun Dry Rub 14

SHRIMP CEVICHE

Poached Shrimp | Avocado | Shallot | Lime Juice | Heirloom Grape Tomato | Fresh Ginger | Wonton Chips | Togarashi 14

Salads

CERTIFIED ANGUS BEEF COBB ^{GF}

Tenderloin Beef Tips | Romaine | Applewood Bacon | Grape Tomato | Bleu Cheese Crumble | Hard Boiled Egg 16
Wedge Option Available

CLASSIC CAESAR

Romaine | White Anchovy | Caesar Dressing | Cracked Pepper | Shaved Parmesan | Croutons 12
Add 6oz Chicken Breast or 3 oz Salmon Fillet 16

WALNUT BERRY ^{GF V}

Fresh Strawberries | Candied Walnuts | Spinach | Spring Mix | Raspberry Dressing | Goats Cheese | Thin Yellow Onion 14
Add 6oz Chicken Breast or 3 oz Salmon Fillet 16

CAPRESE ^{GF}

Fresh Mozzarella Pearls | Heirloom Cherry Tomato | Arugula | Shaved Parmesan | Cucumber | Pesto White Balsamic Vinaigrette 14
Add 6oz Chicken Breast or 3oz Salmon Fillet 16

GREEK ^{GF}

Crisp Greens | Olive Medley | Heirloom Cherry Tomato | Marinated Feta & Kasseri Cheese | Pickled Onion | Cucumber | Lemon Dill Vinaigrette | 6 oz. Herb Chicken Breast 16

HOUSE ^{GF}

Romaine Blend | Heirloom Cherry Tomato | English Cucumber | Thin Onion | Amish White Cheddar | Choice Dressing 8

Entrées

INVOLTINI DI POLLO ^{GF}

Herb-crusted Stuffed Chicken Breast | Spinach Artichoke Dip Filling | Forrest Mushroom Risotto | Broccolini | Blistered Heirloom Grape Tomato 24

WILD CAUGHT SALMON ^{GF}

6 oz. Seared Salmon Fillet | Boursin Whipped Potatoes | Grilled Asparagus with Lemon | Blackberry Thyme Gastrique 28

8 OZ. CHILEAN SEABASS ^{GF}

Wild Caught Sea Bass | Apricot Sesame Glaze | Forest Mushroom Risotto | Asparagus Tips | Fresh Parmesan & Lemon 32

PASTA BOLOGNESE

Fresh Bucatini Pasta | Certified Angus Ground Beef & Sausage Tomato Ragout | Cured Egg Yolk | Fresh Herbs & Parmesan 22

CHICKEN PARMESAN

Breaded Chicken Breast Covered With Rich Tomato Sauce & Fresh Mozzarella | Cappellini Pasta | Basil Pesto Cream Sauce | Grated Cured Egg Yolk 24

BANGERS & MASH

Traditional Banger Sausage | Boursin Whipped Potatoes | Caramelized Onion Gravy | English Peas | Carrots | Grated Cured Egg Yolk | Fresh Parsley 17
Add Over Easy Egg 12

PASTA PRIMAVERA ^V

Bucatni Pasta | Grape tomatoes | Seasonal Vegetables | Lemon Butter White Wine Sauce | Fresh Grated Parmesan 15

Premium Steaks

12 OZ. RIBEYE | CERTIFIED ANGUS BEEF | 39 ^{GF}

Boursin Whipped Potatoes | Seasonal Vegetable | House Salad or Soup

6 OZ. TENDERLOIN FILET | CERTIFIED ANGUS BEEF | 35 ^{GF}

Boursin Whipped Potatoes | Seasonal Vegetable | House Salad or Soup

6 OZ. BACON WRAPPED SIRLOIN | CERTIFIED ANGUS BEEF | 26 ^{GF}

Boursin Whipped Potatoes | Seasonal Vegetable | House Salad or Soup

STEAK OPTIONS ^{GF}

Black & Blue | Rogue Smokey Blue Compound Butter

Au Poivre | Pepper Coated Steak with Cabernet Veal Demi Glaze

Surf & Turf | Bay Scallops, Lobster, Rock Shrimp, Lemon Butter | 8

Soups

FRENCH ONION Cup | Bowl |
 4 6
Herb Crouton | Aged Swiss Cheese

SOUP DU JOUR Cup | Bowl |
 4 6
Ask Your Server

LOBSTER BISQUE Cup | Bowl |
 5 7
Available on Thursday & Friday

Menu by Chef Rhett M Saunders
Kitchen Manager

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.