



The Nebraska Club

Lunch

Entrées

FISH & CHIPS

Two 3 oz. Pieces of Beer Battered Cod | French Fries | House Tartar Sauce | Lemon Wedge | Parsley | Malt Vinegar 14

WILD CAUGHT SALMON ^{GF}

6 oz. Seared Salmon Fillet | Forest Mushroom Risotto | Grilled Asparagus with Lemon | Blackberry Thyme Gastrique 19

PASTA BOLOGNESE

Fresh Bucatini Pasta | Certified Angus Ground Beef & Sausage Tomato Ragout | Fresh Herbs & Parmesan 17

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 | 2

Sides

FRUIT	3
SEASONAL VEGETABLES	3
FRENCH FRIES	4
SWEET POTATO FRIES	4
HOUSE SIDE SALAD	4
OVER-EASY EGG	2
COTTAGE CHEESE	4

Soup

FRENCH ONION

Herb Crouton | Aged Swiss Cheese Cup 4 Bowl 6

SOUP DU JOUR

Ask Your Server Cup 4 Bowl 6

LOBSTER BISQUE

Available Thursday & Friday Cup 5 Bowl 7

Sandwiches

NEBRASKA CLUB BLT

Center Cut Bacon | Roma Tomato | Fresh Romaine | IPA Fried Shoestring Onion | Toasted Marble Rye Bread | Garlic Aioli | Over-Easy Egg 14
Choice of Side

CHICKEN PARMESAN

Herb Breaded Parmesan Chicken | Pomodoro Red Sauce | Basil Pesto | Fresh Mozzarella & Parmesan | Ciabatta Hoagie Bun 13
Choice of Side

CALIFORNIA BURGER

Two 4oz Certified Angus Beef Patties | American Cheese | 1000 Island | Lettuce | Grilled Onions | Tomato | Sesame Seed Bun 14
Choice of Side

REUBEN

Braised Corned Beef | Swiss Cheese | Sauerkraut | 1000 Island | Toasted Marble Rye Bread | Sub Turkey Option 13
Choice of Side

PRIME RIB PHILLY

Shaved Prime Rib | Caramelized Onions | Provolone | American | Goat Horn Pepper Relish | Ciabatta Hoagie Bun 14
Choice of Side

CUBANO

Mojo Braised Pork | Sliced Honey Ham | Sliced Pickles | Grain Mustard Aioli | Swiss Cheese | Panini Pressed Ciabatta With Garlic Butter 14

Salad

CERTIFIED ANGUS BEEF COBB ^{GF}

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

WALNUT BERRY ^{GF V}

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

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 | 6

CLASSIC CAESAR

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

GREEK ^{GF}

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

HOUSE ^{GF V}

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

Menu by Chef Rhett M. Saunders
Kitchen Manager