



FIRST BITES

CRAB CAKES

LUMP CRAB CAKES, PAN-SEARED AND SERVED WITH RED PEPPER REMOULADE SAUCE
TWO FOR 8 FOUR FOR 15

HUMMUS PLATTER

HOUSE MADE ROASTED GARLIC HUMMUS, MARINATED VEGGIES, KALAMATA OLIVE TAPENADE
AND FRESH BAKED BREADS 9

CALAMARI

TEMPURA FLASH FRIED CALAMARI, SERVED WITH A LEMON-THYME AIOLI OVER FRESH SPINACH 10

NOLA SHRIMP

JUMBO SHRIMP SAUTÉED IN A CAJUN BUTTER SAUCE AND SERVED WITH WARM ARTISAN BREAD 15

BRUSCHETTA

TOMATOES, BALSAMIC GLAZED ONIONS AND FRESH MOZZARELLA ON GRILLED ARTISAN BREAD
TOPPED WITH FRESH BASIL. 9

TUNA

SESAME-CRUSTED YELLOWFIN TUNA SERVED WITH A CILANTRO SOY REDUCTION, WASABI AND
A MANGO RELISH 14

ARTISAN CHEESE PLATE

CHEF’S SELECTION OF CHEESES AND ACCOMPANIMENTS 13

SPINACH-ARTICHOKE DIP

OVEN BAKED SPINACH-ARTICHOKE DIP WITH TORTILLA CHIPS 10



STARTER SALADS

CAPRESE

NEBRASKA HOT HOUSE TOMATOES, FRESH MOZZARELLA AND BASIL DRIZZLED WITH EXTRA VIRGIN
OLIVE OIL AND A BALSAMIC REDUCTION 5

HOUSE SALAD

FIELD GREENS TOPPED WITH SHAVED CARROT, RED ONION, CUCUMBERS AND CHERRY TOMATOES
WITH CHOICE OF DRESSING 4

CAESAR

CRISP ROMAINE TOSSED WITH OUR CREAMY CAESAR DRESSING, HOUSE CROUTONS AND PARMESAN
CHEESE 4



ENTREE SALADS

NIÇOISE

SEARED YELLOWFIN TUNA, ROASTED NEW POTATOES, GREEN BEANS, HARD BOILED EGGS AND
KALAMATA OLIVES SERVED ATOP FRESH FIELD GREENS TOSSED WITH A DIJON VINAIGRETTE 14

SHRIMP & ARUGULA

SPICY SHRIMP, ARUGULA, CRISPY PROSCIUTTO AND FRESH CHERRY TOMATOES, TOSSED WITH EXTRA
VIRGIN OLIVE OIL AND SERVED WITH LEMON WEDGES AND TOASTED ARTISAN BREADS 13

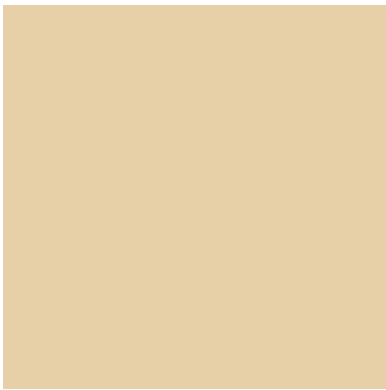
VEGETABLE CARPACCIO

MARINATED, SHAVED SPRING VEGETABLES, CHERRY TOMATOES AND FETA CHEESE SERVED ATOP
FIELD GREENS DRIZZLED WITH LEMON CAPER VINAIGRETTE 9
ADD CHICKEN 3 ADD SALMON 5

WEDGE

ICEBERG LETTUCE WEDGE WITH BLEU CHEESE, BACON, TOMATOES, CROUTONS AND BLEU CHEESE
DRESSING FULL 9 HALF 5
ADD CHICKEN 3 ADD PAN-SEARED SALMON 5 ADD BLACKENED SALMON 6





ENTREES

DUCK A L’ORANGE

HALF DUCK BRAISED WITH ORANGE PEEL AND FRESH HERBS, SERVED OVER A WILD MUSHROOM AND PEPPERED BACON GNOCCHI, PAIRED WITH ROASTED ASPARAGUS AND FINISHED WITH AN ORANGE GASTRIQUE 26
SUGGESTED WINE: PANTHER CREEK PINOT NOIR

POT ROAST ^{GF}

Certified Angus Beef® POT ROAST, SERVED WITH AU JUS, ROASTED GARLIC MASHED POTATOES AND SAUTÉED VEGETABLES 19
SUGGESTED WINE: LAMADRID MALBEC

ITALIAN CHICKEN

CHICKEN BREAST STUFFED WITH PROSCIUTTO AND A BLEND OF CHEESES, PAIRED WITH BASIL PESTO RISOTTO CAKES AND SAUTÉED GREEN BEANS, FINISHED WITH A ROASTED RED PEPPER SAUCE 19
SUGGESTED WINE: KIM CRAWFORD SAUVIGNON BLANC

CURRIED LAMB PASTA

HOUSE MADE MINT PAPPARDELLE PASTA TOSSED WITH A LAMB RAGOUT AND COCONUT CURRY SAUCE 18
SUGGESTED WINE: DR. LOOSEN REISLING

SCALLOPS ^{GF}

WRAPPED IN PEPPERED BACON AND SERVED OVER A HUBBARD SQUASH PUREE WITH CARAMELIZED BRUSSEL SPROUTS, FINISHED WITH A SWEET APPLE CHUTNEY 28
SUGGESTED WINE: LA CREMA CHARDONNAY

TENDERLOIN MARSALA

MEDALLIONS OF TENDERLOIN PAN SAUTÉED WITH WILD MUSHROOMS AND A MARSALA SAUCE, SERVED OVER ROASTED GARLIC MASHED POTATOES AND SAUTÉED GREEN BEANS 28
SUGGESTED WINE: KLINKERBRICK FARRAH SYRAH

STUFFED PORK CHOP

CHORIZO STUFFED CHOP SERVED WITH A SWEET CORN CREAM SAUCE, CHILI ROASTED POTATOES AND SAUTÉED GREEN BEANS 22
SUGGESTED WINE: KINGS ROAD PINOT GRIS

BLACK BEAN STEAK

SOUTHWEST STYLE BLACK BEAN ‘STEAK’, PAN-SEARED AND SERVED OVER OUR SALSA VERDE WITH CRISPY, CHILI-LIME TORTILLAS, GUACAMOLE AND FRESH PICO DE GALLO 15
SUGGESTED WINE: JOSH CELLARS CABERNET SAUVIGNON

PUMPKIN RAVIOLI

HOUSE MADE PUMPKIN PASTA STUFFED WITH A PUMPKIN AND RICOTTA FILLING SERVED WITH A SAGE BROWN BUTTER AND TOASTED PECANS, FINISHED WITH SHAVED PARMESAN AND BALSAMIC REDUCTION 16
SUGGESTED WINE: CHAMISAL STAINLESS CHARDONNAY

SOUTHWEST SALMON ^{GF}

HONEY-CHIPOTLE GLAZED SALMON SERVED ATOP A SOUTHWEST HASH AND TOMATILLO VERDE SAUCE 22
SUGGESTED WINE: BELLE GLOS “MEOMI” PINOT NOIR

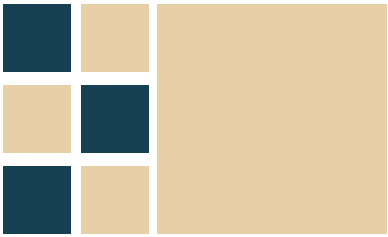
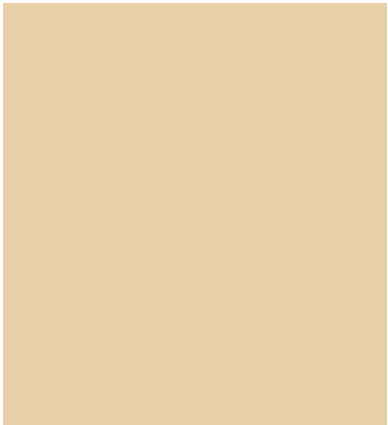
SHORT RIBS ^{GF}

SLOW-BRAISED SHORT RIBS SERVED OVER CREAMY MASCARPONE POLENTA WITH CARAMELIZED BRUSSELS SPROUTS AND A RED WINE DEMI GLAZE 22
SUGGESTED WINE: PENLEY CABERNET SAUVIGNON



A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD-BORN 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 INFO.



CHEF’S BUTCHER BLOCK

ALL STEAKS ARE HAND-CUT *Certified Angus Beef®* SERVED WITH CHOICE OF SAUCE AND ONE SIDE. 

SAUCE CHOICES : HERBED TRUFFLE BUTTER, HORSERADISH BBQ, PEPPERED BACON AIOLI, SAUCE BÉARNAISE, RED WINE DEMI GLAZE, AU JUS, LODGE STEAK SAUCE

NY STRIP
12 OUNCE NY STRIP STEAK 26

RIB EYE
14 OUNCE PRIME GRADE RIB EYE STEAK 28

FILET MIGNON
6 OR 8 OUNCE, CENTER CUT 25/30

SIRLOIN
10 OUNCE, HAND CUT TOP SIRLOIN STEAK 21

SLOW ROASTED PRIME RIB
TEN OUNCE 22
FOURTEEN OUNCE 26
EIGHTEEN OUNCE 30



CUSTOMIZE YOUR STEAK

BLACKENED STEAK 2

SAUTÉED MUSHROOM TOPPER 4

PEPPERCORN CRUSTED 2

OSCAR (TOPPED WITH A LODGE CRAB CAKE, ROASTED ASPARAGUS & BERNAISE SAUCE) 8

ADD SAUTÉED SHRIMP THREE 8 FIVE 10

ADD SCALLOPS TWO 8 THREE 10



LODGE SIDES

FOR ONE / FOR TWO

LOADED BAKED POTATO (FOR ONE) 3

CANDIED BRUSSEL SPROUTS 3 / 5

ROASTED GARLIC MASHED POTATOES 3 / 5

SAUTÉED GREEN BEANS 3 / 5

CREAMY MASCARPONE POLENTA 3 / 5

ROASTED ASPARAGUS 3 / 5

SAUTÉED SEASONAL VEGETABLE MEDLEY 3 / 5



 DENOTES ITEM IS PREPARED GLUTEN FREE.

JOIN US FOR THE BEST BRUNCH BUFFET IN LINCOLN!
SUNDAYS FROM 10AM – 2PM.

A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE.

OUR CHEFS WOULD BE HAPPY TO FULFILL ANY DIETARY OR ALLERGY RELATED REQUESTS.