

STEAKS • SALADS • COCKTAILS

OMAHA, NE EST. 2016

STARTERS

AHI TUNA NACHOS* <i>wonton chips, fresh jalapeño, wasabi aioli, avocado, tomato, nori, sesame seeds</i>	18
MARGHERITA FLATBREAD <i>heirloom tomato, balsamic glaze, mozzarella, basil</i>	12
THAI PEANUT CHICKEN FLATBREAD* <i>sweet Thai chili sauce, mozzarella, scallions, sesame seeds</i>	14
SMOKED BEEF BRISKET NACHOS* <i>queso sauce, pico de gallo, pickled jalapeño, guacamole, sour cream, salsa roja</i>	15
WAGYU BEEF SLIDERS* <i>cheddar, pickles, house made steak and bbq sauce</i>	15
JUMBO SHRIMP COCKTAIL* <i>Grand Marnier cocktail sauce, atomic horseradish, citrus soy</i>	19
CASHEW BEEF LETTUCE WRAPS* <i>bibb lettuce, Asian noodles, sesame seeds, sweet Thai chili, citrus soy</i>	16

SOUPS AND SALADS

SHELLFISH BISQUE ENDOME* <i>crab, lobster, shrimp, grilled corn, sherry veloute, in a puff pastry</i>	14
FRENCH ONION SOUP <i>yellow onions, beefbroth, white wine, toasted crostinis, provolone</i>	7
TOMATO BASIL SOUP <i>creamy fire roasted tomatoes, onions, fresh basil, touch of parmesan cheese</i>	7
SOUTHWEST CHICKEN SALAD* <i>grilled chicken, mixed greens, black beans, cheddar, pepperjack, avocado, fried tortilla strips, cherry tomato, jalapeño ranch</i>	16
MEDITERRANEAN SALMON SALAD* <i>grilled salmon, mixed greens, cherry tomato, cucumber, Kalamata olives, garbanzo beans, pine nuts, feta, Greek dressing</i>	18
SIGNATURE WAGYU STEAK SALAD* <i>wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette</i>	19

***HOUSE MADE DRESSINGS:** ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, citrus soy, Greek, champagne vinaigrette

***ADD A PROTEIN TO ANY SALAD:** 4 oz. Steak* 8 • 4 oz. Salmon* 6 • Chicken* 5 • Shrimp* 7

TAVERN FAVORITES

MARDI GRAS PASTA* <i>Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized peppers and onions, Cajun alfredo over penne</i>	23
HAND CUT CANADIAN SALMON* <i>4 oz or 8 oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red bell pepper relish</i>	20 / 30
FISH AND CHIPS* <i>IPA battered Haddock, house made tartar sauce, hand cut fries</i>	17
FILET MIGNON* <i>6 oz or 10 oz prime filet, with your choice of side</i>	Market Price
<i>Tavern Tweak- Oscar style - crab meat, hollandaise, asparagus</i>	
USDA CERTIFIED PRIME RIBEYE* <i>14 oz, with your choice of side</i>	Market Price
<i>Tavern Tweak- Oscar style - crab meat, hollandaise, asparagus</i>	
WAGYU HANGING TENDERLOIN* <i>8 oz, with your choice of side</i>	Market Price
<i>Tavern Tweak- Oscar style - crab meat, hollandaise, asparagus</i>	
SEARED AHI TUNA* <i>sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy</i>	17
PARMESAN CRUSTED CHICKEN* <i>boursin whipped potatoes, baby vegetables, capers, tomatoes, lemon vin blanc</i>	22

HANDHELDS

Choice of hand cut fries or baby vegetables

SMOKED WAGYU BRISKET SANDWICH* <i>brioche bun, fried onion rings, provolone, bbq sauce</i>	16
SWISS MUSHROOM CHICKEN SANDWICH* <i>brioche bun, burgundy mushrooms, caramelized onions, Swiss, mayo</i>	14
FRENCH DIP* <i>shaved prime rib, baguette, Swiss, mustard cream, mayo</i>	19
WAGYU BURGER* <i>brioche bun, ground wagyu, shredded lettuce, pickles, mayo, cheddar</i>	16
<i>Tavern Tweak - Spicy Blue - blue cheese crumbles and jalapeno bacon</i>	

SIDES

HAND CUT FRIES • LOADED BAKED POTATO • BOURSIN WHIPPED POTATO • BURGUNDY MUSHROOMS ASPARAGUS RISOTTO • JUMBO ASPARAGUS • BABY VEGETABLES • JALAPEÑO BACON BRUSSEL SPROUTS	
SUB A HOUSE, WEDGE OR CAESAR SALAD	3
ADD A HOUSE, WEDGE OR CAESAR SALAD	5

ASK OUR MANAGER ABOUT CATERING OPTIONS AND OUR EVENT SEATING | GIFT CARDS AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.