

STEAKS • SALADS • COCKTAILS

OMAHA, NE EST. 2016

STARTERS

AHI TUNA NACHOS*	wonton chips, fresh jalapeño, wasabi aioli, avocado, tomato, nori, green onion, cilantro, sesame seeds	21
MARGHERITA FLATBREAD	heirloom tomato, balsamic glaze, mozzarella, basil	14
THAI PEANUT CHICKEN FLATBREAD*	sweet Thai chili sauce, mozzarella, scallions, sesame seeds	16
BIRRIA BEEF BRISKET NACHOS*	queso sauce, pico de gallo, pickled jalapenos, guacamole, sour cream, salsa roja, shredded lettuce, corn, black beans	21
WAGYU BEEF SLIDERS*	cheddar, pickles, house made steak and bbq sauce	18
JUMBO SHRIMP COCKTAIL*	Grand Marnier cocktail sauce, horseradish, citrus soy	23
CASHEW BEEF LETTUCE WRAPS*	bibb lettuce, Asian noodles, sesame seeds, sweet Thai chili, citrus soy	19

SOUP AND SALADS

SHELLFISH BISQUE ENDOME*	crab, lobster, shrimp, grilled corn, sherry veloute, in a puff pastry	19
BERRY AND BLEU SALAD	mixed greens, fresh seasonal berries, candied pecans, crumbled bleu cheese, balsamic vinaigrette	14
SOUTHWEST CHICKEN SALAD*	grilled chicken, mixed greens, black beans, cheddar, pepperjack, avocado, fried tortilla strips, pico de gallo, corn, jalapeño ranch	20
MEDITERRANEAN SALMON SALAD*	grilled salmon, mixed greens, cherry tomato, cucumber, Kalamata olives, garbanzo beans, pine nuts, feta, Greek dressing	22
SIGNATURE WAGYU STEAK SALAD*	4 oz. wagyu hanging tenderloin, mixed greens, artichoke hearts heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette	25

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

ADD A PROTEIN TO ANY SALAD: 4 oz. Steak 11 • 4 oz. Salmon* 8 • Chicken* 7 • Grilled Shrimp* 9

PRIME GRADE STEAKS

served with your choice of side

8OZ WAGYU HANGING TENDERLOIN	45	STRIP 14oz	57
FILET MIGNON 6oz or 10oz	40/62	BONE IN RIBEYE 14-16oz or 22-24 oz	76/96
CENTER CUT RIBEYE 14oz	64	BONE IN FILET MEDALLIONS 10-14oz	65

Tavern Tweak - Oscar Style: crab meat, jumbo asparagus, hollandaise 14

TAVERN FAVORITES

SEARED CHILEAN SEA BASS	8oz, lemon vin blanc sauce, baby vegetables, and boursin whipped potatoes	48
MARDI GRAS PASTA*	andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized peppers and onions, Cajun alfredo penne pasta	26
HAND CUT CANADIAN SALMON*	4 oz or 8 oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red bell pepper relish	24 / 34
FISH AND CHIPS*	IPA battered haddock, house made tartar sauce, hand cut fries	19
SEARED AHI TUNA*	sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy	22
PARMESAN CRUSTED CHICKEN*	boursin whipped potatoes, baby vegetables, capers, tomatoes, lemon vin blanc	25

HANDHELDS

Choice of hand cut fries or baby vegetables

SOUTHWEST CHICKEN QUESADILLA*	flour tortilla, ghost pepper cheese, pico, corn, black beans, jalapenos, lettuce, guacamole, sour cream	18
BIRRIA STYLE BRISKET TACOS*	3 tacos topped with pickled onions, queso fresco, salsa verde, consomme, and fresh lime	18
SWISS MUSHROOM CHICKEN SANDWICH*	brioche bun, burgundy mushrooms, caramelized onions, Swiss, mayo	17
FRENCH DIP*	shaved prime rib, baguette, Swiss, mustard cream, mayo, side of creamy horseradish	23
WAGYU BURGER*	brioche bun, ground wagyu, shredded lettuce, pickles, mayo, cheddar	19

Tavern Tweak - Spicy Blue - blue cheese crumbles and jalapeno bacon

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 OR TOMATO BASIL OR FRENCH ONION SOUP	8
ADD A HOUSE, WEDGE OR CAESAR SALAD OR TOMATO BASIL OR FRENCH ONION SOUP	10

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

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WINE LIST

RED

CABERNET SAUVIGNON

<i>Duckhorn, Decoy/Napa Valley</i>	16/60
<i>Jordan/Sonoma, Alexander Valley</i>	82
<i>San Simeon/Central Coast, Paso Robles</i>	62
<i>Cakebread/Napa Valley</i>	128
<i>House/Tap Wine</i>	9
<i>Frank Family/Napa Valley</i>	90
<i>Silver Oak/Napa Valley</i>	250
<i>Chimney Rock/Napa Valley</i>	130
<i>Arrowood/Sonoma</i>	90
<i>Daou/Paso Robles</i>	15/55

MALBEC

<i>Piatelli Vineyards/Mendoza</i>	13/48
<i>Terrazas Grand Malbec/Uco Valley</i>	82

MERLOT

<i>Bookwalter Readers/Columbia Valley</i>	16/60
<i>Rombauer/Napa Valley</i>	75

PINOT NOIR

<i>Cedar and Salmon/Willamette Valley</i>	18/68
<i>Belle Glos/Napa Valley</i>	140
<i>Twomey/Russian River</i>	79
<i>Golden West/Columbia Valley</i>	55
<i>House/Tap Wine</i>	9
<i>Meiomi/California</i>	14/55

RED BLEND

<i>Daou, The Pessimist/Central Coast, Paso Robles</i>	13/48
<i>The Prisoner/Napa Valley</i>	84
<i>Ammunition/Badgerhound</i>	13/48
<i>Oublie/Paso Robles</i>	85

ZINFANDEL

<i>Frank Family/Napa Valley</i>	66
<i>Seghesio/Sonoma</i>	13/48

WHITE

CHARDONNAY

<i>AtoZ/Willamette Valley</i>	13/45
<i>Far Niente/Napa Valley</i>	118
<i>House/Tap Wine</i>	9
<i>Rombauer/Napa Valley</i>	78

MOSCATO

<i>Vigneto/Italy</i>	11/42
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PINOT GRIS

<i>Alexana/Willamette Valley</i>	15/58
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RIESLING

<i>Von Winning/Pfalz, Germany</i>	17/64
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ROSE

<i>Whispering Angel, The Beach/Provence</i>	11/42
<i>Whispering Angel, Rock Angel/Provence</i>	70

SAUVIGNON BLANC

<i>House/Tap Wine</i>	9
<i>Kim Crawford/Marlborough</i>	11/42
<i>Cade/Napa Valley</i>	81

SPARKLING

PROSECCO

<i>Le Pianure</i>	9/35
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SPARKLING BLEND

<i>Chandon/California</i>	12/43
<i>Veuve Clicquot/Champagne</i>	116

DESSERT

<i>Port Blend Taylor, Deluxe Cream Sherry/Jerez</i>	9/glass
<i>Fonseca 10 year Tawny Port</i>	20/glass
<i>Fonseca 20 year Tawny Port/Jerez</i>	37/glass