



GRILL ROOM

STEAKHOUSE NIGHTS

Appetizers

Steakhouse Onion Soup 12

sweet sherry, caramelized
onion, cave aged gruyère,
brioche

Iceberg Wedge Salad (GF) 14

bacon lardons, heirloom
tomato, red onion,
buttermilk-blue cheese

Jumbo Prawn Cocktail (GF) 21

horseradish, CH cocktail
sauce, lemon

ENTREES

Petit Filet Mignon (GF) 54

6oz, Greater Omaha, aged 30 days

New York Strip (GF) 65

12oz, Greater Omaha prime, aged 30 days

Crispy Skin Ora King Salmon 34

citrus, miso-Dijon broth

Complementary Enhancements

Yuzu Hollandaise (GF)

white wine, peppercorn, tarragon

Prime Steak Sauce (GF)

tomato, aged vinegar,
golden raisin, spices

Herb Butter (GF)

parsley, thyme, shallot, lemon zest

Truffle Butter

black truffle, Himalayan sea salt

Sides

Jumbo Asparagus (V) (GF) 12

grilled jumbo asparagus, hollandaise

Creamed Spinach (V) 12

garlic confit, parmesan mornay,
toasted nutmeg

Potato Purée (V) (GF) 10

French butter, cream, sea salt

Shoestring Black Truffle Fries 8

black truffle, parsley, chive,
garlic aioli

(GF) = Gluten Free* (V) = Vegetarian (VG) = Vegan

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.