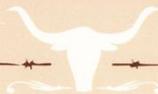


NEBRASKA STEAKHOUSE



APPETIZERS

| | | |
|----------------------|----------------------------|-----------------------------|
| Lobster Bisque 5 | Jumbo Shrimp Cocktail 8 | Sliders Trio 8 |
| Steakhouse Salad 5 | Nashville Hot Wings 8 | Pecanwood Smoked Rib Tips 8 |
| House Caesar Salad 5 | BBQ Pork Flatbread Pizza 8 | Spinach and Artichoke Dip 8 |

SIGNATURE PRIME RIB

Includes choice of two side dishes

| | | |
|--------------------|----------------------|--------------------------|
| Cowboy King Cut 32 | Cowgirl Queen Cut 25 | The Little Lassie Cut 17 |
|--------------------|----------------------|--------------------------|

ENTRÉE

Includes two side dishes

| |
|------------------------------------|
| T- Bone Steak 20 ounce 42 |
| Ribeye 2 Inch Cut 33 |
| Porterhouse 10 ounce 25 |
| Filet Mignon 6 ounce 32 |
| Petite Steak and Grilled Shrimp 26 |
| Grilled Salmon 23 |
| Pecanwood Smoked Ribs 22 |
| Pork Chop 12 ounce 19 |

SIDE DISHES

à la carte 5

| | | |
|----------------------|-------------|--------------------|
| Corn on the Cob | Asparagus | Steamed Vegetables |
| Baked Potato | Steak Fries | Mac 'n Cheese |
| Garlic Mashed Potato | Baked Beans | Sweet Potato Fries |

SPECIALTY DISHES

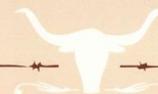
| |
|---|
| Fettuccine Alfredo 18 |
| Chicken 20 Shrimp 22 |
| Black Angus 1/2 Pound Burger and Fries 15 |
| Prime Rib Salad 16 |
| Strawberry & Goat Cheese Salad 15 |
| Chicken Caesar Salad 15 |

Chef's Top Pick for Today 19

Ask server for details

All of our meats are Certified Angus Beef. Independent USDA graders inspect black-hided cattle (typical of the Angus breed) and give it a grade. All beef considered for the brand must be the best Choice, or Prime, beef - truly the top of the scale. This top-quality Angus beef is then evaluated again, using the brand's set of 10 specifications for marbling, size and uniformity. If it's good enough to make the cut, then it earns the distinctive Certified Angus Beef ® brand label for our table.

NEBRASKA STEAKHOUSE



WINE LIST

*We feature our house favorite wine exclusively
CRANE LAKE*

| | | |
|---------------------|----|---|
| MERLOT | 20 | 7 |
| CABERNET SAUVIGNON | 20 | 7 |
| CHARDONNAY | 20 | 7 |
| RIESLING | 20 | 7 |
| PINOT NOIR | 20 | 7 |
| PINOT GRIGIO | 20 | 7 |
| WHITE ZINFANDEL | 20 | 7 |
| MOSCATO | 20 | 7 |
| BRUT: SPARKING WINE | 23 | - |

BEER SELECTION

bottle 6

| |
|-----------------------|
| Bud Light |
| Budwiser |
| Corona |
| Sam Adams |
| Stella Artios |
| Death Valley Pale Ale |
| Imnesia I.P.A. |
| Mojave Gold Lager |

DESSERTS

| |
|---|
| Chocolate Strawberries with Cream 6 |
| Swiss Chalet Chocolate Cake 8 |
| New York Cheesecake 7 |
| Pumpkin Sweet Potato Tart with Cinnamon Ice Cream 8 |
| Kahlua Hot Fudge Sundea 6 |
| Rustic Apple Pie Pastry with a Scoop of Vanilla Ice Cream 8 |

Gratuity added to groups of six or more
no split checks please

Accepting Visa, Mastercard, Discover, American Express and cash. Gift certificates are available at the front desk reservations.