



FALL / WINTER

BURGERS & SANDWICHES

CHEESEBURGER*

CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE, MAYONNAISE 12

HICKORY BURGER*

CANADIAN BACON, GRATED CHEDDAR, ONION, HICKORY SAUCE 12

BISON BURGER*

CHEDDAR, PICKLE, MUSTARD 14

REUBEN SANDWICH

SLICED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND 12

FRIED CHICKEN SANDWICH **NEW!**

SPICY CHICKEN, LETTUCE, RED ONION, PICKLE, MAYO 12

GRILLED CHICKEN & AVOCADO CLUB

SEASONED CHICKEN, AVOCADO, BACON, TOMATO, SPROUTS, SWISS, HONEY-MUSTARD 13

FAMOUS FRENCH DIP*

SHAVED PRIME RIB, TOASTED FRENCH ROLL, MAYONNAISE, AU JUS 19

+ CHOOSE: FRENCH FRIES OR COLESLAW

SALADS

CHICKEN CLUB SALAD

LIGHTLY FRIED, BACON, EGG, TOMATO, AVOCADO, ONION, CROUTONS 14

SPINACH & CHICKEN WALDORF SALAD

SPINACH AND FIELD GREENS, GRILLED CHICKEN, RAISINS, STRAWBERRIES, APPLES, EGG, SPICED PECANS, CHEDDAR, SWEET BACON VINAIGRETTE 15

KALE SALAD

BABY KALE, CHICKEN, MINT, GREEN ONION, CILANTRO, GRAPES, MIXED NUTS, HONEY-LIME VINAIGRETTE 14

SALMON CAESAR SALAD

HICKORY SMOKED SALMON WITH SCALLION AIOLI SAUCE, TOMATO, CUCUMBER, RED ONION 17

WALT'S CHAMPAGNE CHICKEN SALAD

MIXED GREENS, PINEAPPLE, DATES, FETA, STRAWBERRIES, SPICED PECANS, SUNFLOWER SEEDS, CROUTONS, CHAMPAGNE VINAIGRETTE 15

HOUSE OR CAESAR SALAD WITH TODAY'S SOUP

MIXED GREENS, TOMATO, EGG, BACON, CROUTONS 12

+ DRESSINGS: BLEU CHEESE, CREAMY GARLIC, HERBAL VINAIGRETTE, HONEY-MUSTARD, RANCH

SPECIALTIES

GRILLED PORK CHOPS*

HARDWOOD GRILLED WITH MASHED POTATOES AND BAKED BEANS 19

CHICKEN FRIED STEAK

HAND-BREADED WITH A BLACK-PEPPER CHIPOTLE GRAVY, MASHED POTATOES, AND SWEET GLAZED CARROTS 15

RIBS "N" CHICKEN COMBO (LIMITED AVAILABILITY)

BABY BACK RIBS AND ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 22

BARBEQUE BABY BACK RIBS

SLOW COOKED, FALL OFF THE BONE WITH BAKED BEANS AND FRENCH FRIES 23

SHRIMP SCAMPI

SAUTÉED SHRIMP, GARLIC, LEMON, TOMATO, ANGEL HAIR PASTA, ONION, PARMESAN, BASIL 16

FISH & CHIPS

BEER-BATTERED ATLANTIC COD, HOUSE-MADE DILL TARTAR SAUCE, FRENCH FRIES 15

SHORT SMOKED SALMON

MARINATED, QUICKLY SMOKED AND FINISHED ON THE GRILL WITH WHOLE GRAIN MUSTARD SAUCE, WITH SEASONAL VEGETABLE AND HOUSE SALAD 24

TODAY'S FRESH FISH

SIMPLY GRILLED, SERVED WITH SEASONAL VEGETABLE AND HOUSE SALAD AQ

+ HOUSE OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 5

CHICKEN

THE ENCHILADA PLATE

CORN TORTILLA FILLED WITH GRILLED CHICKEN, MONTEREY JACK, ENCHILADA RED SAUCE WITH SOUR CREAM, GUACAMOLE, TOMATO 14

OVEN ROASTED CHICKEN (LIMITED AVAILABILITY)

ONE-HALF HERB-ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 15

PARMESAN CRUSTED CHICKEN

SEASONED IN A PARMESAN, WALNUT AND PECAN CRUST. TOPPED WITH MARINARA ON A BED OF ANGEL HAIR PASTA. SERVED WITH A GRAPE TOMATO, MOZZARELLA AND RED ONION HERBAL SALAD 15

THE ORIGINAL CHICKEN TENDER PLATTER

LIGHTLY FRIED, WITH FRENCH FRIES AND COLESLAW 16

CHICKEN PICCATA

TOSSED WITH ARTICHOKES, ASPARAGUS AND TOMATOES IN A LEMON CAPER BUTTER SAUCE ON ANGEL HAIR PASTA WITH SEASONAL VEGETABLE 15

STEAKS & PRIME RIB

TOP SIRLOIN*

HARDWOOD GRILLED, WITH BAKED POTATO AND HOUSE SALAD 24

HAND-CUT FILET*

HARDWOOD GRILLED, WITH BAKED POTATO AND HOUSE SALAD 29

SLOW ROASTED PRIME RIB* – 10 oz. / 14oz. (LIMITED AVAILABILITY)

AGED AND ROASTED WITH BAKED POTATO AND HOUSE SALAD 24 / 28

+ A SKEWER OF SEASONED SHRIMP TO ACCOMPANY YOUR ENTREE 8

STARTERS

QUESO

MEXICAN CHEESE, SPICY SAUSAGE, WARM TORTILLA CHIPS 8

FLATBREAD PIZZA

BASIL PESTO, MOZZARELLA, PARMESAN, TOMATO, ITALIAN SAUSAGE, FRESH BASIL 10

CREAM SPINACH ARTICHOKE DIP

IN A PARMESAN CREAM SAUCE, WARM TORTILLA CHIPS 10

SHRIMP CARGOT

IN HERB GARLIC BUTTER, HAVARTI CHEESE 12

SOUP CALENDAR

BOWL 6 / CUP 5

BAKED POTATO – DAILY

MONDAY

SPICY BEAN **NEW!**

TUESDAY

CREAMY CHICKEN & NOODLE

WEDNESDAY

MOSS POINT GUMBO

THURSDAY

TORTILLA

FRIDAY

NEW ENGLAND CLAM CHOWDER

SATURDAY

FIREHOUSE CHILI **NEW!**

SUNDAY

CHICKEN & KALE

SIDES

4 EACH

FRENCH FRIES

SEASONAL VEGETABLE SELECTION

VEGETABLE MEDLEY

COLESLAW

SWEET GLAZED CARROTS

OKRA FRIED

BURGUNDY MUSHROOMS

DESSERTS

8 EACH

WARM CARAMEL FIVE NUT BROWNIE **NEW!**

HOMEMADE FUDGE BROWNIE SERVED À LA MODE WITH CHAMPAGNE CUSTARD

KEY LIME PIE

GRAHAM CRACKER, PECAN AND WALNUT CRUST

*SINCE MOST ITEMS ARE COOKED TO ORDER, NEBRASKA STATE CODES REQUIRE US TO INFORM YOU THAT CONSUMING **RAW OR UNDERCOOKED** MEATS, SEAFOOD, EGGS AND MILK PRODUCTS MAY INCREASE YOUR RISK FOR A **FOODBORNE ILLNESS**.

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

SATISFACTION GUARANTEED FOOD and SERVICE