



## SUMMER

### 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

#### CHICKEN SALAD SANDWICH

HOUSE MADE CHICKEN SALAD, SPICED PECANS, ICEBERG LETTUCE, TOASTED WHEATBERRY 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.

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

#### CEVICHE **NEW!**

SHRIMP, AVOCADO, TOMATO, JICAMA, FRESH LIME JUICE, WARM TORTILLA CHIPS 12

#### SHRIMP CARGOT

IN HERB GARLIC BUTTER, HAVARTI CHEESE 12

### SOUP CALENDAR

BOWL 6 / CUP 5

BAKED POTATO – DAILY

#### MONDAY

CUCUMBER AVOCADO (SERVED COLD) **NEW!**

#### TUESDAY

CREAMY CHICKEN & NOODLE

#### WEDNESDAY

MOSS POINT GUMBO

#### THURSDAY

TORTILLA

#### FRIDAY

NEW ENGLAND CLAM CHOWDER

#### SATURDAY

CHEF'S CHOICE

#### SUNDAY

CHICKEN & KALE

### SIDES

4 EACH

#### FRENCH FRIES

#### SEASONAL VEGETABLE SELECTION

#### VEGETABLE MEDLEY

#### COLESLAW

#### SWEET GLAZED CARROTS

#### OKRA FRIED

#### BURGUNDY MUSHROOMS

### DESSERTS

8 EACH

#### KEY LIME PIE

GRAHAM CRACKER, PECAN AND WALNUT CRUST

#### APPLE-WALNUT COBBLER

SERVED À LA MODE

#### NICK'S BREAD PUDDING

FRENCH BREAD, RAISINS, GRAND MARNIER

\*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**