



## STARTERS

BACON WRAPPED SHRIMP	20
CRAB STUFFED MUSHROOMS	20
SEARED CRAB CAKE	20
Lump crab, lemon pepper sauce, zucchini salad	
LOBSTER CARGOT WITH HAVARTI	18
JUMBO SHRIMP COCKTAIL	18
COCONUT SHRIMP	14
MARGHERITA PIZZA	10
Flatbread with tomato, basil, mozzarella and parmesan Add beef or pepperoni   4	
ONION RINGS	12
SPINACH ARTICHOKE DIP	10
COWBOY CAVIAR	10
Veggies, beans and corn served with tortilla chips	

## SOUP

SOUP OF THE DAY	6   10
LOBSTER BISQUE	10   14
FRENCH ONION with gruyere cheese	8   12

## SALAD

**Dressings:** Ranch, Blue Cheese, Caesar, Thousand Island, Italian, and Dorothy Lynch

STEAK SALAD	24
Flatiron steak, tomatoes, red onion, crispy bacon, chopped egg	
COCONUT CHICKEN SALAD	20
Fried coconut chicken, avocado, tomato, red onion, hoisin sauce	
BLUE CHEESE WEDGE SALAD	14
Iceberg, crispy bacon, blue cheese crumbles, tomato and red onion	
CAESAR SALAD	14
Romaine, parmesan croutons, caesar dressing	
AVOCADO BACON RANCH SALAD	14
Iceberg, avocado, crispy bacon, homemade ranch	
SALAD BAR WITH CHILLED PLATE	16

### ADD TO ANY SALAD

SALMON 12 | SHRIMP 12 | STEAK 10 | CHICKEN 6

## SEAFOOD

ALASKAN KING CRAB LEGS	98
COLD WATER LOBSTER TAIL	42
SHRIMP AND SCALLOPS	36
SALMON	28
HALIBUT	44
SEA BASS	48
FRESH CATCH OF THE DAY	44
SEAFOOD TOWER Crab, shrimp, scallops, lobster	80

## STEAKS

<b>FILET</b>	
6 oz	42   8 oz 56   12 oz 68
<b>RIBEYE</b>	
14 oz	56   18 oz bone-in 64
<b>NEW YORK STRIP</b>	
14 oz	52
<b>CENTER-CUT TOP SIRLOIN</b>	
7 oz	28   10 oz 32
<b>PRIME RIB</b>	
10 oz grilled	32   14 oz 44
18 oz	56   22 oz 64
<b>PORTERHOUSE</b>	
24 oz	68
<b>TOMAHAWK</b>	
34 oz	98

### STEAK FLIGHT FOR TWO | 120

6 oz sampling each of our prime Filet, Ribeye, Top Sirloin and New York Strip sliced and served with choice of 2 enhancements, 2 sides and 2 soups or salad bars

### ENHANCEMENTS

Raw Horseradish	
Creamy Horseradish	
Au Jus	
Hollandaise	4
Peppercorn	4
Garlic Mushroom	4
Compound Butter	4
Bearnaise	4

### ADDITIONS

Lobster Tail	14
Three Shrimp	12
Three Scallops	10
Oscar-Style	24
Crab Leg	40

## SIDES

Loaded Baked Potato	Grilled Asparagus
Mashed Potatoes/Gravy	French Fries
Sautéed Mushrooms	Haystack Fries
Steamed Broccoli	Hand-Breaded Onion Rings

### SHARABLE SIDES

LOBSTER MAC & CHEESE	22
GARLIC MASHED POTATOES with parmesan crust	12
ROASTED BRUSSEL SPROUTS W/BACON	18
BRULÉED SWEET POTATOES	20
CHARRED SWEET CORN	14

All entrées served with warm sourdough bread, soup or salad bar and choice of side.

**Steak Cooking Guide:** Rare is cool, red center. Medium Rare is warm red center. Medium is hot & pink throughout. Medium Well is thin pink center. Well Done is hot and cooked throughout.

## CHEF FAVORITES

<b>FILET KABOB</b>	<b>44</b>
Four 2 oz fillet medallions char-grilled with kabob veggies.	
<b>BERKSHIRE PORK CHOPS</b>	<b>46</b>
Two tender 6 oz bone-in chops with sweet mushroom sauce	
<b>CHICKEN BREASTS</b>	<b>32</b>
Two char-grilled or hand breaded chicken breast	
<b>CHICKEN PICCATA</b>	<b>36</b>
Grilled chicken breast served with our house-made lemon pepper sauce and a side of angel hair pasta	
<b>CHICKEN OR SHRIMP ALFREDO</b>	<b>28</b>
Spirilla pasta with our homemade alfredo sauce. Choice of chicken or shrimp, and broccoli or asparagus	
<b>CHIPOTLE SHRIMP PASTA</b>	<b>32</b>
Sautéed shrimp, bell peppers, peas, and house-made chipotle sauce topped with parmesan	
<b>MARGHERITA PIZZA</b>	<b>10</b>
Flatbread with tomato, basil and mozzarella and parmesan. Add beef or pepperoni   4	

## BURGERS

A half pound of custom blend ribeye, brisket and ground chuck on a brioche bun. Served with a dill pickle spear and your choice of side **American, Cheddar, Pepper-Jack, Swiss, or Blue Cheese**

<b>LEGACY CHEESEBURGER</b>	<b>16</b>
<b>BBQ CHEDDAR BURGER</b>	<b>16</b>
<b>SWISS MUSHROOM BURGER</b>	<b>16</b>
<b>BACON CHEESEBURGER</b>	<b>18</b>
<b>EVERYTHING BURGER</b>	<b>20</b>
With Egg, Bacon & Onion Ring	
<b>VEGGIE BURGER</b>	<b>16</b>

## KIDS MENU

Served with french fries, haystack fries or applesauce and a scoop of chocolate or vanilla ice cream for dessert

<b>CHICKEN ROPES</b>	<b>14</b>
<b>SILVER DOLLAR SLIDERS</b>	<b>14</b>
<b>RANCH HAND MAC &amp; CHEESE</b>	<b>10</b>
Spirilla pasta with creamy cheese sauce Add Bacon   4 Chicken   6 Shrimp   8	
<b>WAGON WHEEL CHICKEN QUESADILLA</b>	<b>10</b>
<b>THREE CHEESE PIZZA</b>	<b>10</b>
Add pepperoni   4	
<b>COWPOKE PASTA</b>	<b>10</b>
with Marinara or Alfredo sauce	

## DESSERT

<b>CHOCOLATE LAYER CAKE</b>	<b>10</b>
<b>CHOCOLATE OR STRAWBERRY SUNDAE</b>	<b>8</b>
<b>HOMEMADE CARROT CAKE</b>	<b>10</b>
<b>CINNAMON TOFFEE CHEESECAKE</b>	<b>10</b>
<b>TURTLE CHEESECAKE</b>	<b>10</b>
<b>KEY LIME PIE</b>	<b>8</b>
<b>BREAD PUDDING</b>	<b>10</b>
<b>SHARABLE DESSERT</b> - Pick any three	<b>25</b>

## BEVERAGES

Hot or Iced Tea	Diet Coke or Coke Zero
Regular or Decaf Coffee	Sprite
Lemonade	Mr. Pibb
San Pelligrino	Ginger ale
Coke	Chocolate or White Milk

## BEER

### DOMESTIC

Athletic NA  
Blue Moon  
Budweiser  
Bud Lite\*  
Busch Lite\*  
Coors Banquet  
Coors Lite\*  
Corona  
Fat Tire  
Goose Island IPA  
Guinness  
Heineken  
Heineken 0.0  
Lagunitas IPA  
Michelob Ultra\*  
Miller Lite  
Modelo  
Pacifico  
Samuel Adams\*  
Stella Artois\*

### LOCAL

Boulevard Wheat  
Brickway Pilsner  
Cardinal Pale Ale  
Eos Hefeweizen  
Infusion Vanilla Bean  
Kros Strain Fairy Nectar\*  
Lucky Bucket Wheat  
NE Brewing Little Betty  
Zipline IPA

### SELTZERS

Angry Orchard  
High Noon  
Neutral  
Truly  
White Claw

\*Available in bottles or draw



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- Daily Specials
- Gift Card information

OUR  
KITCHEN



Our food and our choices are made with care and intention. We start by sourcing the freshest, locally grown ingredients and prepare them in-house and fresh to order. Our recipes are handcrafted so our premium ingredients shine. We serve up generous portions of delicious, real food. All of our steaks are 35-day, wet-aged prime beef sourced in Omaha marinated and grilled in a whiskey soy sauce mix at time of order.

*Consuming raw or undercooked animal products can increase your risk of foodborne illness.*