



STARTERS

CHILE CHEESE DIP soft pretzels, tortilla chips, chiles, cheese sauce	10
PORK BURNT ENDS waffle fries, bbq sauce, creamy coleslaw	9
CRISPY BUFFALO CAULIFLOWER house made hot sauce, celery, bleu cheese dressing	8
ANGUS NACHOS crispy tortillas, braised Nebraska Star® beef, pickled jalapeño, scallions, pico de gallo, salsa verde, avocado cream, crème, cheddar and monterey jack cheese, house made cheese sauce	12

DISHES

TACOS DE ANGUS shredded beef, mole sauce, avocado cream, pico de gallo, frijoles de olla	13
NEBRASKA STAR® BEEF STEAK offering a different cut of steak each night, served with choice of side	MK
FISH & CHIPS gluten free beer battered cod, chips, creamy coleslaw, remoulade sauce	12

SIDES

SKINNY FRIES	regular 2 truffled 3 chili cheese 5 poutine style 6	
SPIRAL FRIES	regular 2 truffled 3 chili cheese 5 poutine style 6	
MASA WAFFLE FRIES	regular 2 truffled 3 chili cheese 5 poutine style 6	
ONION RINGS		3
SWEET POTATO TOTS served with maple bacon butter		3.50
CREAMY COLESLAW		2
FRIJOLES DE OLLA		2
SIDE SALAD mixed greens, cheese, onion, tomato, choice of dressing		3.50

SALADS

SOUTHWESTERN CHOP mixed greens, pico de gallo, cheddar and monterey jack cheese, house made chips, avocado, shredded beef, chipotle ranch	12
COBB SALAD mixed greens, bacon, cheddar and monterey jack cheese, bleu cheese crumbles, tomato, hard boiled egg, grilled Plum Creek Farms chicken, choice of dressing	10
THE WEDGE iceberg lettuce, roasted tomato, bacon, bleu cheese dressing	8

BURGERS

FRENCH ONION caramelized onions, demi glaze, mayo, gruyere cheese, onion roll	8.50
COUNTRY FRIED chicken fried patty, pimento cheese, bbq sauce, bread and butter pickles, seeded roll	10.50
CHILE RELLENO poblano peppers, monterey jack cheese, avocado spread, salsa verde, cilantro, mayo, house roll	10
BLACK N BLEU blackened seasoning, caramelized onions, bleu cheese sauce, arugula, lingonberry jam, onion roll	9.50
ARGENTINA chimichurri, provolone cheese, chorizo, local bibb lettuce, mayo, house roll	11
ITALIAN MEATBALL sweet Italian seasoning, gremolata, mayo, fresh mozzarella, osso bucco, tomato confit, pickled zucchini, house roll	12
HUSK BURGER corn chips, aged cheddar cheese, pickled jalapeño, sour cream, scallion, chili, house roll	9
3 LITTLE PIGS pork burnt ends, bacon, ham, pepper jelly, cream cheese, red onions, seeded roll	12
THE DRIVE INN American cheese, shaved onion, bread and butter pickles, epic sauce, seeded roll	8
ANGUS (PLAIN JANE) lettuce, tomato, onion, served with a side of pickles, seeded roll	7.50
GYRO Greek seasoning, tomato, shaved onion, local bibb lettuce, tzatziki sauce, house roll	8.50
NEBRASKA FARMER thick cut bacon, onion rings, hash browns, mayo, over easy egg, aged cheddar cheese, tomato, house roll	10
HELL FIRE **VERY HOT** chili pepper seasoning, pepper jack cheese, capsaicin mayo, hot pepper relish, pickled jalapeño, tomato, local bibb lettuce, house roll	12
JAM BURGER bacon jam, gruyere cheese, arugula, mayo, house roll	10
NEBRASKA REUBEN house made corned beef, caramelized onions and cabbage, thousand island dressing, gruyere cheese, onion roll	12
POMODORO TOMATO bleu cheese sauce, pomodoro tomato relish, balsamic mayo, local bibb lettuce, house roll	9.50
CLOSED ON SUNDAY CHICKEN SANDWICH southern fried Plum Creek Farms chicken breast, pickles, mayo, local bibb lettuce, tomato, sweet roll	12
MEDITERRANEAN SALMON fresh Faroe Island salmon, tomato, local bibb lettuce, red onion, fried capers, remoulade sauce, dill house roll	10.50

*Make a bun gluten free for an additional \$1.

*These foods may contain raw or undercooked meat or seafood. Thoroughly cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Drinks



REGIONAL CRAFT BEER

KINKAIDER - BROKEN BOW, NE

Frame the Butcher IPA 5
Devils Gap Jalapeño Ale 5

BRAU BROTHERS - MARSHALL, MN

MooJoos Milk Stout 5
Old 56 Light Lager 3.50
White Cap Belgian Wit 5

NEBRASKA BREWING - PAPILLION, NE

EOS Hefeweizen 5
Seasonal 5

THUNDERHEAD - KEARNEY, NE

Honeywheat 4.50
Cropduster IPA 4.50

PEACE TREE - KNOXVILLE, IA

Rootbeer 4
Blonde Fatale 6.50

TALL GRASS - MANHATTAN, KS

8-Bit Pale Ale 6.50
Buffalo Sweat Stout 6.50
Top Rope IPA 6.50

WESTON - WESTON, MO

Omalley's Cream Ale 5
Dropkick Amber Ale 5

OSCAR BLUES - LYONS, CO

Dales Pale Ale 5
Beerito Mexican Lager 5

ZIPLINE - LINCOLN, NE

Copper Altbier 4
German Kolsch 4

EMPYREAN - LINCOLN, NE

Luna Sea ESB 4
Thirdstone Brown 4
Seasonal MK

BLUE BLOOD - LINCOLN, NE

Pernicious Double IPA 6.50
Wicked Snout Ale 5

ODELLS - FORT COLLINS, CO

90 Shillings Scotch Ale 4.50
Odells IPA 4.50

SURLY - MINNEAPOLIS, MN

Coffee Bender Oatmeal Brown 7
Cynicale Belgian Pale Ale 8

MILSTREAM - AMANA, IA

German Pilsner 5
Schild Brau Amber 5

ACE CIDER - SEBASTOPOL, CA

Perry 6
Seasonal 6

OMISSION - PORTLAND, OR (Gluten Free)

Pale Ale 5
IPA 5

BIG SKY BREWING - MISSOULA, MT

Moose Drool 5.50

GREAT DIVIDE - DENVER, CO

Hercules Double IPA 9
Yeti Imperial Stout 9

WINES BY THE GLASS



House Original Red blend 6
House Chardonnay 6
Darkhorse Rose' 6

WINES BY THE BOTTLE

WHITE 32

Silvan Ridge Early Muscat (semi-sparkling Willamett, OR)
Kings Ridge Riesling (OR)
Panther Creek Pinot Gris (Willamette, OR)
Field Recordings 'Fiction' Pinot Gris (CA)
Starling Castle Riesling (Germany)
Honig Sauvignon Blanc (CA)

RED 32

Jason Stephens 'Ones and Zeros' Red Blend (CA)
Goldschmidt 'Fidelity' Alex Valley Bordeaux Blend (CA)
Mossback Pinot Noir (Central Coast, CA)
Heavyweight Merlot (CA)
Matchbook Cabernet (CA)
Radicale Cabernet (Columbia Valley, WA)
Off Beat 'Zinphomaniac' Red Zin (CA)

\$5 SHAKES



BANANA PUDDING

vanilla ice cream, fresh banana, vanilla wafer,
chocolate garnish

TOASTED MARSHMALLOW

vanilla ice cream, marshmallow fluff, toasted
marshmallow on top

STRAWBERRY

vanilla ice cream, fresh strawberries

CHOCOLATE

chocolate ice cream, chocolate sauce

COFFEE & DOUGHNUTS

coffee ice cream, cake doughnuts,
topped with mini doughnuts

COOKIES & CREAM

vanilla ice cream, Oreo cookies

TIRAMISU

coffee ice cream, lady fingers, cream cheese
whipped cream

PEANUT BUTTER CUP

chocolate ice cream, peanut
butter cups

LEMON CREAM

vanilla ice cream, lemon, graham
cracker, whipped cream chantilly

TWINKIE

vanilla ice cream, Twinkie,
whipped cream

MAPLE BACON

vanilla ice cream, maple syrup,
candied bacon

CAPTAIN CRUNCH

vanilla ice cream, Captain Crunch
cereal, whipped cream, more Captain

COCKTAILS

OLD FASHIONED

Old Overholt Rye, Whiskey Barrel-Aged Bitters, Angostura
Bitters, Demerara Syrup, orange twist garnish 9

CUCUMBER MINT G&T

J. Rieger Gin, Colonel Jesse's Cucumber-Ginger Tonic, Club Soda,
fresh mint garnish 8

JESSE'S GIRL

J. Rieger Whiskey, Benedictine, Colonel Jesse's Orange-
Cinnamon-Clove Tonic, Club Soda 8

MIDWEST MULE

Union Horse Vodka, Housemade Ginger Syrup, fresh lime,
Angostura Bitters, Club Soda, lime wheel garnish 8

BASIL GINGER GIMLET

Union Horse Vodka, Big O Ginger Liqueur, fresh lime,
housemade basil simple syrup 8

CLASSIC DAQUIRI

Ron del Barrilito 3 Star Rum, simple syrup, fresh lime, lime
wheel garnish 8

NEW YORK SOUR

J. Rieger Whiskey, fresh lemon, fresh OJ, simple syrup, Red Wine
Float 8

BLOODY MARY

garden vegetable infused vodka, zing zang, olives,
Lucky Beef Jerky; choose from the following stick flavors:
original, teriyaki, peppered, red pepper, or Texas Pete 8

IRISH COFFEE

Teeling Irish Whiskey, Cultiva Coffee, housemade brown sugar
syrup, housemade whipped cream 9

WE ALSO SERVE: Coke Products, Iced Tea, Lemonade

