



# GRILL

## ROOM

## STEAKHOUSE NIGHTS

### Appetizers

**Steakhouse Onion  
Soup 12**

sweet sherry, caramelized  
onion, cave aged gruyère,  
brioche

**Iceberg Wedge  
Salad (GF) 14**

bacon lardons, heirloom  
tomato, red onion,  
buttermilk-blue cheese

**Jumbo Prawn  
Cocktail (GF) 21**

horseradish, CH cocktail  
sauce, lemon

### ENTREES

**Petit Filet Mignon (GF) 54**

6oz, Greater Omaha, aged 30 days

**New York Strip (GF) 65**

12oz, Greater Omaha prime, aged 30 days

**Crispy Skin Ora King Salmon 36**

citrus, miso-Dijon broth

### Complementary Enhancements

**Yuzu Hollandaise (GF)**

white wine, peppercorn, tarragon

**Prime Steak Sauce (GF)**

tomato, aged vinegar,  
golden raisin, spices

**Herb Butter (GF)**

parsley, thyme, shallot, lemon zest

**Truffle Butter**

black truffle, Himalayan sea salt

### Sides

**Jumbo Asparagus (V) (GF) 12**

grilled jumbo asparagus, hollandaise

**Creamed Spinach (V) 12**

garlic confit, parmesan mornay,  
toasted nutmeg

**Potato Purée (V) (GF) 12**

French butter, cream, sea salt

**Shoestring Black Truffle Fries 12**

black truffle, parsley, chive,  
garlic aioli

### Wine Special

**2022 Kendall-Jackson Vintner's Reserve Cabernet Sauvignon**

Glass 10 Bottle 30

### Dessert Special

**Strawberry Shortcake 12**

fresh strawberry basil-infused syrup

(GF) = Gluten Free\* (V) = Vegetarian (VG) = Vegan

Prepared in our kitchen that commonly handles wheat product and other grains.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

07/25/25