

The Start

***Lobster Roll \$15**

Real and imitation lobster with cucumber in a sushi roll

***Prawn Cocktail \$10**

Eight prawns in a chilled glass served with lemon and cocktail sauce

Tuna Tartar \$15

Raw tuna marinated in spices served over fried wontons and topped with a wasabi aioli

Smoked Salmon Platter \$15

Smoked salmon with capers, onions, hard boiled eggs, herb cream cheese, and French baguette bread

***Stuffed Jalapeños \$15**

Twelve jalapeño halves, bacon wrapped, and stuffed with cream cheese
(Please allow 20 minutes for an order)

Beer Cheese & Pretzel Bites \$10

Warm beer cheese sauce accompanied with twenty pretzel bites

Steak Nachos \$15

Corn tortilla chips topped with grilled steak, black olives, onions, tomatoes, jalapeños, queso cheese, and shredded cheese

Chicken Wings \$15

Twelve chicken wings tossed in choice of mango habanero, bbq, teriyaki, sweet chili, Thai, or our house sauce (mild, medium, hot) (Additional sauces \$1)

Bleu Cheese Chips \$11

Freshly cooked potato chips topped with Monterey Jack, tomatoes, green onions, bacon, and bleu cheese (Add steak \$5)

***Gluten Free**

The Garden

Soup Du Jour Cup \$4, Bowl \$6

Ask your server for today's selection

Greek Salad \$12 Mixed greens, gyro meat, feta cheese, cherry tomatoes, red onions, cucumbers, and pita bread served with a feta dressing

***Thai Beef Salad \$14** Mixed greens and tender beef topped with cherry tomatoes, cucumbers, carrots, and sprouts served with a mint lemongrass dressing

***Spinach Walnut Salad \$10** Spinach and arugula, gruyere cheese, walnuts, onions, and dried cranberries served with a sherry balsamic dressing

***French Onion Soup \$6**

Caramelized onions topped with a baguette and Swiss

***Ginger Salmon Salad \$16** Lemon, ginger, tomatoes, cucumbers, and salmon over a bed of romaine and arugula, served with a ginger honey dressing

***Sesame Encrusted Ahi Tuna Salad \$15** Ahi tuna seared to rare over arugula and romaine, topped with cucumbers, carrots, edamame, and choice of dressing

***Cobb Salad \$13** Fresh mixed greens topped with chicken, diced tomatoes, avocado, bacon, gorgonzola cheese, and choice of dressing

Bleu Cheese Wedge \$8 Iceberg wedge topped with bleu cheese crumbles, tomatoes, bacon, and croutons served with bleu cheese dressing

Add Protein chicken \$4 | steak \$5 | 2 breaded or 3 sautéed shrimp \$5 | salmon \$5 | 3 bacon wrapped shrimp \$6

The Pizzas & Calzones

Oven baked pizza or calzone with gourmet cheese - Please allow at least 20 minutes

Traditional Cheese \$11 House made marinara topped with gourmet cheese

Supreme \$16 Pepperoni, sausage, hamburger, onions, peppers, mushrooms, and olives

Four Cheese Spinach \$16 Creamed spinach, mozzarella, Monterey Jack, and feta cheese

Chicken Caprese \$16 Marinated chicken, mozzarella, and tomatoes topped with basil, garlic, and arugula

Traditional Calzone \$10 Traditional cheese calzone served with house made marinara and choice of side

Build Your Own Pizza \$11 or Calzone \$10

Pizza toppings \$1 each | Calzone toppings \$.50 each

Italian sausage | ham | pepperoni | hamburger | red onions
mushrooms | pineapple | black olives | green olives | artichokes
tomatoes | sun dried tomatoes | jalapeños | bacon | peppers | basil

***Gluten Free**

Between the Bread

Served with your choice of side

Fajita Chicken Wrap \$11 Roasted tomato tortilla stuffed with grilled marinated chicken, peppers, and onions with a spicy chipotle ranch dressing

Greek Gyro \$11 Blend of lamb and beef topped with onions, lettuce, and tomatoes served with homemade tzatziki sauce on grilled pita bread

French Dip \$14 Thinly sliced prime rib in a Denver crunch artisan bun, served with au jus

Fish & Chips \$13 Beer-battered cod served with homemade broccoli slaw and your choice of fries

Salmon B.L.T. \$15 Fresh filet of salmon accompanied by lettuce, tomato, bacon, and creamy dill mayo on grilled sourdough bread

Spicy Steak Sandwich \$14 Grilled top sirloin, tomatoes, and melted Swiss cheese finished with a spicy jalapeño basil pesto on a ciabatta bun

SBCC Monte Cristo \$13 Deep fried triple decker sandwich stuffed with Swiss, cheddar, ham, and turkey served with a side of strawberry puree

Rueben \$13 Grilled marble rye bread topped with corned beef, sauerkraut, Swiss, and thousand island dressing

Short Rib Sandwich \$14 Braised tender short rib topped with balsamic bacon jelly and onions inside a ciabatta bun

Jalapeño Ranch Chicken Sandwich \$12 Grilled chicken breast topped with asiago cheese, bacon, tomato, lettuce, and a jalapeño ranch dressing on a ciabatta bun

Club Burger \$12

Ground chuck and bacon hand pattied and topped with caramelized onions and pepper jack cheese inside our toasted challah bun

Build Your Own Burger \$10

Our half pound burger inside our toasted challah bun, served with lettuce, tomato, pickle, and onion

Make it a Double Burger for an Additional \$3

Add the following toppings for \$.50 each:

sautéed mushrooms | grilled onions | jalapeños | bacon | American cheese
Swiss | cheddar | pepper jack | bleu cheese | avocado or guacamole for an additional \$1

All sandwiches come with your choice of:

regular fries | sweet potato fries | waffle fries | hash browns | seasoned chips
broccoli slaw | soup | house salad | spinach salad | caesar salad
fruit for an additional \$1

Load your potato for an additional \$2

fries and chips | queso cheese, bacon, and onion
hash browns | shredded cheese, bacon, and onion

Now Offering Gluten Free Buns

The Lighter Side

***Japanese Seabass \$12** Pan seared crispy filet of seabass accompanied by fresh vegetables

Beef Stir Fry \$12 Tender beef sautéed with fresh vegetables and finished with a Korean glaze

Mango Fish Tacos \$11

Two flour tortillas filled with cod filets topped with a mango salsa and coleslaw served with fruit

The Pasta

Served with soup or salad

Chicken Parmesan \$16

Breaded chicken breast topped with marinara and mozzarella cheese over linguini

***Spicy Shrimp Linguini \$20**

Six jumbo shrimp tossed with garlic, shallots, tomatoes, and fresh jalapeños finished in a light cream sauce over linguini

***Jambalaya \$24**

Sautéed chicken, shrimp, scallops, Andouille sausage, bell peppers, and mushrooms in a Cajun cream sauce with penne or rice (hot or mild)

***Chicken & Shrimp Pad Thai \$22**

Jumbo shrimp, chicken, and peppers tossed together with carrots, edamame, green onions, and a peanut sauce over rice noodles and topped with peanut crumbles

***Cajun Chicken Alfredo \$15**

Cajun spiced chicken sautéed in a creamy white wine alfredo sauce topped with parmesan and fresh parsley

***Beef Bibimbap \$16**

Grilled marinated tender steak and sautéed mushrooms over steamed rice topped with pickled carrots, sprouts, and an over easy egg

Add Protein

chicken \$4 | steak \$5 | 2 breaded or 3 sautéed shrimp \$5 | salmon \$5 | 3 bacon wrapped shrimp \$6 | 2 scallops \$7

****These pastas can be made gluten free. To request a gluten free pasta, please ask your server and allow additional cooking time. All of our sauces are made in house.***

***Gluten Free**

*We offer a wide variety of catering and banquet options.
Please give us a call for your catering events and needs at (308) 632-8297.*

The Poultry

Served with soup or salad, and a vegetable

Chicken Fried Chicken \$16

Traditional chicken fried chicken served with mashed potatoes and topped with our homemade gravy

White Wine Chicken \$18

Frenched chicken breast pan seared with garlic, thyme, white wine, and heirloom tomatoes

French Onion Chicken \$18

Sautéed frenched chicken breast topped with caramelized onions and Swiss cheese

Chicken Fondue \$18

Chicken, roasted baby potatoes, and vegetables accompanied with beer cheese sauce

The Water

Served with soup or salad, and a vegetable

Jumbo Breaded Shrimp \$22 Five jumbo breaded shrimp, deep fried, and served with a baked potato

Honey Bourbon Salmon \$22 Grilled salmon filet topped with a honey bourbon sauce and served with farro

Blackened Ahi Tuna \$24 Seared rare blackened ahi tuna steak over arugula accompanied by farro

***Branzino \$28** Lightly fried Mediterranean fish topped with a peach chutney and served with farro

Almond Crusted Halibut \$30 Filet of halibut crusted in almonds and topped with a creamy Provençale sauce, served with farro

Jumbo Prawn Scampi \$22 Seven jumbo broiled prawns, onions, and peppers in a garlic butter sauce with a side of buttered linguini noodles

Friday & Saturday Night Special

***Roasted Prime Rib \$29** 12 oz. seasoned and slow roasted served with your choice of starch and vegetable
(Upgrade to a 16 oz. for only \$5 more)

***Gluten Free**

*For parties of 10 or more, a 20% gratuity will be added.
Proper dress attire required.*

The Land



Served with soup or salad, and a vegetable



***Ribeye \$28** 12 oz. broiled ribeye served with a baked potato *Pairs with Cabernet or Merlot*

Chicken Fried Steak \$19 Traditional chicken fried steak served with mashed potatoes and topped with our homemade gravy *Pairs with Cabernet*

***New York Steak \$25** A broiled 12 oz. New York steak served with a baked potato *Pairs with Cabernet or Merlot*

Petite Filet and Scallops in a Balsamic Glaze \$29
6 oz. filet accompanied by two pan seared scallops, drizzled with a balsamic glaze and served with mashed potatoes
Pairs with Zinfandel

***Filet of Beef \$28** A tender 8 oz. broiled filet served with a baked potato *Pairs with Cabernet or Merlot*

Beef Braciola \$24 Pan seared skirt steak stuffed with prosciutto, basil, pesto, and asparagus served with mashed potatoes *Pairs with Merlot*

Herb Lamb Loin \$25 Pan seared lamb loin topped with mushrooms, tomatoes, and bordelaise served with mashed potatoes *Pairs with a Red Blend*

Pork Osso Bucco \$25 18 oz. pork shank slow cooked sous-vide style topped with a mushroom bordelaise sauce, served over mashed potatoes *Pairs with Cabernet*

Steak Fondue \$22

Steak, roasted baby potatoes, and vegetables accompanied with beer cheese sauce

Add Sauce to Your Steak \$3

Béarnaise
Black Garlic
Mushroom Demi Glaze

Larger Cut Available

Additional \$1.50 per ounce

Add Seafood to Your Steak

2 Breaded or 3 Sautéed Shrimp \$5
3 Bacon wrapped shrimp \$6
2 Scallops \$7

Choice of Potato:

regular fries | sweet potato fries | waffle fries | hash browns | seasoned chips
farro | baked potato | sweet potato | mashed potato (available after 5 pm)

Load your potato for an additional \$2

fries and chips | queso cheese, bacon, and onion
hash browns, baked potato, mashed potato | shredded cheese, bacon, and onion

Now Featuring Honey Butter

For an additional \$1, enjoy our signature honey butter with your rolls or sweet potato.

Thoroughly cooking 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 a higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.