DINNER ENTRÉES

PLEASE CHOOSE 3 ENTRÉES
CHOOSE 2 SIDES FOR ENTRÉES

A

STEAKS

All steaks prepared Medium

We are proud to serve Greater Omaha Black Angus beef. Greater Omaha cattle are sourced from a select number of local family-owned farms in the Omaha area.

☐ **LOADED RIBEYE***
12 oz Grilled Ribeye
Bourbon Sautéed
Mushrooms & Onions 31

☐ **NY STRIP***
14 oz Grilled
NY Strip 33
☐ Herb Boursin Cheese 4

☐ **PRIME RIB***
12 oz Slow Roasted
Prime Rib
Au Jus
Horseradish Cream 32

☐ **GRILLED SIRLOIN***
10 oz Grilled Sirloin 27
☐ Garlic Shallot Butter 3

☐ **GRILLED FILET***
8 oz Grilled Filet 35
☐ Garlic Shallot Butter 3

SIDES

Choose two.
These will accompany all Steak and Signature Entrée selections.

☐ White Cheddar Mash

☐ Sweet Potato Mash

☐ Grilled Asparagus

☐ Citrus Gremolata Green Beans

SIGNATURE ENTRÉES

Add chicken or salmon to any choice $5
Host must choose which protein prior to event.

☐ **IOWA CHOP**
Grilled Iowa Pork Chop
Sweet Corn Cream Sauce 28

☐ **ROASTED CHICKEN**
Airline Chicken Breast
Parmesan Cream Sauce 25

☐ **LAMB CHOPS***
Herb-Crusted Chops
Peach Chipotlé Chutney 30

☐ **BACON MEATLOAF**
Bacon Wrapped
House Meatloaf
Meatloaf BBQ Glaze 23

☐ **LOADED MAC & CHEESE**
Goat Cheese Cream Sauce
Peppered Brown Sugar Bacon
Spinach / Roasted Mushrooms
Peppered Goat Cheese
Toasted Bread Crumbs 23

☐ **HONEY SRIRACHA SALMON***
Pan Seared Salmon
Honey Sriracha Glaze 28

☐ **CAJUN CHICKEN GNOCCHI**
Grilled Chicken
Potato Gnocchi
Bell Peppers / Onions
Cajun Cream Sauce
Shaved Parmesan
Fresh Herbs 24

☐ **TRUFFLE MAC & CHEESE**
House Baked Mac & Cheese
Goat Cheese Cream Sauce
Truffle Oil
Herbed Bread Crumbs 21

☐ **SPINACH & STRAWBERRY**
Spinach & Arugula
Strawberries
Peppered Goat Cheese
Candied Walnuts / Shallots
Pomegranate Vinaigrette 17

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne 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.

ADDITIONAL COURSES

SIDE SALAD

Choose 1. Add $5 per person.

☐ **SPINACH & STRAWBERRY**
- Spinach & Arugula
- Strawberries
- Peppered Goat Cheese
- Candied Walnuts
- Shallots
- Pomegranate Vinaigrette

☐ **NOMAD**
- Mixed Greens
- Sliced Pears
- Dried Cranberries
- Bleu Cheese
- Fig Balsalmic Vinaigrette

☐ **AMERICANA**
- Mixed Greens
- Shredded Cheese
- Tomato
- Croutons
- Choice of Italian or Ranch

DESSERTS

Choose up to two. Add $5 per person.

☐ **NY STYLE CHEESECAKE**
- Classic Style Cheesecake
- Graham Cracker Crust
- Fresh Strawberries

☐ **CHOCOLATE TORTE**
- Rich Dark Chocolate
- Strawberry and Chocolate Sauces

☐ **CREME BRULEE**
- Vanilla Bean Custard
- Caramelized Sugar
- House Whipped Cream

☐ **KEY LIME PIE BITES**
- Macadamia Coconut Key Lime Pie
- Raspberry Sauce
- Whipped Cream

Please do not hesitate to contact us with any questions during the planning of your event. Email is our preferred method of contact; send us a message at eventsmanager@americanadsm.com, or call 515.283.1312

TAPAS

To add a tapas course to your meal, please choose your selections from the next page. Our tapas are priced a la carte, and can be served family style at the table or platter style.

TAPAS COURSE

WOULD YOU LIKE YOUR TAPAS SERVED:

Please select one.

___Family style at the table as a first course to the meal

___Platter style for a cocktail reception or prior to your meal

1 Order = 10 individual servings, or pieces.

Minimum of 3 orders per choice. Please specify quantity desired.

___	MINIATURE CRAB CAKES	$30
___	LAMB LOLLIPOPS	$30
___	TUNA POKE WONTONS	$30
___	GLAZED CHICKEN MEATBALLS	$30
___	SALMON CUCUMBER BITES	$30
___	HUMMUS PLATTER	$25
___	SPICY CHICKEN EMPANADA	$30
___	BOURSIN STUFFED MUSHROOMS	$30
___	PETITE BEEF WELLINGTONS	$35
___	VEGETABLE TRAY	$35
___	AMERICAN NACHOS	$35
___	CRAB RANGOON DIP	$30
___	FRESH FRUIT TRAY	$35
___	PORK WINGS	$35
___	EDAMAME	$25
___	BOURSIN BRUCHETTA	$25
___	BROWNIE BITES	$25
___	CHEESECAKE BITES	$25
___	KEY LIME BITES	$30

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