

EVENING MENU

SandBar & Grill
Hours:
Monday thru Saturday 11am – 10pm
Sunday
5pm – 9pm

Reservations and Room Service

From Room phone ext. 485 (402) 844-2985

Room Service

A minimum order of \$10.00 is required on all room service orders. A \$2.00 charge + 18% gratuity added to all orders.



Proudly serving Certified Angus Beef ®



18% gratuity on parties of 6 or more.

Appetizers

Chicken Drummettes - We take our plump & tender chicken wings and smother them in the sauce of your choice. Plain, Hot, Mild, Honey BBQ or Sweet Chili Asian Sauce. Includes one dipping sauce \$11.99		
Fried Mushrooms- Our lightly seasoned and battered mushrooms are golden-fried and served with our House made ranch sauce for dipping. \$6.99		
Chips & Pico de Gallo- Made from fresh tomatoes, onion, jalapenos & cilantro. Served with our house-made crispy tortilla chips		
Nacho Platter- Our house-made crispy tortilla chips, topped with refried beans, sliced jalapenos, tomatoes and cheese. Add seasoned ground beef or chicken for \$1.50 more. Served with salsa and sour cream		
French Fries- We're serving up a mound of our crispy, golden brown fries, with your choice of sauce for dipping. Sweet potato fries add \$1.00\$3.99		
Cheese Balls- A half pound of bite-sized Wisconsin cheese curds, battered and deep fried to a golden brown. Served with your choice of dipping sauce\$7.99		
Chicken Quesadilla- A delicious grilled Chipotle tortilla filled to the brim with seasoned grilled chicken and Cheddar & Jack cheese. Served with salsa and sour cream		
Appetizer Sampler- Now you can get a taste of all your favorite appetizers! Featuring our Fried Mushrooms, Chicken Strips, Black & Tan Onion Rings, Cheddar Cheese Balls, and Chips with Pico de Gallo. Served with Ranch dressing on the side for dipping\$11.99		
Maryland Crab Cake- Chef's award-winning recipe		
Spinach-Artichoke Dip- Our own recipe served with fresh crispy tortilla chips		
Beer Battered Onion Rings- Beer battered & fried crispy, served with zesty chili sauce or ranch dressing\$7.99		
Sauce Add-ons: \$.50 each Hot, Mild, BBQ, Honey BBQ, Salsa, Sour Cream, Ranch, Bleu Cheese, Remoulade, Sweet Chili Asian Sauce and Honey Mustard		
Soups		
Lobster Bisque- Rich and creamy soup made with brandy and Maine lobster		

Salads

Dressing Choices: Ranch, Fat-Free Ranch, Dorothy Lynch, Italian, Bleu Cheese, Thousand Island, Honey Mustard, Fat-Free Raspberry Vinaigrette, Caesar, Strawberry Balsamic Vinaigrette, House Herb Vinaigrette, Salsa or Oil & Vinegar available on request

Garden Salad- Fresh greens with shredded cheese, sliced cucumbers, grape tomatoes and house-made croutons\$3.99		
Chicken Cashew Salad- Fresh green salad topped with tender, grilled chicken breast and crunchy, cashews cucumbers, grape tomatoes and shredded cheese. Choice of dressing\$9.99		
Taco Salad- Fresh mixed greens topped with seasoned ground beef or grilled chicken, shredded cheese, Pico de Gallo, guacamole. Served in a large Chipotle tortilla bowl with salsa & sour cream. Choice of dressing\$8.99		
Chef's Salad- Ham, turkey, shredded cheese, Hot-House tomatoes, hard-boiled egg slices, cucumber and shaved red onions atop fresh greens. Choice of dressing\$8.99		
Caesar Salad- A classic salad made with shaved Parmesan cheese, croutons and Caesar dressing. Served with lemon wedges		
Caesar Or Steakhouse Salad Add-On		



Sandwiches & More



Filet Mignon (4oz.) \$10-

Choice of one side:

Grilled Chicken \$4- Grilled Shrimp \$4- Grilled Salmon (4oz.) \$6-

French Fries | Baked Potato | Garlic Mashed Potatoes | Sweet Potato Fries | Rice Pilaf | Cottage Cheese | Coleslaw | Vegetable of the Day | Garden Salad | Cup of Soup

*Prime Rib- Tender 8 oz. Certified Angus Beef ® served open-faced
*Grilled Chicken- Moist and tender grilled chicken breast
Chicken Parmesan Melt- Breaded chicken breast, topped with marinara sauce, Parmesan and Mozzarella cheese
*Certified Angus ½# Burger- Build with add-ons to make the perfect burger
BBQ Pulled Pork- Our delicious pulled pork, sautéed with tangy BBQ sauce & piled high on a toasted Onion roll. Served with a side of coleslaw and choice of potato
Chicken Strip Platter- Golden-fried chicken strips served with choice of BBQ, mild, honey mustard or ranch sauce
Fish & Chips- Three golden-fried, beer-battered Cod pieces, served with a fries and a side of creamy coleslaw\$8.99
Tenderloin Sliders- Three Beef Tenderloin sandwiches. Marinated, grilled and served with basil mayonnaise. One topped with burgundy mushrooms; one with Bleu cheese; and the other with balsamic marinated, onion and roasted red peppers

Sandwich Add-On

Bacon \$1-Sautéed Mushrooms \$1-Caramelized Onions \$1-

Your choice of cheese: American, Swiss, Cheddar, Provolone or Pepper jack Each additional slice \$1-

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illnesses. Individuals with certain health conditions may be at higher risks if these foods are consumed raw or undercooked.

Dinner Selections

All entrees are served with warm dinner rolls, and choice of two sides:

French Fries | Baked Potato | Garlic Mashed Potatoes | Sweet Potato Fries | Rice Pilaf | Cottage Cheese |

Coleslaw | Vegetable of the Day | Garden Salad | Cup of Soup

Macaroni & Cheese side dish \$3.99

Beef

*Filet Mignon (6oz.)

\$28.99

*New York Strip (12oz.) \$21.99

> *Ribeye (12oz.) \$24.99



*Slow Roasted Prime Rib

Petite (8oz.) \$18.99

Queen (12oz.) \$24.99

King (16 oz.) \$26.99

Ribs

BBQ Ribs- Half rack of our slow cooked smoked baby back pork ribs. Served with a side of coleslaw......\$14.99

Create your own Surf & Turf

Add three shrimp (fried or scampi) for \$8 or a Maryland Crab cake for \$10- to any beef selection

Seafood

All entrees are served with warm dinner rolls, and choice of two sides:

French Fries | Baked Potato | Garlic Mashed Potatoes | Sweet Potato Fries | Rice Pilaf | Cottage Cheese |

Coleslaw | Vegetable of the Day | Garden Salad | Cup of Soup

Macaroni & Cheese side dish \$3.99

Award-Winning Maryland Crab Cakes- Chef's special recipe made with lump crabmeat. Served with house-made Remoulade sauce	\$23.00
*Salmon and Artichokes- Fresh grilled Atlantic salmon with sun dried tomatoes, artichoke hearts, garlic,	
white wine, capers and basil	\$19.99
Shrimp Scampi- Sautéed with garlic, fresh squeezed lemon juice, white wine & parsley	\$15.99
Panko Breaded Shrimp- Six hand-breaded jumbo shrimp, served with our tangy cocktail sauce	\$15.99
Jambalaya- A Creole Favorite! Tender shrimp, andoulie sausage, peppers, onions and okra all simmered in tich brown sauce and served with seasoned Cajun rice. (No starch substitute)	ı a \$11.99

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Pasta

All Pasta is served with garlic bread and a garden salad. Olive oil or garlic and herbs may be substituted for any sauce.

Desserts

Cheese Cake -\$4.99 Crème Brule- \$4.99 See server for daily dessert selections



Ask your server for today's selections!