

-Benson Brewery-

Omaha Restaurant Week

Surf Meets Tappers Turf

\$30/Person

Select one item from each course

No substitutions

Course 1

Fried Calamari

Golden, crispy, tender, calamari served with a side of truffle aioli and bruschetta

Pairing suggestion: College Water (Premium American Ale), light to moderate sweet and malty aroma

Crusted Cauliflower

Crispy on the outside with a butter-soft inside, cauliflower floret on a bed of lettuce drizzled with balsamic glaze (Vegan)

Pairing suggestion: Tapalope (Blonde Ale), light-bodied golden ale

Course 2

Flank Steak

Tender, juicy flank steak served atop a velvety sweet potato puree with hints of garlic and a side of broccolini

***Can be substituted for Vegan Steak**

Pairing suggestion: Hazy Hare (Hazy IPA), a fruit hop character with low bitterness

Shrimp Skewers

Two grilled shrimp skewers laid over a fresh, bright, flavorful corn salsa with a hint of heat and lime

Course 3

Lemon Bars

Tangy lemon curd filling baked atop a buttery, crumbly shortbread crust, dusted generously with powdered sugar

Pairing suggestion: Raspberry No Carrot All (Berliner Weise), a light body tart wheat ale with hints of raspberries

Vegan Chocolate Mousse

Velvety chocolate mousse made with silken tofu, topped with candied walnuts and raspberries

Pairing suggestion: Velvetten (Milk Stout), smooth, creamy with subtle sweetness