



DUNDEE DELL

\$40 plus tax and tip

APPETIZERS

(choose one)

Vegan Black Bean Taquitos (GF) / blue corn tortilla / black beans / fire roasted corn / vegan cheddar / pickled slaw / house vegan chipotle mayo / avocado / *Optional Drink Pairing: Llama Malbec (\$15)*

Pan Seared Scallops (GF) / fried polenta / parmesan / white wine sauce
Optional Drink Pairing: Sean Minor Sauv Blanc (\$15)

Brussels Sprouts (GF upon request) / teriyaki glaze / almonds / olive oil / add bacon \$3
Optional Drink Pairing: Peachy Green Cocktail / rye / house made peach soda / jasmine tea (\$15)

ENTREÉS

(choose one)

Proper Cut / 10 oz. Icelandic haddock filet / beer batter / mushy peas / house cut fries / house curry sauce
Optional Drink Pairing: Laurier Brut (\$15)

Vegan Masala (GF) or Chicken Masala / Vegan - curried chick peas / vegan masala sauce / tomato / cilantro / basmati rice
Chicken - roasted chicken / masala curry sauce / tomato / cilantro / basmati rice / naan
Optional Drink Pairing: Sage Advice Cocktail / gin / granny smith / sage / bubbles (\$15)

Sunday Roast (GF upon request) / slow cooked beef brisket / gravy / roasted baby reds / roasted carrots / haricots verts
Optional Drink Pairing: Cosentino Cabernet (\$15)

DESSERTS

(choose one)

Brownie / house baked chocolate fudge brownie / fruit compote / eCreamery Fudge Marble Ice Cream
Optional Drink Pairing: Beeswax Old Fashioned / single malt scotch / local beeswax / black pepper simple / bitters (\$15)

Vegan Strawberry Rhubarb Cobbler (gf) / vegan eCreamery Vanilla Bean Ice Cream
Optional Drink Pairing: Miss Cherry Pie NA Cocktail - tart cherry, seedlip spice, vanilla (\$15)

House Made Toffee Apple Cheesecake / toffee crumble graham crust / granny smith apple glaze
Optional Drink Pairing: Cheesecake NY Sour (\$15)

Omaha Restaurant Week menus are valid from September 13-22, 2024. Dine-in only.