



# OMAHA, NEBRASKA

**W**ith authentic Midwestern warmth and hospitality, Omaha welcomes you and wants to share in what has become an amazing mecca of diverse food created by esteemed chefs, as well as those with long standing roots deeply embedded in Omaha.

When you think Omaha, you think steaks - and there is no denying that Omaha is known for mouthwatering steaks. The fun (and delicious) great Omaha steak debate continues to spark friendly discussions on where to get the best Omaha steak. Anthony's Steakhouse built a strong reputation by using a dry aging process on Premium Black Angus Beef guaranteeing a tender and flavorful cut of meat. Omaha billionaire Warren Buffett's favorites include Gorat's and Piccolo Pete's. Piccolo Pete's is an old-school Italian steakhouse known for its NY Strip, and Gorat's 22 oz. Omaha T-bone is an all-time favorite. With the rich history of the South Omaha meat packing plants as its backdrop, Johnny's Café specializes in slow-roasted prime rib and Midwestern corn-fed hand-cut steaks - a favorite among cattlemen.

Another deeply rooted Omaha tradition is the Reuben sandwich. While there has been a long standing debate over its origins, the theory that rings most true is the sandwich's creation at Omaha's Blackstone Hotel in the early 1900s. A few steps away from the Reuben's original stomping ground is the Crescent Moon, a current hotspot for the culinary favorite. Stop by and sink your teeth into two pieces of grilled marbled rye stuffed with slow cooked corned beef topped with sauerkraut, bubbly Swiss cheese and creamy Thousand Island dressing - aptly named the Blackstone Reuben. The Reuben has been a menu staple at the Dundee Dell since 1934. Choose from corned beef or turkey and taste test their super secret sauce.

In the esteemed chef category, Chef Clayton Chapman creates innovative seasonally-driven modern cuisine at The Grey Plume, considered one of the 'Greenest Restaurants in the Country'. Chapman places a huge emphasis on sourcing ingredients from local farmers, ranchers and foragers. This restaurant provides a fine dining experience where food is art filled with rich and decadent flavors - even the plates are works of art, created by local Omaha artists. Just a couple miles away you'll find The Boiler Room. Chef Paul Kulik's love for farm fresh food and his unique presentation make for a deliciously distinct culinary experience.

Not to be outdone, Omaha boasts some of the most succulent seafood available. Blue Sushi has developed a reputation among locals because of its energetic atmosphere, Asian-influenced entrees and masterfully crafted sushi plates. Right across the street is Plank, Omaha's new coastally-inspired oyster bar and seafood grill. The menu features Baked Oyster Rockefeller, Crispy Walleye Puttanesca, Gulf Shrimp En Brochette and one of the best Lobster Rolls you'll ever eat.

In Omaha, a whole world of flavor awaits - no passport required. From eclectic to urban chic to down home, Omaha has just what you're looking for and you're sure to be greeted with a warm Midwestern welcome.

For more information on Omaha's diverse world of cuisine, go to [www.visitomaha.com](http://www.visitomaha.com)



TOP LEFT: Dinner at The Drover

TOP RIGHT: The Boiler Room

ABOVE: The famous Reuben sandwich

BOTTOM LEFT: Inside Blue Sushi restaurant

