



The Linden House

Omaha Restaurant Week Menu

September 11th - 20th - Dinner Service - 4pm to 9pm

Three Courses for \$50

FIRST COURSE

CALAMARI

Tempura Fried - Meyer's Lemon Aioli - Fresh Pico

MINI MEAT & CHEESE BOARD

Chef Jennifer Coco's daily selection

SECOND COURSE

SOUP DU JOUR

Chef's selection, prepared fresh daily

ONION NORMANDY SOUP

Creamy - House made croutons - Gruyere

ROASTED BEET SALAD

Red & Golden Beets - Arugula - Fresh Goat Cheese - Pistachios

THIRD COURSE

CAPRESE CHICKEN GNOCCHI

*House Made Gnocchi - Locally Grown Tomatoes - Warm Tomato Basil Vinaigrette -
Fresh Mozzarella - Balsamic Glaze*

GRILLED TERES MAJOR

*Warm Asiago Potato Salad - Herbed Bearnaise - Cabernet Demi - Crispy
Fried Onions*

ALMOND CRUSTED SALMON

Pesto Tomato Couscous - Grilled Asparagus - Blood Orange Beurre Blanc



RESERVE YOUR SEAT - CALL OR BOOK ONLINE

INFO@LINDENHOUSEOMAHA.COM

402.884.6878

LINDENHOUSEOMAHA.COM



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THREE COURSES FOR \$50 PER GUEST

*September 11th to September 19th - Dinner Service Only - No Substitutions
Proceeds go to The Food Bank of the Heartland*

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REFER TO SERVER ABOUT DESSERTS MENU!

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Items contain or may contain nuts.