

Omaha Restaurant Week 2025

KICK OFF

(Select one starter per person)

Truffle Shuffle Fries (GF, VEG)

Shoestring potato, truffle oil, parmesan, & parsley

McDermott The G.O.A.T Sweet Potato Fries (GF, VEG)

Waffle sweet potato fries, goat cheese crumbles, & hot honey

Appley - Ever After (GF, VEG)

Finely chopped kale, julienned apples, slivered almonds, Grana Padano, lemon vinaigrette

Hatch Me if You Can (GF)

CO Pork Green chili. Hatch green chilies, pork, onion, jalapeno, spiced broth

ROUND TWO

(Select one entree per person)

Wokstar Sticky Pig Wings

Red wine braised Asian short rib, with baby Bok choy, shitake, and Chinese 5-spice crispy rice

Meaty Mac Attack 'n Cheese

House-made mac & cheese topped with CO pork green chili & tender prime rib burnt ends
Sub gluten-free macaroni + \$2

O-fish-ally Delicious

6 oz blackened salmon served with creamy lemon risotto & champagne kissed brussels sprouts

Cauli Me Maybe (GF, VEG, VG)

Two seasoned cauliflower steaks with a tahini drizzle, served with lemon & garlic zoodles

SWEET TOOTH

(Select one house-made dessert from scratch per person)

Not Yo' Mama's Banana Pudding

Whipped banana pudding, fresh bananas, butter cookies, banana brûlée

Say Cheese...cake?

Vanilla cheesecake with a light citrus essence served plain or with our strawberry rosé sauce

Dark and Decadent (GF)

Rich fudgy flourless cake, crafted with Callebaut Belgian chocolate, finished with a delicate crust

Nosh Restaurant & Wine Lounge