

BOILERROOM RESTAURANT

OMAHA RESTAURANT WEEK

\$50 per person



house charcuterie

selection of house cured meats, pickles, mustard

or

summer vegetable salad

sweet corn, peppers, toasted cashews, creme faiche, tomatillo aioli, watermelon

or

casoncelli

tomato braised beef, grana padano fonduta, micro basil



herb roasted salmon

marinated lentils, local mushrooms, toasted almonds, sugar snap peas, hollandaise

or

braised morgan ranch wagyu shortrib

salsa verde, creamy polenta, roasted root vegetables, crispy kale



mixed berry crumb bar

lemon curd, white chocolate crumble, vanilla bean ice cream

or

salted caramel pot de creme

fudge sauce, macaron

we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: squeaky green organics, rhizosphere, honey creek farms, shadowbrook farms, clementines p&p, bedford gardens, blooms organics, botna farms, heartland organics, le quartier, t.d.niche farm, majinola ranch, plum creek farms, sanders farms, birdsong farms, dakota harvest lamb. eating raw or undercooked food increases your chance of foodborne illness. **gratuity is added to parties of 5 or more. no split checks.** menu may change according to availability.