

# SET THE BAR SET MENU



OMAHA RESTAURANT WEEK 2025

## APPETIZERS

### CAULIFLOWER WINGS

lemon, soy, garlic, sesame, green onion

### BACON SPINACH DIP

w/ corn tortilla chips

## ENTREES

### NASHVILLE HOT CHICKEN SANDWICH

house made ranch and pickles, brioche

+ make it gluten free

### CHIMICHURRI STEAK MAC & CHEESE

hatch chili cheese, Aleppo

+ sub tofu

## SWEETS

### BANANA BROULEE CHEESECAKE

whiskey caramel, honey granola

### CHOCOLATE BROWNIE

cherry Italian meringue, tart cherry gel

## DRINK

CHOOSE ANY HOUSE COCKTAIL/MOCKTAIL, BEER, OR WINE  
(up to \$14 value)

 = vegan

 = vegan sub available

 = gluten friendly

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.