



TIMBER WOOD FIRE BISTRO

\$30 plus tax and tip

COURSE 1 (choose one)

Roasted butternut squash // Argentinian red shrimp / bacon and apple jam / chive oil

Black garlic duck wings // apricot gastrique / sriracha spiced peanuts

COURSE 2 (choose one)

Cast iron bison meatloaf // Ground, dry-aged beef / wild mushroom / savory/sweet potato purée / red wine veal demi glace / vegetables

Crab crusted trout // ruby red trout filet / shrimp bique / wood grilled vegetables

COURSE 3 (choose one)

Apple strudel / house-made lemon pistachio ice cream

House-made chocolate cake // fresh berry sauce, whipped cream

BRUNCH // AVAILABLE SATURDAY AND SUNDAY 9-2 \$20

Includes drinks a 1 cent charge will be added for every extra drink

Cast iron biscuit // RED EYE GRAVY, BACON SAUSAGE, SUNNYSIDE UP EGG, POTATO ROSTI

Wood baked ricotta pancake // FUJI APPLE COMPOTE, CHANTILLY CREAM, CANDIED WALNUT

Omaha Restaurant Week menus are valid from September 14-23, 2018. Dine-in only.