**RAISING REUBEN**

**OMAHA HAS BEEN RAISING REUBEN SINCE THE BEGINNING. THAT’S RIGHT, THE SANDWICH WE ALL KNOW AND LOVE WAS BORN RIGHT HERE.**

We don’t care what New Yorkers say – the Reuben sandwich was created in Omaha and that’s not up for debate. During a late-night poker game at the Blackstone Hotel, a local grocer was asked to “ante up” and create a new dish. The ingredients he had on hand resulted in an American menu staple.

How do you create a national treasure? You start with two pieces of grilled marble rye and stuff it with slow cooked corned beef topped with sauerkraut, bubbly Swiss cheese and creamy Russian or Thousand Island dressing. Omaha continues to perfect the classic while local restaurants add their own unique spin.

**A FEW TASTY TAKES ON THIS OMAHA CLASSIC:**

**Brazen Head Irish Pub’s** Rachel Reuben is made with tender smoked turkey, sauerkraut, Thousand Island

dressing and Havarti cheese all between the traditional marble rye.

**Barrett’s Barleycorn Pub & Grill** takes the classic approach of corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye.

**Goldbergs In Dundee’s** Montana Reuben uses oven roasted turkey topped with Swiss cheese and creamy coleslaw as a fun twist.

**The Drover’s** Reuben swaps out the corned beef for a mound of slow roasted prime rib covered in melted Swiss cheese, creamy dressing and sauerkraut.

Across the street from the Blackstone Hotel is the **Crescent Moon**, a local favorite still serving the original recipe.

The Reuben has been a menu staple at the **Dundee Dell** since 1934. Choose from corned beef or turkey and taste test their super-secret sauce.

**Get a bigger bite of Omaha’s Reuben scene at VisitOmaha.com**

**REUBEN HOT SPOTS**

* Barrett’s Barleycorn Pub & Grill
* Brazen Head Irish Pub
* Crescent Moon
* The Diner
* The Drover
* Dundee Dell
* Goldberg’s Bar & Grill
* Goldbergs In Dundee
* Jackson Street Tavern
* Marks Bistro
* Razzy’s Deli
* Report In Pub
* Wilson & Washburn