



LUNCH MENU

ALL OF OUR BEEF IS USDA PRIME

APPETIZERS

SIZZLING CANADIAN BACON SLAB	10
BAKED CLAMS	16
CRAB CAKE	18
CRISPY CALAMARI	14
ICEBERG WEDGE	
CRUMBLED BLUE CHEESE DRESSING, BACON & TOMATOES	12
BEEFSTEAK TOMATOES & BUFFALO MOZZARELLA	16
VINE RIPENED TOMATOES & ONIONS	11
SOUP DU JOUR	12
FRENCH ONION SOUP	14
OYSTERS ROCKEFELLER (6 PIECES)	19
BEEF CARPACCIO	20
SEARED TUNA	19

SPECIALTIES

FILET MIGNON 8OZ FILET, SERVED WITH FOIE GRAS	52
BRAISED SHORT RIBS SERVED WITH SEASONAL VEGETABLES	36
SURF & TURF 8OZ FILET, BRAZILIAN LOBSTER TAIL	55
PAN SEARED 1/2 ORGANIC CHICKEN BASIL MASHED POTATO	26
NEW JERSEY CENTER CUT PORK CHOPS 25OZ PAN-SEARED PORK CHOP SAUTEED WITH HOT CHERRY PEPPERS	34

SAUCES

POIVRE	2	PORT WINE	2
BÉARNAISE	2	HORSERADISH CREAM	2

STEAKS AND CHOPS

FILET MIGNON	8oz 36	12oz 48
PRIME NEW YORK SIRLOIN		16oz 47

RACQUET BALL RIB EYE 26oz 56

AGED PRIME PORTERHOUSE FOR 2	49PP
GRILLED VEAL CHOP	37
DOUBLE CUT COLORADO LAMB CHOPS	38

SEAFOOD/SHELLFISH

SEARED SESAME TUNA WITH PICKLED GINGER & HONEY SOY SAUCE	34
PAN SEARED CHILEAN SEA BASS ROOT VEGETABLES & CANDIED GINGER	34
GRILLED SALMON SERVED WITH BABY VEGETABLES	32
LIVE MAINE LOBSTER 2LB OR 3LB BROILED OR STEAMED	M/P
CRAB CAKES SERVED ON A BEURRE BLANC SAUCE	38

SEAFOOD BAR

BLUE POINT OYSTERS	2.50 EA
LITTLE NECK CLAMS	2.50 EA
KING CRAB LEGS	M/P
JUMBO SHRIMP COCKTAIL	20
COLOSSAL CRAB MEAT COCKTAIL	21
TUNA TARTARE	18

SEAFOOD PLATTER

SELECTION OF CHILLED SHELLFISH, INCLUDING LOBSTER, JUMBO SHRIMP & COLOSSAL CRAB MEAT **36PP**

SALADS & SANDWICHES

CAESAR SALAD	12
ADD CHICKEN 7 ADD SHRIMP 9 ADD BEEF 9	
NEBRASKA CHICKEN & SHRIMP COBB SALAD	24
AVOCADO, BACON, TOMATO, EGG, OLIVES, BLUE CHEESE & HOUSE DRESSING	
WARM LOBSTER & AVOCADO SALAD	26
FRESH LOBSTER ON A BED OF GREENS MIXED WITH OUR HOUSE DRESSING	
WARM GOAT CHEESE STEAK SALAD	26
MIXED GREENS, CANDIED WALNUTS, DRIED CRANBERRIES	
BABY SPINACH SALMON SALAD	24
PAN-SEARED SALMON, CHERRY TOMATOES JULIENNE CARROTS	

NEBRASKA STEAKHOUSE BURGER

10 OZ. PRIME GROUND BEEF, LETTUCE, TOMATO AND FRENCH FRIES **21**

AGED PRIME FILET STEAK SANDWICH	23
CRISPY ONION RINGS, LETTUCE, TOMATO, HORSERADISH SAUCE & FRENCH FRIES	
LOBSTER CLUB	26
FRESH LOBSTER WITH TOMATO, BABY GREENS, AVOCADO & BACON SERVED ON BRIOCHE	
SALMON BLT	21
GRILLED SALMON, MAYONNAISE, AVOCADO, BACON, LETTUCE & TOMATO	

SIDES

MASHED POTATOES	9	STEAK FRIES	10
HASH BROWN POTATOES	10	BAKED POTATO	10
MACARONI & CHEESE	8	ONION RINGS	8
LOBSTER MAC & CHEESE	20	SAUTÉED ONIONS	8
SAUTÉED WILD MUSHROOMS WITH TRUFFLE OIL	12		
SPINACH, CREAMED, SAUTÉED OR STEAMED	10		
ASPARAGUS, SAUTÉED OR STEAMED	12		

RARE
VERY RED

MEDIUM RARE
RED

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK

WELL DONE
NO PINK

EXECUTIVE CHEF: SILVESTRE A. MORA

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES.