

BRUNCH

Waffles with berries, whipped cream	8.00
“Morning After” Waffle, fried eggs, bacon, cheddar cheese	12.00
Blueberry Pancakes, Vermont maple syrup	9.00
Vanilla Brioche French Toast, bacon, Vermont maple syrup	10.00
Open Faced Smoked Salmon Croque, bacon , cucumber, crispy onions	9.75
Salmon Hash, potatoes, peppers, onion, poached eggs, hollandaise	12.00
Eggs Benedict, hollandaise sauce	11.00
Prime Skirt Steak & Sunnyside Eggs, O’Brien potatoes	17.00
Chorizo, Bell Pepper, Avocado, Tomato Omelet	14.00
Open Face Vegetarian Omelet	9.00

STARTERS

Oysters on the half shell, mignonette, horseradish cream (priced each)	2.50
Smoked Salmon Pizzette, crème fraiche, dill, basil, capers	10.75
French Onion Soup, garlic croutons, emmental	6.95
Hot Pepper Chicken Wings, cabbage slaw, sweet chili sauce	9.50

SALADS

Baby Spinach and Arugula Salad, D’ Anjou pears, bacon vinaigrette, pecans	8.25
Hearts of Romaine, caesar dressing, parmesan cheese, garlic crouton	7.75
BLT – Baby Iceberg Wedges, bacon, tomatoes, Pt. Reyes blue cheese dressing	8.50
Chef’s Salad, mixed greens, radishes, olives, cucumber, shallot vinaigrette	9.75
Grilled Smoked Chicken	add 3.00
Prime Skirt Steak	add 6.00

SANDWICHES

Smoked Turkey Club, watercress, tomato, avocado, bacon	9.25
N.Y. Roast French Dip, crispy onions, horseradish cream, jus	11.75
New England Lobster Roll, celery, red onion, fennel, mayonnaise on brioche	17.25
Meatball Sandwich, basil, ricotta, tomato sauce	8.25

SIDES

Seasonal Fruit	4.00	Applewood Smoked Bacon	4.00
Breakfast Sausage Patties	4.00	O’Brien Potatoes	3.50
Onion Rings	3.75	Spring Vegetable Fricassee	4.75
French Fries	3.75	Cream of spinach	4.00
Sautéed Mushrooms	4.00	Asparagus	3.75

FISH & SHELLFISH

Seared Day Boat Scallops, spring onions, abalone mushrooms, sunchoke puree	14.95
Grilled Loch Duart Salmon, sautéed artichokes, pincholine olive, radish salad	16.75
Alaskan halibut, delta asparagus, morel beurre fondue	19.50

GREATER OMAHA NATURAL BURGERS

Burger Américain, lettuce, tomatoes, pickles	9.25
Riviera, pancetta, arugula, tomatoes, pistou	10.75
Vegetarian Burger, oats, bulgar wheat, brown rice, crimini mushrooms	9.00

Toppings: add 1.00

Bacon	Mushrooms	Avocado
Cheddar Cheese	Blue Cheese	Emmental Cheese

MEATS

Prime Skirt Steak	8 oz.	22.75
Prime Rib Eye	12 oz.	29.50
Prime New York	12 oz.	32.25

Sauces: Choice of one

Red Wine	Horseradish Cream	LB BBQ Sauce
Green Peppercorn	Béarnaise	Pt. Reyes Blue Cheese Butter

LB Steak at Santana Row serves steaks graded by the USDA as “Prime.” U.S. Prime Beef is the highest quality, and limited in supply. Currently, only two percent of all beef produced in the United States is graded as Prime. The high quality of the meat lends a rich flavor and fine texture to all of our cuts.