

THE BONFIRE DINING ROOM AT THE HISTORIC ARROW HOTEL

Dinner

"Beginnings"

Smoked bacon Wrapped Fried Mozzarella Cheese

Sweet maple orange marmalade/ horseradish/ fresh chives 9

Creamy Spinach/ Kale and Artichoke Dip 9

Gratin of baby Spinach/ kale/ artichokes/ Fontina cheese/ grilled garlic bread

Garlic Butter pepper jack and chorizo sausage tots 9

RJ's Spicy Pepper jack tots/ tossed in garlic butter /chorizo sausage/ green onion

Chilled Shrimp Martini 13

Jumbo poached Shrimp / toasted cayenne pepper Red vodka cocktail sauce

"This and That"

Tossed Romaine and Kale Caesar salad 9

Fresh parmesan / house made croutons/ Add Chicken/ smoked pulled pork/ shrimp scampi 4

Blackened Pan Seared Chicken and Toasted walnut Salad 12

Fresh Greens/ organic kale/ Sand hills local honey Dijon dressing

The Burger 10 Grilled chicken breast 11

Our toppings cheddar blend/ blue cheese/ bacon/ fresh jalapeno's/ grilled red onions/ mushrooms/ toasted
Sour dough bun/guacamole/ organic Baby Spinach add 2/ house smoked pulled pork/ 4

Papadelli Alfredo 13

Classic Alfredo sauce/ wide noodles/parmesan/ fresh basil garlic bread toast

"Strawberry Blackberries and watermelon salad" 12

Feta cheese/arugula/ mandarin orange vinaigrette

Small side salad 4

Crumbled Applewood bacon/ house croutons/ red onions/ tear drop tomatoes/ cheese

Prime Rib Toasted Focaccia Hoagie 17

Certified Omaha Black Angus shaved prime rib/ Fontina cheese/ red wine Gravy

"Main Attractions"

"Charred Blackened Shrimp and Organic Grits "21

Char crusted jumbo shrimp/ organic stoneground grits/ Havarti Cheese/ asparagus tips/ roasted red pepper/
Greek yogurt

Smothered Meatball Crispy Pork belly 19

Beef and Pork meatball/ pork belly/Chile con queso mashed Potatoes/ shallot/ red wine pan gravy

Pork Flat Iron Steak 19

Five grains/ braised Kale garlic marinara

"Maine Lobster Knuckle Champagne Mac and Cheese" 24

Prairie farms Sharp cheddar/ cherry tomatoes/cavatappi pasta/ Maine lobster/ baby spinach/ olive oil butter streusel

Chicken Fried Steak 16

House made Breaded Certified Angus beef cutlet/ fresh snipped green beans/ mashed potatoes/white pepper gravy

Sand hills Honey & Rum Lacquered Split chicken 19

Dry Rub spiced Nebraska Organic free range chicken/ fresh sage seafood butter/Crispy key lime vegetable Cole slaw/ Grilled Green Onion Garlic roasted corn

Beef Flat Iron Steak 17

Snipped Green Beans/ mashed Potato or hand cut Fries/ Curried white raisin Ketchup

Cast iron Smoked Pork Hash jambalaya 19

cracked mixed pepper crusted pork/ five grains/ toasted gumbo file rice/ Roasted Peppers/Charred Tomato/ corn hushpuppies

Filet Mignon of Omaha Certified Black Angus Beef tenderloin 36

Hawaiian black volcano salt/ / brown butter asparagus

Fresh Water Walleyed Pike 23

Creole tomato vinaigrette / smoked corn grits/ hushpuppies

Sirloin Beef Stroganoff Papadelli 19

Certified Omaha Black Angus sirloin tips/ cream/ red wine pan gravy/ fresh chive Greek yogurt

Shrimp Creole 23

Jumbo shrimp / creole tomato gravy/Andouille Sausage Jerky/ Charred green onions/ steamed rice

Certified All Natural Omaha Black Angus Sirloin 24

14 oz. center cut sirloin top round/ toasted BBQ spice rub/ crispy key lime ranch vegetable slaw

Omaha All Natural Certified Black Angus Rib eye 27

12 oz. center cut/ maître D butter rosette

Coffee Crusted Meatloaf 18

Apple wood Bacon / Beef and Pork/ braised Kale/ garlic tomato gravy/ Chile con queso mashed Potatoes

Blackberry glazed salted Caramel Pork wings 19

Deep fried boneless pork shoulder/ blackberry salted Carmel glaze/ mashed Potatoes/ grilled green onion garlic corn

{Served Every Thursday Night at 5pm}

Louisiana Shrimp Boil 23

Louisiana style peel and Eat Shrimp/ fresh corn/ potatoes/ / drawn butter/ house made cocktail sauce/ Fresh corn bread / olive oil garlic bread sticks

{Served Every Friday and Saturday Night at 5 pm}

Omaha Certified Black Angus Prime Rib of Beef

Queen Cut 10 oz. 25 / King Cut 14 oz. 32

All steaks can be served with Baked Potato choice of Toppings and any side choice from the menu.

Side stuff

Hand cut fries/ garlic mashed potatoes/ buffalo chips/Onion Petals/ house made creole salted Ranch potato chips
2

Steamed broccoli/ fresh snipped green beans/ corn muffin/ mashed potatoes and Gravy / steamed Rice/Creole
smashed potatoes/ Asparagus/ Chile con queso mashed Potato/ Signature Crispy Kale Slaw/ five grains 3

Dressings

mandarin orange vinaigrette/ blue cheese/ thousand island/ balsamic/ ranch/ Dorothy Lynch/ Caesar/ local
honey Dijon dressing

"Kiddies Selections"

Mac and Cheese casserole 6

Vienna Frank Italian split top soft roll neon Chicago relish 6

Hand cut loaded Cheese fries 6 /House made boneless fried chicken 6

Bowl of Fresh strawberries 6/ Hamburger/Cheeseburger 6/ Milk 2

"Sweet Treats" 5

Crème Brule/ ricotta cheese cake/ pineapple buttermilk carrot cake/ Belgian chocolate fudge brownie bar/
Stuffed cannoli

"Beverages"

Coke, Diet coke, Dr. Pepper, Sprite, Mellow yellow 2

Sioux City sarsaparilla 3/ ice tea/ lemonade 2/ flavored tea or lemonade 2/ European blend roasted coffee 3/ hot
chocolate 2/ hot tea 2

"Juice selection"

Orange, cranberry, tomato, pineapple 16 oz. 3

{Check out our Adult beverage List for available Wines, Beers, and Mixed Drink Options and Bar Bites}

Please Note that a 20% gratuity will be applied for Parties of Eight or more

Thank you for choosing us

***"Our Menu Reflects several local and Nebraska farm to Table Products and Organic selections such as cheeses,
Duroc and Berkshire breed Pork, All Natural Omaha Beef, Free Range Chicken, Bacon, Hot House grown
Vegetables on our Menu"***