

THE BONFIRE DINING ROOM AT THE HISTORIC ARROW HOTEL

Lunch

“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

Loaded Potato Trio 9
House made Potato chips/hand cut creole fries/ buffalo chips Prairie Farms
cheddar Chile con queso

Garlic Butter pepper jack and chorizo sausage tots 9
RJ’s Spicy Pepper jack tots/ tossed in garlic butter /chorizo sausage/ green onion

“Main Attractions”

House Smoked Pulled Pork Sandwich
Grilled jalapeno Corn bread/ pickled red onion/ durkee mustard BBQ mayo spread
12

Rueben
Thick cut Marble Rye/Certified Angus corn beef/ big eye Swiss cheese/ Thousand
Island dressing/ sauerkraut 11

Grilled Espresso crusted Meat Loaf
blend of beef and pork / cage free eggs and spices/ mashed potatoes/ white raisin
bourbon ketchup glaze 12

Crispy Pulled Pork Mac & Cheese 12
cavatappi noodles/ prairie farms cheddar/ house smoked pork/ olive oil butter
bread crumbs/jalapeno corn bread toast

Shrimp Etouffe
Southwest Louisiana classic Arcadian stew/ steamed Rice 12

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

Boneless Fried chicken and Biscuits
Red Eye gravy/House made biscuit, buttermilk fried chicken/ garlic butter mashed
potato/roasted corn/ garlic/ scallions 11

Tossed Romaine and Kale Caesar salad 9

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

Open faced Crispy Pork Belly BLT 12

Pan-fried pork belly/ Applewood Bacon/ wilted kale/ marinated hot house Nebraska tomatoes and cucumbers/ toasted jalapeno corn bread

Papadelli Alfredo 11

Classic Alfredo sauce/ wide noodles/parmesan/ garlic toast

Vegetarian Garden Skillet 12

Sautéed snipped Green Beans/ roasted Cauliflower, carrots, kale, baby spinach/ garlic / cherry tomato. Broccoli, queso fresco cheese gratin

Blackened Pan Seared Chicken and Toasted walnut Salad 12

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

Philadelphia style Cheese steak 11

toasted sour dough bread/ provolone/ grilled beef, onion and peppers

Strawberry Black berry and watermelon salad 12

Feta cheese/arugula/ mandarin orange vinaigrette

Beef Tenderloin tips stroganoff 12

red wine pan gravy/ Papadelli wide noodles/ Greek yogurt/ sweet pickle

Meatball Trio 12

Beef and Pork meatballs/Chile con queso mashed Potatoes/ crumbled buttered crouton streusel

"This and That"

Small side salad 4

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

Baby Spinach Kale turnover

baby spinach/ feta cheese/ garlic/ lemon 11

The Blistered Frank Duo

Deep fried Vienna all Beef Chicago franks/ Chile con queso/chorizo / sport peppers/ side of neon green relish/ pickle 11

Focaccia split top Steak Sandwich hoagie 13

flat Iron steak/ caramelized Red Onions/arugula/ Nebraska Tomato and cucumber/ garlic butter

“Small Stuff”

Hand cut fries/ garlic mashed potatoes/ buffalo chips/ house made salted Ranch potato chips/ onion petals 2

Steamed broccoli/ fresh snipped green beans/ corn muffin/cauliflower/ mashed potatoes and Gravy 3

Our sandwiches are served with hand cut fries/ Onion Petals 2

“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 Brulle/ ricotta cheese cake/ pineapple buttermilk carrot cake
Belgian chocolate 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 selections”

orange, cranberry, tomato, pineapple 16 oz. 3

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

(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, Pork, Beef, Bacon, Hot House grown Vegetables and Certified Black angus Omaha stockyard Steaks on our Menu”