



A CELEBRATION OF WOOD-FIRED COOKING

5750 S. 86th Drive

Lincoln, NE 68526

Take Out | 402-434-5645

Call Ahead/Host | 402-434-5644

Private Dining | 402-434-5957

STARTERS

CRISPY CALAMARI

Lightly breaded, served with rémoulade and lemon aioli for dipping.

SOUTHWESTERN CRAB CAKES

Fresh crab, seasoned and fried, served with sour cream sauce and avocado aioli.

WOOD-FIRED FLAT BREAD

Topped with melted mozzarella and parmesan, served with a roasted red pepper dip.

Upgrade with ADDITIONAL TOPPINGS:

grilled corn	diced red onions	tomatoes
caramelized red onions	calamata olives	green onions
roasted red peppers	jalapeños	mushrooms

ASIAGO CRAB DIP

Fresh crab, asiago, cream cheese, mozzarella, and red peppers, served with wonton chips.

KOREAN LETTUCE WRAPS

Thinly sliced, tender prime rib in a Korean marinade with romaine leaves, sweet and sour sauce, hot and spicy sauce, and a mini-buffet of fixings.

WOOD-FIRED CHICKEN QUESADILLAS

Slow roasted chicken with a blend of cheeses, peppers, onions, cilantro and sauces.

FIRE ROASTED SALSA AND CHIPS

Roasted tomatoes, poblanos, jalapeños garlic, onion and cilantro, served with homemade tortilla chips.

FRESH BAKED PRETZELS

Made from scratch and baked in our wood-fired oven, served with cheese sauce and spicy brown mustard dip.

FIRECRACKERS

Crisp egg rolls with mushrooms, vegetables and monterey jack, with sweet and spicy dipping sauce.

SOUPS MADE FROM SCRATCH DAILY | Cup OR Bowl

SALADS HOMEMADE DRESSINGS | Red Wine Vinaigrette, Citrus Caesar, Chipotle Ranch, Bleu Cheese, Green Goddess, Plum Vinaigrette and Creamy Horseradish-Dill.

SOUTHWEST CRAB CAKE SALAD

On greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing.

AHI TUNA CRUNCH

Seared tuna with shallots, red peppers, bean sprouts, carrots, and crispy wonton strips in a plum vinaigrette.

STEAK SALAD

Grilled sirloin, roasted red potatoes, bleu cheese, romas, red onions and croutons with red wine vinaigrette. Or instead of steak, substitute HICKORY-GRILLED PORTABELLAS.

CITRUS CAESAR

Romaine, romas and croutons, with citrus caesar dressing. Upgrade with HICKORY-GRILLED CHICKEN.

THE WEDGE

Crisp iceberg with romas, bacon, crumbled bleu cheese and choice of chipotle ranch or bleu cheese dressing.

HOUSE SALAD

Grilled corn, tomatoes, red onions and croutons tossed in your choice of from-scratch dressing.

HOUSE CAESAR

Tomatoes, croutons, and parmesan tossed in our citrus caesar dressing.

BURGERS Served with one side dish.

BLACK AND BLEU BURGER

Seared with Cajun seasoning and topped with bleu cheese, peppered bacon and sautéed onions.

BAJA BURGER

Pepper-jack, sliced avocado, jalapeño-mayo, lettuce and tomato.

VEGGIE BURGER

Homemade, with monterey jack, chipotle-mayo, lettuce, tomato and red onion.

CHEESEBURGER

Choice of: American, cheddar, provolone, monterey or pepper-jack. Served with lettuce, tomato and onion.

SANDWICHES Served with one side dish.

BBQ PORK SANDWICH

Slow-roasted pulled pork smothered in our own bbq sauce with caramelized red onions, melted cheddar and cole slaw on a toasted onion bun.

PHILLY CHEESE STEAK

Shaved petite filet and pepper-jack with sautéed onions, peppers and cheese sauce on a toasted hoagie.

FIREWORKS CLUB

Ham, peppered bacon, rotisserie chicken on toasted wheat with pepper-jack, lettuce, tomato and sun-dried tomato mayo.

ROTISSERIE CHICKEN SALAD

Rotisserie chicken, mayo, pineapple, celery and almonds on toasted ciabatta with lettuce and tomato.

HICKORY-GRILLED CHICKEN

Marinated and topped with monterey jack, lettuce, tomato and red onion on sourdough with avocado-cilantro mayo.

BEEF BRISKET SANDWICH

With melted cheddar and caramelized red onions on a toasted onion bun with your choice of homemade bbq sauce.

GREEK VEGETARIAN SANDWICH

Hickory-grilled portabella mushroom, pepperoncinis, roasted red peppers, feta, hummus, lettuce, avocado and red onion on toasted ciabatta.

PRIME RIB SANDWICH

Slow roasted and served with au jus, open-faced on grilled sourdough.

WOOD-FIRED PIZZA FROM-SCRATCH crust and sauces, baked in our wood-fired oven.

PIZZA MARGHERITA

Mozzarella, seasoned olive oil, fresh basil, parmesan, roasted garlic and tomatoes.

VEGGIE WORKS

Mushrooms, black olives, onions, peppers, pepperoncinis, mozzarella and parmesan.

SWEET ITALIAN

Mild Italian sausage, roasted peppers, onions, mozzarella and parmesan.

BBQ CHICKEN PIZZA

Roasted chicken, homemade sweet bbq sauce, caramelized red onions, parmesan and mozzarella.

THAI CHICKEN PIZZA

Rotisserie chicken, sweet and spicy Thai curry sauce, onions, red peppers, mozzarella, chili sauce and cilantro.

ORIGINAL CHEESE PIZZA

Mozzarella, parmesan and fresh marinara.

MIDNIGHT SPECIAL

Pepperoni, cream cheese, fresh mushrooms, parmesan and mozzarella.

LEGENDS

BOURBON STREET CHICKEN

Blackened with a Cajun cream sauce and served with your choice of two side dishes.

BACKDRAFT BRISKET

Dry rubbed and slow cooked, served with your choice of bbq sauce and two side dishes.

MAUI FISH TACOS

Soft flour tortillas stuffed with blackened tilapia, monterey jack, crunchy citrus slaw, hickory-grilled pineapple salsa and cilantro. Served with pinto beans and cilantro-lime rice.

TUSCAN CHICKEN

Parmesan crusted, sautéed and served with a bruschetta-style topping and two side dishes.

ROTISSERIE

WOOD-FIRED ROTISSERIE CHICKEN

Half a chicken seasoned and slowly roasted. Served with two side dishes of your choice.

ROASTED CHICKEN PENANG

Our signature rotisserie chicken smothered in a sweet and spicy Thai curry sauce, with fresh basil and crushed peanuts and two sides.

SOUTHERN PULLED PORK

Slow roasted and tossed in your choice of homemade bbq sauce on bread with two sides.

CHICKEN ENCHILADAS

Flour tortillas stuffed with rotisserie chicken, cream cheese and southwest veggies. Topped with poblano-cream sauce, monterey jack, guacamole and chili sauce with pinto beans and cilantro-lime rice.



USDA Choice aged for tenderness and grilled over live hickory fire. Served with two side dishes and your choice of a SOUP, HOUSE or CAESAR salad.

TOP SIRLOIN 8oz

FILET MIGNON 6oz or 8oz

NEW YORK STRIP 12oz

RIBEYE 12oz

FROM-SCRATCH SIDES

cheese and macaroni, sautéed broccoli, french fries, pinto beans, almond rice, cole slaw, baked potato, smashed potatoes, roasted red potatoes

CHICKEN MILAN

Sautéed with roasted red peppers, mushrooms, and fresh basil in a beurre blanc sauce. Topped with melted provolone and served with your choice of two side dishes.

JAMAICAN JERK CHICKEN

Jamaican spiced and grilled in a Caribbean sauce. Served with grilled pineapple salsa, coconut rice and beans, plus one side.

BABY BACK RIBS

Pork ribs, dry rubbed and slow cooked until tender, finished on the hickory grill and served with your choice of homemade bbq sauce and two sides.

CHIMICHURRI CHICKEN

Rotisserie chicken brushed with a tangy herbed-garlic sauce and served with two side dishes of your choice.

CARNITAS TACOS

Slow roasted pulled pork, salsa verde, monterey jack, onion, cilantro and radish served in flour tortillas with pinto beans and cilantro-lime rice.

ROTISSERIE PRIME RIB

Carefully aged, rubbed with spices, slow roasted on our wood-fired rotisserie, served with au jus and choice of two sides.

STYLE YOUR STEAK:

BRANDIED PEPPERCORN CREAM SAUCE

GORGONZOLA CREAM SAUCE WITH HERBED MUSHROOMS

PORT WINE SAUCE WITH BLEU CHEESE WALNUT TOPPING

HERBED MUSHROOMS

SEAFOOD

Served with your choice of SOUP, HOUSE or CEASAR SALAD.

SHRIMP CREOLE

Cajun seasoned and hickory-grilled, served on white rice with Creole sauce and one side.

MISO SALMON

Sweet Asian-glazed and hickory-grilled with toasted sesame seeds, herbed mushrooms and two sides.

MACADAMIA CRUSTED TILAPIA

Tilapia encrusted with macadamia nuts, pan-seared and served with homemade mango chutney and your choice of two sides.

BLUE POINT STEAMERS

13.99

Blue point mussels steamed in a savory tomato-fennel sauce served with linguini and garlic toast.

CRAB RAVIOLI

19.99

Hand stuffed with fresh crab and three cheeses, lightly fried, served with our own herbed tomato vodka sauce.

SOY-GINGER AHI

15.99

Ahi tuna steak in a soy-ginger glaze, grilled medium-rare, topped with pickled onion slaw, avocado-wasabi creama and two sides of choice.

TODAY'S FRESH FISH

Hickory-grilled and brushed with lemon-garlic butter and served with two sides.

STYLE YOUR FISH:

CAJUN BLACKENED

PINEAPPLE-SALSA CARIBE

SWEETNESS

ROCKY ROAD CAKE

Layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache.

COLA CAKE A LA MODE

From scratch double chocolate cake made with Pepsi cola, topped with chocolate icing and a scoop of vanilla bean ice cream.

IRISH CRÈME BRULEE

Irish crème infused custard with a crisp, caramel shell.

HOUSE CHEESECAKE

Homemade cheesecake, with a new flavor each season.

BEVERAGES

SOFT DRINKS

Strawberry Lemonade
Orange Juice
Apple Juice
Pineapple Juice
Tomato Juice
Grapefruit Juice
Milk
Chocolate Milk
Saratoga Spring Water
Tazo Hot Tea

BOTTOMLESS REFILLS

Pepsi
Diet Pepsi
Mountain Dew
Sierra Mist
Mug Root Beer
Lemonade
Hawaiian Punch
Orange Slice
Raspberry Iced Tea

MILKSHAKES

Strawberry
Chocolate
Vanilla

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