

CAST IRON GRILLE

EAT. DRINK. ENJOY.

STARTERS



CHICKEN QUESADILLA

Fire grilled chicken, peppers, onions and lots of melted cheddar cheese together in a warm flour tortilla with sour cream and fresh pico de gallo
Regular portion5
Lighter portion.....2

BONELESS CHICKEN WINGS

All white meat, lightly breaded and flash fried to a crispy golden. Choose from homemade ranch, bleu cheese or barbecue sauce
Regular portion5
Lighter portion.....2

SHRIMP COCKTAIL

Jumbo poached tiger shrimp served with zesty cocktail sauce and fresh cut lemon wedges
Regular portion6
Lighter portion.....3

LOUISIANA CRAB CAKES

This is an amazing blend of crab, fresh vegetables and lots of seasonings, served with spicy Cajun remoulade
Regular portion6
Lighter portion.....3

ENTREES

All entrees, except pasta, include choice of two sides.

CHICKEN FLORENTINE

All natural chicken breast, fire grilled and topped with a spinach mornay sauce10

OLD WORLD MEATLOAF

A thick slice of classically seasoned meatloaf with a rich tomato glaze.....10
Lighter portion.....6

SPAGHETTI MARINARA

Al dente spaghetti covered with zesty marinara sauce7
Lighter portion.....4
Add hand rolled beef & pork meatballs for 3

CHICKEN FRIED CHICKEN

Marinated in buttermilk, hand breaded and fried golden with creamy pepper gravy11



ALASKAN SALMON

Pan roasted filet with lemon chardonnay butter sauce.....11

BEER BATTERED FISH & CHIPS

Alaskan cod filets, apple cider coleslaw, seasoned fries and house-made tartar sauce8
Lighter portion.....4

POT ROAST

Slow roasted, fork tender chunks of classic pot roast with home-style beef gravy11
Lighter portion.....6

GRILLED PORK CHOP

Center cut, bone-in Iowa pork, fire grilled to tender juicy perfection. Finished with pork au jus.....10

NEW YORK STRIP

8 oz USDA Choice Nebraska beef broiled over an open flame to enhance its natural flavors 12
Add mushrooms, onions and Gruyere cheese for 2

SIDES (1.50)

Garlic mashed potatoes
Jasmine rice pilaf
Fresh seasonal vegetables
Corn O'Brien
Baked potato
French fries
Onion rings
Fresh fruit
Coleslaw

SIDE SALADS & SOUP

Dressing selections: Homemade Ranch, Blue Cheese, Dorothy Lynch, Hendrickson's, Raspberry Vinaigrette

THE HOUSE

Fresh local greens, carrot, red onion, grape tomato, cheddar cheese and garlic croutons..... 2

ALL HAIL CAESAR

Crisp romaine, garlic croutons, aged Parmesan cheese and creamy Caesar dressing..... 3

FUJI APPLE

Fresh local greens, red onion, crumbled bleu cheese, toasted pecans and Fuji apple crisps, dressed with creamy Fuji apple vinaigrette..... 4

CHEF'S FEATURED SOUP

Prepared from scratch right here in our own kitchen with only the freshest ingredients. Be sure and ask your server for today's selection.
Cup2
Bowl3

Broth based soup is the healthier choice.

CREATE AN OMELET



OMELET

Whoever said breakfast is not for dinner has never experienced one of our fluffy two-egg omelets. Choose any four fillings and we'll serve it up piping hot with crispy hash browns and a side of fresh fruit6
Lighter portion..... 4

Pit Ham
Smoked Bacon
Grilled Chicken

Bell Pepper
Tomato
Onion
Mushroom

Sharp Cheddar Cheese
Pepper Jack Cheese
Gruyere Cheese

HANDHELD

All handheld selections are served with choice of French fries, onion rings, house salad, fresh fruit cup or soup

IMMANUEL BURGER

Our signature burger is 1/3 lb. of the freshest Nebraska beef, hand pattied and seared to perfection. Crispy bacon, Gruyere cheese, lettuce, tomato and fresh basil aioli on a toasted brioche bun 7



CLASSIC REUBEN

Invented in Omaha at the Blackstone Hotel in 1920. Grilled marble rye, loaded with tender corned beef, creamy Swiss cheese, sauerkraut and Thousand Island dressing..... 8

PHILLY CHEESESTEAK WRAP

We start with a large jalapeno & cheddar tortilla then load it with generous helpings of shaved steak, caramelized peppers & onions, sautéed mushrooms and melted Gruyere cheese.... 7

PESTO CHICKEN SANDWICH

All-natural tender chicken breast, marinated and fire grilled to lock in the juices. Finished with provolone cheese, fresh basil pesto, lettuce and tomato on a toasted brioche bun..... 8



MARINATED PORTABELLA PANINI

A marinated mushroom cap topped with roasted red pepper strips, tomatoes, onions and fresh basil pesto on a grilled, pressed ciabatta roll..... 7

PICK TWO

Choose from 1/2 sandwich of tuna, egg salad, deli ham or BLT and either today’s featured cup of soup or house salad..... 5

ENTREE SALADS



Add Grilled Chicken-3 or Grilled Salmon-5

FUJI APPLE

Fresh local greens, red onion, crumbled bleu cheese, toasted pecans and Fuji apple crisps, dressed with our chef’s own creamy Fuji apple vinaigrette 8

CALIFORNIA COBB

Fresh local greens, loaded with crispy smoked bacon, ripe Haas avocado, crumbled bleu cheese, grape tomato and Hendrickson’s sweet vinegar dressing..... 7

ALL HAIL CAESAR

Crisp romaine, gently tossed with garlic croutons, aged Parmesan cheese and creamy Caesar dressing. Garnished with grape tomato and Kalamata olive..... 6

SOUTHWEST SALAD

Mixed fresh greens, roasted red peppers, black beans and charred corn tossed in a tangy cilantro lime vinaigrette 6

SWEET FINISHES



BLUEBERRY LEMON MERINGUE PIE

Perfectly sweet blueberries and refreshingly zesty lemon, deliciously divided by a layer of flaky pie crust and topped with a light, toasty meringue 3

STRAWBERRY RHUBARB PIE

A delightful blend of sweet strawberries and tart rhubarb baked in a flaky crust with whipped topping..... 3
Try it a la mode for an additional 1.50

No sugar added dessert feature 3
Ask your server for today’s selection

CHOCOLATE PECAN & SALTED CARAMEL BUNDT CAKE

Rich dark chocolate cake studded with pecans and filled with creamy salted caramel, crunchy pecan pieces and a decadent chocolate drizzle..... 4

OLD FASHIONED ICE CREAM

Premium hand dipped Wells Blue Bunny ice cream – Vanilla, chocolate, butter pecan or sugar-free 1.5 per scoop
Add caramel or chocolate sauce free of charge

DRINKS

SOFT DRINKS

Coke, Diet Coke, Sprite, Root Beer, Lemonade 1
Fruit Juice 1.5
2% or Skim Milk..... 1

COMPLIMENTARY

Iced Tea, Hot Tea, Coffee

Thrive Healthier Choice

THRIVE HEALTHIER CHOICE OPTIONS

We understand residents and guests have varying food preferences. With that in mind, we have provided some simple suggestions on how to make your menu choices better fit your individual needs:

- Choose items that are grilled or baked.
- Ask for little or no oil used in the preparation process.
- In place of whole eggs, ask for egg white substitution.
- No sugar added desserts options are available. Ask your server for our selection.
- Substitute a second vegetable or fresh fruit in place of a starch item.
- Ask for the entrée to be prepared with little to no salt.
- Sauces may be served on the side.
- Smaller portions for select menu items are available.