



Starters

Smoked Chicken Wings

Applewood smoked, bone-in wings fried to golden brown and tossed in a sweet BBQ sauce, served with homemade ranch.

Shrimp Cocktail

Jumbo poached shrimp served with zesty cocktail sauce and fresh cut lemon wedges.

Beer Battered Zucchini

Zucchini dipped in a premium draft beer batter and deep fried to golden brown, served with homemade ranch.

Seasonal Vegetable Plate

Assortment of fresh, raw vegetables with buttermilk ranch.

At Immanuel, our goal is to serve residents and guests with an exceptional dining experience by providing great food and even greater service. Remaining true to Immanuel's high quality standards, our chefs use only the finest natural ingredients, choicest meats and fresh local produce.

Fresh Greens

Dressing selections: Homemade Ranch, Blue Cheese, Dorothy Lynch, Hendrickson's, Raspberry Vinaigrette
Choose from small or large size. Grilled chicken or grilled salmon added upon request

The House

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

Fall Superfood Salad

A nutrient-rich combination of baby kale and romaine with toasted walnuts, pears, red onion, feta cheese and dried cranberries.

Italian Chopped Salad

Romaine lettuce, black olives, pepperoni, banana peppers, tomato, red onion tossed and Parmesan cheese in Italian dressing.

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.

All Day Breakfast

Create an 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 fruit.

Pit ham
Smoked bacon
Grilled chicken

Mushroom
Bell pepper
Tomato

Onion
Cheddar cheese
Mozzarella cheese

Classic Breakfast

Two eggs, any style, served with your choice of bacon or sausage, crispy hash browns, toast and fresh fruit.

Flapjack Stack

Two buttermilk pancakes served with your choice of bacon or sausage.

Handheld

All handheld selections are served with choice of one side.

Turkey Reuben

Grilled sourdough loaded with sliced turkey, creamy Swiss cheese, sauerkraut and Thousand Island dressing.

Pork Tenderloin Sandwich

Breaded pork tenderloin fried until golden, topped with pickles and onion and served on a toasted bun.

Brew Pub Fish Sandwich

Two ale battered filets fried until golden, topped with lettuce and tomato, served on a grilled hoagie with a side of tartar sauce.

Pick Two

A half sandwich of your choice is served with either today's featured cup of soup or a small garden salad. Choose from turkey, ham, egg salad or B.L.T. on white or wheat bread.

Build Your Own

1/3 lb. of the freshest Nebraska beef, hand-pattied, seared to perfection and created your own way then served on a toasted bun with your choice of toppings. For a leaner option, substitute a grilled chicken breast.

Hickory smoked bacon

Fried egg

Caramelized onions

Sautéed mushrooms

Peppers

Onion ring

Mayo

BBQ

Cheddar

American

Swiss

Bleu cheese

Entrées

All entrees, unless noted, served with choice of two sides.

Beef Chicken Fried Steak

Breaded beef steak fried to golden brown and topped with creamy gravy.

Chicken Puttanesca

Seared chicken breast topped with puttanesca sauce.

Mac and Cheese

Cavatappi noodles tossed with a creamy cheese sauce, topped with toasted breadcrumbs.

Prime Sirloin with Hunter Sauce

USDA Prime grade sirloin steak grilled to perfection and topped with hunter sauce.

Coconut Shrimp

Coconut crusted shrimp fried until golden and served with a sweet dipping sauce.

Grilled Tilapia

Lightly seasoned and simply prepared by searing it on the griddle.

Citrus and Herb Salmon

Simply seasoned, pan seared and topped with a citrus herb butter.

Sides

Whipped potatoes	Fresh seasonal vegetables
Baked potato	Coleslaw
French fries	Fresh fruit
Onion rings	
Rice pilaf	

Beverages

Coffee	Milk
Teas: Hot or Iced	Soft Drinks
Lemonade	Assorted Juices