

STARTERS

APPETIZERS

- Crispy Fried Onion Rings** 12
Chipotle Ranch
- Thick Cut Nueske's Bacon Rack*** 19
House-Made Aioli

SOUPS & SALADS

- Caesar Salad*** 14
Romaine Hearts, Garlic Croutons, Anchovies, Parmigiano Reggiano
- North 40 Wedge** 15
Nueske's Bacon, Cherry Tomatoes, Point Reyes Blue Cheese, Crispy Onion Rings, Ranch Dressing
- Poblano Soup** 12
Cilantro, Crème Fraîche, Ancho Oil
- French Onion Soup** 14
Baguette Crouton, Comté

STEAKS & CHOPS

All North 40 Chophouse Steaks and Chops are Nebraska-Raised USDA Prime Beef,
Aged a Minimum of 35 days, and Served with a Choice of One Potato Side

*Béarnaise, Blue Cheese Butter, Herb Compound Butter, Demi-Glace 5 • Blackened Steaks 4
Shrimp 4 each or three for 11 • Scallops 9 each or three for 26 • "Most of The Best" Sauce 3
Lobster Tail 42*



WET AGED:

- 8-ounce Filet Mignon*** 57
- 16-ounce Ribeye*** 65
- 14-ounce New York Strip Steak*** 55
- House Smoked Prime Rib***
Horseradish Cream, Au Jus
- 12-ounce Queen Cut** 55
- 16-ounce King Cut** 65



DRY AGED:

All Dry Aged Steaks Are Served Bone-In

- 24-ounce Delmonico*** 80
- 20-ounce New York Strip Steak*** 75
- 28-ounce Porterhouse*** 95

SIDE DISHES

- Gratinéed Potatoes** 13
- Mashed Potatoes** 11
Loaded Option 6
- Baked Potato** 11
Loaded Option 6
- Caramelized Onions and Mushrooms** 11
- Sautéed Asparagus** 11
Beurre Blanc, Fines Herbes