

APPETIZERS

CHICKPEA HUMMUS 7

PULLED PORK NACHOS 8

ARTICHOKE & SPINACH DIP 8

HOUSE ONION RINGS 8

GUACAMOLE & CHIPS 7

DAILY SLIDERS & ONION STRINGS 8

CHARCUTERIE & CHEESE PLATE 12

STEAMED MUSSELS 9

PIG WINGS 13

BRUSCHETTA 8

THE GARDEN

STEAKHOUSE SALAD

Field greens, house ranch, blue cheese crumbles, tomato, candied walnuts 6

THE WEDGE

Iceberg, bacon, blue cheese crumbles, tomato, candied walnuts, blue cheese dressing 8

Add Steak +6, Grilled Chicken +4

Pan Seared Salmon +9

CHICKEN CAESAR

Grilled chicken, field greens, crouton, parmesan, and Caesar dressing 13

Sub Steak+4, Salmon+6

STEAK BRUSCHETTA

Lavosh, grilled angus sirloin, field greens, tomato, parmesan & honey balsamic 15

Sub Grilled Chicken, same price

BEET AND GOAT

Roasted beets, creamy goat cheese, field greens, candied walnuts, focaccia toast point, balsamic drizzle, and honey balsamic dressing 12

Add Steak +6, Grilled Chicken +4

Pan Seared Salmon +9

THE DISH

SMOKED BRISKET

Dry rubbed, slow smoked, BBQ sauce, ranch beans and slaw 13

GRILLED CHICKEN & SMOKED GOUDA*

Topped with creamy smoked gouda and roasted tomatoes with today's potato and seasonal vegetable 14

HOUSE MEATLOAF

House recipe, garlic mashed potato, with mushroom demi & seasonal vegetable 14

BAKED MAC AND CHEESE WITH BACON*

Creamy gouda sauce tossed with campanelle pasta and bacon, baked to delicious 13

Add BBQ Pork or Roasted Chicken +4

Add Steak +6

PAN SEARED SALMON*

Pan seared, finished with herb butter, wild rice and seasonal vegetable 23

THE BURGER

Served with choice of fry or slaw. Additional sauces or condiments .50 each

THE SWISS*

Charbroiled delicious, caramelized onion, mushrooms, melty Swiss, pretzel bun 11

THE BURGER LTO*

Charbroiled delicious, lettuce, tomato, onion 11

Add choice of cheese +1 | Add bacon +1.50

THE COWBOY*

Charbroiled delicious, BBQ sauce, onion ring, secret sauce, fresh jalapeño, cheddar 12

THE BLACK AND BLUE*

Charbroiled delicious, peppercorn crusted, creamy house blue cheese, melty cheddar, smoked bacon, onion strings 12

THE YARD*

Charbroiled delicious, BBQ pulled smoked pork, smoked bacon, cheddar, onion strings, BBQ sauce 13 *Deserves a BCFP Pig Tail Ale*

EXTRAS Fried Egg 2 • Secret Sauce 1
Burger 4 • Guacamole 3

FLATBREADS

TOMATO AND BASIL

Tomato, basil pesto, mozzarella, balsamic 7

CHICKEN AND PESTO

Roasted chicken, basil pesto, mozzarella, tomato 7

BBQ PORK

Pulled smoked pork, BBQ, cheddar, red onion 7

GRILLED STEAK*

Mozzarella, tomato, red and green pepper, pickled onion, horsey sauce 8

*sub gluten free cauliflower crust +6

THE SANDWICH

Served with choice of fry or slaw.

PULLED PORK

Smoked pork, house BBQ and onion strings, on a potato bun 11

PRIME DIP*

Toasted French roll, sliced prime rib, caramelized onion, and Swiss cheese. horsey sauce, served with our dip 13

CHICKEN WRAP

Roasted chicken, bell pepper, tomato, red onion, field greens, cheddar, tomato basil wrap 12

Choose BBQ, buffalo, ranch or caesar

THE PIG

ROSEMARY PORK TENDERLOIN*

Rosemary Demi Glace, served with seasonal vegetable and today's potato 26

BBQ SMOKED RIBS

House smoked baby back ribs with BBQ, Slaw & Ranch Beans HALF 14 | FULL 22

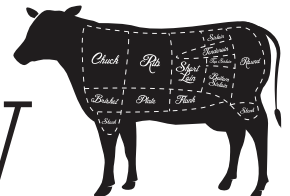
KUPER FARMS BONE-IN PORK CHOP*

Roasted bone-in chops served with seasonal vegetable and today's potato 24

BRAISED PORK BELLY

Kuper Farms-Norfolk, NE.
Napa slaw, tomato jam, seasonal vegetable and today's potato 18

THE COW



All steaks are aged a minimum of 21 days. We can cut larger to order. All cuts are served with today's potato and seasonal vegetable.

Try it with Shrimp Scampi +9

Balsamic & Blue +5

Sautéed Mushroom & Onion +5

THE FILET 6, 8 OR 10 OZ* 28/34/46

THE RIBEYE* 29

THE NEW YORK STRIP* 29

THE SIRLOIN* 19

We are proud to serve premium steaks packed in Nebraska. Our Ribeyes, New York Strips, and Sirloin Steaks come from Greater Omaha Packing. Some of Greater Omaha's producers include: Samson, Inc. (Columbus), Feller & Co. (Wisner), Beller Feedlot (Lindsay), and Sandhills Cattle Feeding Inc. (Basset)

UNDER 600

Less than 600 calories without modification

GRILLED SALMON WITH QUINOA Kalamata olive, lemon, asparagus 16

LEMON ROSEMARY CHICKEN Asparagus, served with wild rice 13

QUINOA BOWL Ancient grain, steamed vegetables 11



*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

Not responsible for well-done steaks
Split plate charge +3



BLACK

COW

EAT

PIG

PUB & STEAK