

# Field Club of Omaha

WHERE TRADITION MEETS MODERN

## SMALL PLATES

### Escargots a la Bourguignonne

*Tender snails on puff pastry shells, herb garlic butter 11*

### Artichoke Dip

*Cream cheese, parmesan, artichokes, garlic, green onions, with lavosh crackers 11*

### Southwestern Chicken Egg Rolls

*Crispy egg rolls filled with chicken, black beans, corn, peppers, and cheese served with guacamole and pico de gallo 11*

### Chicken Lettuce Wraps

*Chopped chicken and Asian vegetables sauteed with a spicy peanut sauce, and served with a ginger sesame dressing 11*

### Parmesan Truffle Potato Wedges

*Fried potato wedges, truffle oil, parmesan cheese, and a garlic aoli 8*

### Crab Cakes

*Lump crab meat, hummus, roasted red pepper sauce 16*

### Pork Pot Stickers

*Fried pot stickers with a sesame ginger dipping sauce 10*

## SALADS

### Cuban Salad

*Mixed greens, swiss cheese, ham-shredded pork, tomatoes, crispy pickles, red onions, croutons, with a honey mustard dressing 13*

### Harvest Chicken Salad

*Crispy apples, raisins, pecan smoked bacon, candy walnuts, and a cranberry apple citrus vinaigrette 14*

### Chef Cobb Salad Wedge

*Iceberg lettuce, hard-boiled egg, bacon, tomatoes, red onions, chopped ham and smoked turkey, bleu cheese crumbles 11*

### Greek Salad

*Crispy romaine heart, cucumbers, olives, red onions, heirloom tomatoes, feta cheese, greek vinaigrette 11*

### F.C.O Thunderbird Salad

*Mixed greens, tomatoes, bacon, Swiss cheese, croutons, and our thunderbird dressing 10*

### Add-on's

**Chicken 4.00 Steak 4.50 Salmon 4.50 Shrimp 5.50**



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## SANDWICHES

### Fish & Chips

*Parmesan crusted Walleye served with french fries, coleslaw and tartar sauce*

**3 Piece 12 5 Piece 16**

### Short Rib Grilled Cheese

*Shredded slow cooked boneless short ribs, caramelized onions, gouda and cheddar cheese, sourdough bread* **13**

### Chicken Pita

*Grilled chicken, hummus, tomatoes, cucumbers, red onion, sprouts, with tzatziki sauce* **11**

### Turkey Apple Panini

*Shaved smoked turkey, sliced apples, havarti cheese, with a cranberry chutney* **11**

### Beer Brisket Philly

*Smoked shredded brisket, mushrooms, peppers, onions, with chipotle beer cheese*

**13**

### Blackened Blue Chicken Sandwich

*Blackened chicken with melted Blue cheese*

**12**

### The Clubhouse

*Ham, turkey, bacon, Swiss and American cheese, lettuce, tomato and mayo served on toasted white bread* **11**

### Hot Beef

*Shaved prime rib on garlic bread, mashed potatoes, brown gravy. Served open faced*

**13**

### Classic Reuben

*Corned beef or turkey, sauerkraut and Thousand Island dressing served on toasted rye bread* **11**

### 1/2 Sandwich and Choice

*1/2 sandwich served with a cup of soup, salad, or side.*

*Choose from the following sandwiches: Ham, turkey, chicken salad, tuna salad, egg salad or BLT.* **9**

## BURGERS

### Fried Egg Burger

*Classic certified angus beef thick and juicy burger, American cheese, bacon, and topped with a fried egg* **13**

### Veggie Burger

*Homemade veggie patty, jack cheese, avocado, pico de gallo* **12**

### Orchard Turkey Burger

*Turkey burger, brie cheese, caramelized onions, with an apple aioli* **12**

### Classic Burger

*Your classic hamburger served with lettuce, tomato and pickles* **11**

**Add Cheese 1.00**

*Select menu items are available Gluten Free. Please let your server know if you need Gluten Free. NOTICE: Some items may be cooked to order. The consumption of raw or undercooked eggs, meat, poultry, seafood and shellfish may increase your risk of food borne illness.*





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## MAIN ENTREES

### Dry Age Porterhouse Veal Picatta Style

Grilled veal porterhouse chop, caper butter sauce **38**  
Recommended with The Crusher Cabernet Sauvignon

### Filet Mignon

Center-cut beef tenderloin with a truffle demi-glace, and crowned with lobster butter  
4 oz. 26 8 oz. 36

Recommended with True Myth Cabernet Sauvignon

### Pork Shanks

Braised pork shanks with a spicy blackberry bbq sauce **25**  
Recommended with Loscano Malbec

### Cedar Plank Salmon

Grilled Atlantic Salmon, crowned with lump crab meat, and finished with dill butter sauce **26**  
Recommended with Barone Fini Pinot Grigio

### Duck Breast

Seared maple leaf boneless duck breast with a sesame orange glaze **27**  
Recommended with Acacia Pinot Noir

### Braised Wagyu Short Ribs

Braised boneless short ribs, parmesan grilled polenta, with a dijon natural jus **28**  
Recommended with Ransom Cab Franc

### Thai Shrimp

Spicy marinated Thai shrimp, Asian slaw, and a Thai peanut sauce **27**  
Recommended with Kim Crawford Sauvignon Blanc

### Potato Gnocchi

Potato dumplings, mushroom medley, asparagus, roasted red peppers, spinach, with a parmesan butter cream sauce **20**

**Chicken 4.00 Steak 4.50 Salmon 4.50 Shrimp 5.50**

Recommended with Kendall Jackson Chardonnay

### Rigatoni Fennel Sausage

Rigatoni pasta, spicy Italian sausage, sun-dried tomatoes and spinach in a tomato cream sauce **18**

Recommended with Gen 5 Red Zinfandel

### Fresh Vegetable Stir Fry

Fresh broccoli, peppers, carrots, sugar snow peas, over jasmine rice with an orange sauce **15**  
**Chicken 4.00 Steak 4.50 Salmon 4.50 Shrimp 5.50**

### Pasta Primavera

Fresh vegetable medley, cavatappi pasta, choice of garlic oil, marinara, or alfredo sauce. **15**  
**Chicken 4.00 Steak 4.50 Salmon 4.50 Shrimp 5.50**

