



## SOUPS

- gumbo** hot & spicy! andouille sausage, chicken, shrimp, veggies, house roux, over rice. 5 / 8
- chowder** creamy New England style. loaded with clams, bacon and red potatoes. 5 / 8
- soup du jour** made daily, ask your server for todays selection. 3.5 / 6

**\*put it in a sourdough bowl for 2 bucks\***

## SALADS

**add grilled chicken 6    grilled salmon\* 9    5 oz. marinated prime top sirloin\* 10    prawns 5**

- caesar** romaine, house caesar dressing of egg yolk, anchovy, garlic red chili flake and olive oil with parmesan cheese and house crouton. 7 / 10
- spinach** baby spinach tossed in a classic honey mustard dressing with mushrooms, bacon, eggs, mozzarella cheese, and toasted almonds. 7 / 10
- santa fe** greens, black beans, jalapeno & corn salsa with onion & cilantro, cheddar, pepper jack, tomatoes & tortilla chips. chipotle ranch. topped w/ poblano peppers, avocado & pico. 8 / 12
- greek chicken** chopped romaine hearts, grilled then chilled chicken breast, cucumbers, red onions, kalamata olives, tomatoes, feta cheese, greek dressing. served with pita points. 9 / 14
- spicy buffalo chicken (crispy or grilled)** romaine tossed with blue cheese dressing, topped with blue cheese crumbles, carrots and celery. 9 / 14
- prime top sirloin\*** center cut, marinated & grilled, with sliced & caramelized onions & tomatoes, all atop a bed of shredded romaine tossed in balsamic vinaigrette. finished with blue cheese crumbles. 17 / 26
- garden kale** Tuscan kale tossed in balsamic vinaigrette with feta cheese crumbles, candied walnuts and carrots. tomato wedges, sliced cucumber & crisp brussels sprout crown. 9 / 14
- house** field greens, tomatoes, English cucumber, red onion, carrots, croutons. choice of blue cheese, balsamic vinaigrette, chipotle ranch, honey mustard, ranch or 1000. 5 / 8

## BURGERS & SANDWICHES

**choice of fries, tots, baja slaw or chips & salsa. substitutes: sweet potato fries 1, potato pancakes 1.5 half house salad, cup of gumbo, chowder or daily soup 2, half caesar or spinach 2.5**  
**-Sub Morning Star Veggie patty, or house made black bean patty free of charge**

**add Tillamook® cheddar, sautéed mushrooms, bacon, or avocado to ANYTHING ~ 1 each**

- JAK's burger\*** 1/2 pound of our famous ground beef, served on a lightly buttered & toasted kaiser bun with roasted red pepper mayo, topped with lettuce, tomato, & onion. **-add a patty 3** 14
- reuben** corned beef, swiss cheese, sauerkraut, & house thousand on lightly buttered & toasted marble rye. -make it NY style, double the meat and cheese for 4 bucks more. 15
- cheesesteak** juicy sliced NY, provolone, cheez wiz, onion, bell pepper, and spicy poblano poppers on a Jak's steak butter toasted baguette topped with a cherry pepper. with house au jus. 16
- alehouse dip** sliced roast beef on a JAK'S steak butter toasted baguette with our house au jus **-make it NY style, double the meat for 4 bucks more.** 15
- JAK's new york steak sandwich\*** marinated Nebraska aged NY, grilled to your liking & served on a JAK'S steak butter toasted roll. with house au jus. 17
- JAK's chophouse dip\*** 1/2 lb of house ground Nebraska beef, hand formed and grilled to your liking. served on a JAK'S steak butter toasted roll with a side of au jus. 16
- turkey melt** sliced smoked turkey, Tillamook® cheddar cheese, thick smoky bacon, and tomato all on lightly buttered and toasted sourdough. 15
- grilled chicken** grilled marinated chicken breast, caramelized onions, tomato and lettuce on a lightly buttered and toasted bun with cilantro~lime aioli. 15
- moroccan lamb sliders** blend of house made lamb and beef seasoned with Moroccan spices, tzatziki, feta cheese, pickled red onions, cucumber and fresh cilantro. on three lightly buttered and toasted slider buns. 15
- chicken club wrap** diced chicken, chopped bacon, tomato, cheddar cheese, shredded romaine tossed in house ranch and wrapped in a sun dried tomato tortilla. 13
- blackened salmon** fresh brined filet dusted with bronzing spices then seared to medium well. with lettuce, tomato & onion. cilantro~lime aioli. served on a lightly buttered and toasted brioche bun. 16
- black bean burger** rustic Southwestern black bean burger, provolone, pickled onions, and field greens. cilantro~lime aioli. lightly buttered and toasted kaiser bun. 15

**\*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. all egg products have been cooked or pasteurized.**

**please inform your server of any dietary or health restrictions. \*\*not all ingredients listed\*\* 5.24.2018**

# JAK'S ALEHOUSE

- **BLUE** - red throughout, cool ◦ **RARE** - red throughout, warm
- **MEDIUM RARE** - red center ◦
- **MEDIUM** - pink with red center ◦ **MEDIUM WELL** - pink throughout ◦
- **WELL** - slight pink ◦ **VERY WELL** - no pink ◦

## FROM THE GRILL

### MONDAY AND TUESDAY NIGHT IS PRIME RIB NIGHT!

**prime rib\*** 12oz 25 18oz 35  
served with house salad, choice of potato, fresh veggies and yorkshire pudding.

entrees served with fresh veggies and your choice of baked potato, garlic mash, potato pancakes, fries, or tots. substitute sweet potato fries 1. add house salad 2  
\*all steaks are topped with JAK'S steak butter\*

**prime top sirloin\*** 8oz 24  
Ken's favorite, center cut with unmatched flavor.

**new york strip\*** 10oz 28  
only dry aged center cuts.

**filet mignon\*** 6oz 28 10oz 35  
the most tender cut, aged to perfection.

**ribeye\*** 16oz 31  
boneless. smoky marinade, richly marbled. served with fresh horseradish.

**the skewers\*** 26  
beyond famous! two brochettes of filet & NY dusted with moroccan spices, then finished with a rich gorgonzola cream sauce and topped with sun dried tomatoes and a touch of fresh basil. a guest favorite!

**bourbon chop\*** 22  
12 oz. bone-in center cut pork chop, marinated in bourbon & brown sugar, grilled, & finished with a honey peppercorn glaze.

**the chicken** 20  
ancho rubbed grilled chicken breast, with a house-made fennel and avocado slaw.

## SEAFOOD AND PASTAS

**panko parmesan halibut\*** 24  
crusted with panko & parmesan, pan seared, lemon caper beurre blanc.

**halibut fish & chips** 15 / 18  
in-house beer battered with crispy panko breading. french fries and tartar.

**fish tacos** 16  
your choice of fried crisp in beer batter **OR** grilled with cilantro herb crust. citrus tequila marinated mahi, flour tortillas, oxaca & jack cheese, slaw, pico de gallo, cilantro and radish. with house chips and salsa roja.  
-Sub corn tortillas no charge

**lobster mac 'n cheese** 24  
succulent lobster sautéed in garlic, fresh herbs & white wine, tossed with gemeli pasta, cheddar, mozzarella, asiago & gruyere cheeses

**ravioli diavolo** 20  
house-sauce made of marinara, white wine, roasted garlic, caramelized onions & roasted bell pepper, with crushed red pepper flakes over three cheese ravioli. topped with parmesan  
add grilled chicken or prawns 6

We are proud member of the **JAK'S GRILL** family of restaurants.

Just like at the **GRILL**, the **ALEHOUSE** takes pride in serving the highest quality ingredients available. We cook from scratch and pay respect to regional cuisine. We use Nebraska raised beef and age it accordingly. We source locally and support our community!

So sit back and enjoy the best food & neighborhood hospitality anywhere!

## APPETIZERS

**wings** 13  
a pound of bone-in drumettes, buffalo style. side of blue cheese.  
-get them boneless no charge

**calamari steak crisps** 15  
with dipping sauces

**mac & cheese** 9  
4 cheeses, garlic & cream with a bread crumble crust  
-add lobster 10

**crisp brussels sprouts** 9  
tossed w/ walnuts & herbs in a garlic, caper, anchovy, jalapeño & honey vinaigrette

**red pepper hummus** 10  
toasted pita points, feta, celery, cucumbers, peppers & tomatoes

**sautéed mushrooms** 8  
crimini's, butter, white wine, garlic

**works tots** 9  
crispy tots covered with queso, cheese, bacon and green onions

**chips and salsa** 5  
salsa roja

**onion rings** 9  
crispy and delicious! with ranch for dipping

**cheese nachos** 10  
pickled jalapeño, olives, pico, guac, sour cream & side salsa  
-add chicken or beef 6

**we add a 2.5% Service Charge to all checks. 100% will be distributed in kitchen wages and salaries. additional tips goes 100% to service staff**

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