

small plates/warmth

LUMP CRAB COCKTAIL

Dijon mustard aioli 21

SHRIMP COCKTAIL 19

SHRIMP "CARGOT"

Gulf shrimp, roasted garlic lemon butter, gratinee asiago and swiss 18

LUMP CRAB CAKE

Corn salad, citrus aioli 21

ESCARGOT PROVENÇAL

Tomato butter sauce, fried leeks, creamy mash 16

THICK NUESKE'S BACON

Luger style 16

GRAPEWOOD TORCHED OCTOPUS

Fresh berry compote 19

SHE CRAB BISQUE 9.5

TOMBO TUNA CIGAR*

Japanese 7-spice, macadamia nut, yuzu kosho 21

greens

BABY ICEBERG BLT

Maytag blue cheese, crispy hardwood bacon 14

BURRATA CAPRESE

Soft mozzarella, heirloom tomatoes, mixed greens, white balsamic vinaigrette 17

CLASSIC CAESAR

Shaved parmesan cheese 14

COURTSIDE GREENS

Goat cheese crouton, caramelized hardwood bacon, dried cherries, white balsamic and dijon mustard dressing 14

ROASTED BEET SALAD

Sugar poached beets, goat cheese, aged balsamic, extra virgin olive oil 15

raw bar

OYSTERS ON A HALF SHELL*

market

SEAFOOD SAMPLER*

Shrimp, king crab legs, oysters on the half shell, jumbo lump crab, mignonette sauce & spicy cocktail sauce market

KING CRAB LEGS

market

AHI TUNA POKE*

Ahi tuna, avocado, english cucumber, sesame soy glaze, fried wontons 22

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

classic cuts

GRAND ISLAND NEBRASKA ANGUS FILET MIGNON*

6 oz. 45 / 8 oz. 54

GRAND ISLAND NEBRASKA NY STRIP STEAK*

12 oz. 51

GRAND ISLAND NEBRASKA BONE-IN "COWBOY" RIBEYE*

22 oz. 57

STYLES

Oscar - jumbo lump crab, green asparagus, sauce béarnaise 10

Diane - sautéed shallots, shiitake mushrooms, cabernet demi-glace 5

Au Poivre - cognac cream and peppercorn sauce 5

ocean catch

MISO-GLAZED SEA BASS

Citrus ginger butter sauce, potato purée, seasoned asparagus 49

BRONZED FLORIDA REDFISH

Lump crab ragout, sun-dried tomato béarnaise 42

SEARED JUMBO SCALLOPS & CAVIAR

Butternut squash purée, saffron butter sauce 43

courtside classics

PAN ROASTED CHICKEN

Mushroom risotto, sage brown butter 34

RACK OF LAMB

Dijonnaise herb crusted, with dried cherry gastrique 44

PAN SEARED VEAL PAILLARD

Marsala cream demi-glace with foraged mushrooms over chef's freshly made pasta 43

sides

Caramelized Brussels Sprouts with Bacon 10

Sautéed Broccolini 10

Truffled Creamed Corn 10

Jumbo Asparagus 10

Creamed Spinach 10

Sautéed Foraged Mushrooms 10

Fleur de Sel Fingerling Potatoes 10

Yukon Gold Mashed Potatoes 10

Truffle Macaroni and Cheese 11

White Cheddar au Gratin Potatoes 11