

Reservations Honored -- Open seven days a week 20% added for parties of eight or more M's is a smoke-free environment

M's Pub uses only trans-fat free oils.

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

No checks accepted www.MsPubOmaha.com

Starters

Crab Cakes - pickled vegetables, sweet chile aioli.

- Potstickers pork & vegetable stuffed potstickers, soba noodle vegetable salad, peanut and sweet that chili sauce. **Popper Díp** - three cheeses, roasted corn, charred poblano & jalapeno, tomato and crispy bacon with Lahvosh crackers and grilled pita. Smoked Salmon Toast - dill cream cheese, avocado, tomato, cucumber, pickled onion, cured salmon, lemon zest and parsley. Black Bean Cakes - pickled vegetables, chipotle aioli. Whole Artichoke - drawn butter, lemon basil and curry aioli. Baked Brie en Croûte - baked puff pastry filled with brie, honey chestnut butter and quince preserves with sliced apples. Wine Plate -assorted cheeses, fruits, nuts and breads. add charcuterie M's Renowned Baked Dishes Broiled with garlic butter & havarti cheese Shrimp Escargot Mushrooms Beef Tips M's Famous Lahvosh Armenian cracker with havarti cheese **The Original** -topped with scallions. **Vegetarían** -hummus, spínach, artíchoke hearts, tomatoes, red peppers, Calamata olives and scallions, drizzled with a roasted red pepper-cracked mustard aioli...... *Bacon Cheeseburger - bacon, ground beef, red onion, tomatoes, cheddar, drizzled with secret sauce and topped with diced pickles. Florentine - scallions, spinach and tomatoes. with bacon **Omaha** - roast beef, red onions, sautéed mushrooms and drizzled with creamy horseradish sauce. Santa Fe - blackened shrimp, bacon, corn, black beans, cilantro, scallions, tomatoes, and avocado with chipotle aioli. sub chicken....... Sicilian - garlic, basil, tomatoes and mixed olives.
- **Thaí** grilled chicken, tomatoes, scallions, peanuts, basíl, cilantro and Thaí pepper sauce....... sub shrimp.......

Soup and Salads

Bleu Cheese Crumbles and Extra Dressing add All salads served with a hard roll.

Soup of the Day - Daily Selections

M's House Salad - crisp greens, sun dried tomato, bell pepper, red onion, sunflower seeds, Romano cheese and dill dressing.

Spinach - red onion, crumbled bacon, Roma tomato, mushrooms and sliced egg, served with a choice of warm bacon or creamy dill Dressing.

Caesar - romaine, Romano, croutons and our classic Caesar dressing.

Romaine Wedge - heart, Roma tomatoes, red onion, bacon and cucumber with creamy bleu cheese crumbles & dressing and sweet balsamic drizzle.

Small or Large......

*Add Salmon ... *Steak ... *Chicken ... *Shrimp ... Tuna...

- **Warm Duck** fresh spinach with bleu cheese, walnuts, Roma tomato, julienne vegetables, red onion and warm bacon dressing with roasted duck.
- *Chicken Tenderloin romaine, artichoke hearts, cucumbers, Roma tomatoes, Kalamata olives, red onion, pine nuts, feta cheese and Greek dressing with grilled pita bread and chicken tenderloins.
- *Steak romaine lettuce, bell pepper, red onion, bleu cheese, Roma tomatoes, croutons and Italian dressing with grilled beef tips.
- **Kate's Chicken Salad** chicken breast and celery dressed with lemon mayonnaise and red grapes, served with a cinnamon roll.
- *Lamb spinach, feta cheese, cucumbers, bell pepper, scallions, bulgur and Roma tomatoes with citrus mint vinaigrette and grilled lamb.
- **Cobb** crisp greens, turkey, bacon, tomato, egg, bleu cheese, scallions, mushrooms with sliced avocado and hazelnut vinaigrette.
- *Blackened Shrímp crísp greens, avocado, Roma tomato, scallíons, cílantro, yellow peppers and jalapeño mango vínaigrette with blackened shrímp and seared black bean cake.
- *Salmon spinach, sliced egg, scallions, cucumbers, artichoke hearts, Roma tomato, balsamic vinaigrette and grilled salmon.
- *Tuna crisp greens, pickled vegetables, scallions, cilantro, peanut ramen crunch and sesame seeds with Asian sesame dressing and seared tuna.

Sandwiches

All selections served with a small salad and our poppy seed vinaigrette. Substitute a Caesar salad, spinach salad or a cup of soup - Split Charge add 1.00

Hot

Toasted on the griddle.

- **Omaha Grill** roast beef, red onion and provolone cheese on sourdough with a side of creamy horseradish sauce.
- **Pub Favorite** turkey, Swiss, cream cheese, red onion and mayonnaise on Pumpernickel.
- Italian pepperoni, capocolla, salami and provolone on herb toasted sourdough, served with banana pepper aioli.
- **Reuben** corned beef, pastramí, sauerkraut, Swiss cheese and 1000 Island dressing on Pumpernickel with a pickle and side of 1000 Island.
- **Turkey Reuben** sliced turkey, sauerkraut, Swiss cheese and 1000 Island dressing on marbled rye with a pickle and side of 1000 Island.
- **Tuna Melt** tuna, artichoke hearts, scallions, capers, lemon, mayonnaise, tomato, provolone and cream cheese on wheat.
- **Iowa Grill** smoked pork, red onion and provolone cheese on herb toasted sourdough with a side of honey-mustard sauce.
- *Patty Melt seared beef patty, caramelized onion, Havarti cheese on pumpernickel with a side of creamy horseradish sauce. sub turkey burger 13.95

Cold

- **California Club** croissant with turkey, bacon, avocado, lettuce, sliced tomato and mayonnaise.
- Chicken Salad Croissant with lettuce, tomato and red onion. 1
- Nature Sandwich Tomato, cucumber, avocado, sprouts, Swiss and cream cheese on Pumpernickel.

 Option to sub turkey
- **Cucumber Sandwich** Sliced cucumbers, green onion, white pepper and mayonnaise on crustless sourdough.
- **M's Original** Sliced roast beef or turkey, lettuce, tomato, provolone and tomato artichoke horseradish sauce on marbled rye.
- **M's Greek Sandwich** ground turkey, walnuts, mayonnaise and lemon on crustless whole wheat bread. ... option toasted with sprouts & avocado ...

Light Entrées

- All selections served with a small salad and our poppy seed vinaigrette. Substitute a Caesar salad, spinach salad or a cup of soup -
- *Pub Burger seared ground beef, bacon and Colby jack on a toasted Brioche bun with ketchup, mustard and a pickle.
- *Lamb Burger with provolone cheese on a toasted Brioche bun with a side of Dijon mustard.
- *Turkey Burger with Swiss cheese on a toasted Brioche bun with a side of lemon-basil aioli.
- ***Fish Burger** grilled mahi-mahi filet with melted provolone cheese and tartar sauce on a toasted Brioche bun.
- *Chicken Burger marinated chicken breast grilled and served with melted provolone cheese and a side of lemon-basil aioli.
- **All Beef Hot Dog** on a whole wheat hoagie bun with pickle relish, mustard and Ketchup.
- **Carrot Dog** marinated and grilled, served on a whole wheat hoagie with lettuce, tomato, relish, stone ground mustard and sauerkraut.
- **Falafel** chick-pea cakes over toasted pita with crisp greens, feta cheese, cucumbers, tomatoes, Kalamata olives and spicy yogurt sauce.....

 *Optioin to add Lamb Skewer
- **Bratwurst Plate** two beer-braised bratwurst, grilled and served with onions, sauerkraut, mashed potatoes and honey-mustard sauce.
- **Pot Roast** slow braised chuck, mashed potatoes, roasted vegetables and demi glace.
- Pasta fettuccine tossed with basil pesto, topped with Romano cheese with grilled tomatoes and garlic bread. ...

 Option to Add Chicken ...

 Add Shrimp ...
- *Floyd's Skinny Plate grilled chicken breast with steamed vegetables. 1

 Option to sub salmon
- *Indian Lamb Satay lamb, grilled and served over basmati rice with feta cheese, scallions, seasonal vegetables and spiced yogurt sauce......
- *Thai Pork Satay pork tenderloin, grilled and served over basmati rice with cucumber relish, scallions, seasonal vegetables and peanut sauce.
- *Surf & Turf Satay beef tenderloin & black tiger shrimp, grilled and served over basmati rice with scallions, seasonal vegetables & teriyaki sauce.
- *Asían Chícken Satay chícken breast, grilled and served over basmatí with scallions, seasonal vegetables and peanut sauce.

Desserts

Whipped Tiramisu garnished with choco	olate-covered espresso beans
Sour Cream Pound Cake dark rum glaze	e, whipped cream
Crème Brulée caramelized sugar, garnis	shed with fresh berry
Carrot Cake pecan fondant layers, creat	m cheese frosting
New York Cheesecake - graham cracker c	rust, traditional cheesecake
Flourless Mocha Fudge Torte whipped c	ream, strawberry-amaretto sauce
Fruit Crisp - seasonal fruit & toppings ser	ved with vanilla ice cream
Ice Cream - ask about our seasonal offerin	ngs.
$\mathcal{B}eve$	erages
Coffee (Organic)	Café Latte Decaf
Decaffeinated Coffee	Iced Tea
Espresso	Assorted Hot Teas
Espresso Decaf	Mílk, Juíces, Soda San Pellegríno
Cappuccino Cappuccino Decaf	Acqua Panna
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Dessert	t Wines
desserts or are símply an el	accompaniment to our homemade legant dessert in themselves. ect to change
Sauternes,Píneau Du Ray, France	(375ML)
Viognier, "Late Harvest", Jones of Washington	(375ML)
Elysium, Quady, Black Muscat, California	(375ML)
Chateau de Caladroy Muscat de Rívesaltes Fra	nce(375ml)
Por	rt
Graham's, Síx Grape, Portugal	Taylor Fladgate, LBV, '05
Cockburn's Ruby Red	Neiport, Vintage, Portugal
Taylor Fladgate Tawny	
Sak	ie
Kíkusuí Junmaí Gínjo	Tyku Cucumber Sake
(Crisp & Comfortably Dry)	(Light and Refreshing with Smooth Finish)