

SHARABLE APPETIZERS



HOUSE-MADE POTATO CHIPS

Prepared fresh every day and served heaping in a basket! Served with classic French onion dip.

DEVEILED EGGS

Our tribute to a classic! Hard boiled eggs, smoked bacon, scallions and hint of paprika.

GREEN BEAN FRIES

Petite green beans lightly fried in a savory toasted onion batter and served with buttermilk ranch dip.

POT STICKERS

Pork dumplings, with authentic Asian spices, lightly pan fried and served with soy ginger dipping sauce.

SMOKED WINGS

You've never tasted wings like these. Slow smoked in applewood and tossed in a sweet and spicy glaze.

INDIVIDUAL APPETIZERS

SEASONAL VEGETABLE CRUDITE

An assortment of raw fresh vegetables with house-made buttermilk ranch dip.

SHRIMP COCKTAIL

Two lightly poached shrimp served with zesty cocktail sauce.

QUESADILLA

Sautéed bell peppers, onions, salsa and melted cheddar cheese, griddled together in a warm flour tortilla.

Ask to add chicken



ENTREES

All entrees with the exception of fried baskets, pasta or otherwise noted, include choice of two sides.

PORTOBELLO MUSHROOM RAVIOLI

A pillow of tender pasta filled with a delicious blend of portobello mushrooms, ricotta cheese and Italian seasonings, all tossed in a light tomato cream sauce.

CHICKEN PICCATA

Petite chicken breast fillets sautéed in a vibrant lemon, garlic and white wine sauce with capers, sun dried tomatoes and a touch of cream.

Lighter portion (one side) available

CHICKEN SUPRÊME

Petite chicken breast fillets sautéed and topped with a velvety mushroom cream sauce.

Lighter portion (one side) available

GRILLED SALMON

Fresh salmon is simply seasoned, fire grilled and topped with piccata sauce.



BLACKENED TILAPIA

Flaky white fish dusted with mild Cajun spices and sautéed until crisp and flavorful on the outside, tender and juicy on the inside.

SHRIMP OR FISH & CHIPS BASKET

Lightly breaded shrimp or beer battered cod, flash fried to a crispy golden brown served with seasoned fries and traditional coleslaw.

Lighter portion (one side) available

STEAK SANDWICH

Tender Bistro filet, caramelized onions, sautéed mushrooms and melted provolone cheese, all stacked high on grilled marble rye toast.

SURF & TURF KEBAB

Bistro filet, shrimp, bell pepper and red onion, lightly seasoned and flame roasted. Served over wild rice pilaf with choice of one side item.

SIDES

Garlic Mashed Potatoes
Baked Potato
Wild Rice Pilaf
Southern Green Beans
Candied Carrots
Seasonal Fresh Vegetables
Natural Cut Fries
Sweet Potato Fries
Homemade Chips
Fresh Seasonal Fruit

SIDE SALADS & SOUP

Dressing selections: House-made Ranch, Blue Cheese, Dorothy Lynch, Hendrickson's Sweet Italian, Fat-Free Raspberry Vinaigrette, Oil & Vinegar

GARDEN

Fresh local greens, carrot, egg, grape tomato, cheddar cheese and garlic croutons.

CAESAR

Crisp romaine, garlic croutons, aged Parmesan cheese and creamy Caesar dressing.

THUNDERBIRD

Fresh local greens, bacon, bleu cheese, mozzarella, grape tomatoes, croutons, chives and original Thunderbird dressing.

FUJI APPLE

Fresh local greens, red onion, crumbled bleu cheese, candied pecans, Fuji apple crisps and creamy Fuji apple vinaigrette.

CHEF'S SOUP OF THE DAY

Prepared from scratch right here in our own kitchen with only the freshest ingredients. Be sure and ask your server for today's selection. Cup or bowl available.

 Broth based soup is the healthier choice.

HANDHELD

All handheld selections are served with choice of French fries, onion rings, house salad, fresh fruit or soup

BUILD-A-BURGER

Start with a 1/3 lb. of Nebraska beef or a 6oz grilled chicken breast. Hand crafted with your choice of cheddar, American, Swiss or pepper jack cheese.

Add any of the following enhancements- *bacon, fried egg, sautéed mushrooms*



TURKEY CLUB

Premium roasted turkey breast, smoked bacon and cheddar cheese on choice of bread with mayo, leaf lettuce, fresh tomato and dill slabs on the side.

BLACKSTONE REUBEN

Invented in Omaha at the Blackstone Hotel in 1920. Grilled marble rye, loaded with tender corned beef, creamy Swiss cheese, sauerkraut and Thousand Island dressing.

Half portion available.

FRENCH DIP

Slow roasted, beef on a buttered hoagie roll with creamy Swiss cheese and a side of au jus. *Half portion available.*



PICK TWO

A half sandwich of your choice - premium turkey breast, pit ham or BLT. Served with either today's featured cup of soup or salad.

DINNER SALADS



Add Grilled or Crispy Chicken, Grilled Salmon or Grilled Shrimp

GARDEN

Fresh local greens, carrot, egg, grape tomato, cheddar cheese and garlic croutons.

CAESAR

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THUNDERBIRD

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CREATE AN OMELET

Choose any three fillings served with crispy hash browns and a side of fresh fruit.

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| Pit Ham | Bell Pepper |
| Smoked Bacon | Tomato |
| Grilled Chicken | Onion |
| Cheddar Cheese | Mushroom |

SWEET FINISHES



SUMMER BERRY SHORTCAKE

Lemon pound cake topped with blackberries, strawberries, blueberries and a dollop of whipped cream or try it with a scoop of vanilla bean ice cream.

BLUEBERRY LEMON MERINGUE PIE

Perfectly sweet blueberries and refreshingly zesty lemon, deliciously divided by a layer of flaky pie crust and topped with a light, toasty meringue.

STRAWBERRY RHUBARB PIE

A delightful blend of sweet strawberries and tart rhubarb baked in a flaky crust with whipped topping or try it a la mode.

CHOCOLATE PECAN & SALTED CARAMEL BUNDT CAKE

Rich dark chocolate cake studded with pecans and filled with creamy salted caramel, crunchy pecan pieces and a decadent chocolate drizzle.

OLD FASHIONED ICE CREAM

Premium hand dipped ice cream - Vanilla, chocolate, butter pecan or sugar-free. Add caramel or chocolate sauce.

We offer a variety of rotating no sugar added dessert options. Please ask your server for today's selections.

DRINKS

- Coke
- Diet Coke
- Sprite
- Orange Fanta
- Dr. Pepper
- Lemonade
- Fruit Juice
- 2% or Skim Milk
- Iced Tea
- Hot Tea
- Coffee

Thrive Healthier Choice

THRIVE HEALTHIER CHOICE OPTIONS

We understand residents and guests have varying food preferences. With that in mind, we have provided some simple suggestions on how to make your menu choices better fit your individual needs:

- Choose items that are grilled or baked.
- Ask for little or no oil used in the preparation process.
- In place of whole eggs, ask for egg white substitution.
- No sugar added desserts options are available. Ask your server for our selection.
- Substitute a second vegetable or fresh fruit in place of a starch item.
- Ask for the entrée to be prepared with little to no salt.
- Sauces may be served on the side.
- Smaller portions for select menu items are available.