The Sandbar and Grill

Evening Menu

Hours: Monday thru Saturday 11am – 10 PM, Sunday 5pm – 9pm

Reservations: (402) 844-2985

Room Service: Call Ext. 485, a minimum order of $10.00 is required on all room service orders. A $2.00 charge + 18% gratuity added to all orders.

Appetizers:

Chicken Drummettes - $ 11.99 – We take our plump and tender chicken wings and smother them in the sauce of your choice. Plain, Hot, Mild, Honey BBQ or Sweet chili asian Sauce. Included one dipping sauce

Fried Mushrooms - $6.99 – Our lightly seasoned and battered mushrooms are golden – fried and served with our House made ranch sauce for dipping.

Chips and Pico de Gallo - $5.99 – made from fresh tomatoes, onion, jalapenos and cilantro. Served with our house made crispy tortilla chips.

Nacho Platter - $7.99 – Our house made crispy tortilla chips, topped with refried beans, sliced jalapenos, tomatoes and cheese. Add seasoned ground beef or chicken for $1.50 more. Served with salsa and sour cream.

French Fries - $3.99 – We’re serving up a mound of our crispy, golden brown fries, with your choice of sauce for dipping, Sweet potato fries and $1.00.

Cheese Balls - $7.99 – A half pound of bite sized Wisconsin cheese curds, battered and deep fried to a golden brown. Served with your choice of dipping sauce.

Chicken Quesadilla - $7.99 – A delicious grilled Chipotle tortilla filled to the brim with seasoned grilled chicken and Cheddar and jack cheese. Served with salsa and sour cream

Appetizer Sampler - $11.99 – now you can get a taste of all your favorite appetizers! Featuring our Fied Mushrooms, Chicken Strips, black and Tan Onion rings, Cheddar cheese Balls, and chips with Pico de Gallo. Served with Ranch dressing on the side for dipping.

Maryland Crab Cake - $9.99 – chef’s award winning recipe

Spinach Artichoke Dip - $9.99 – Our own recipe served with fresh crispy tortilla chips

Beer Battered Onion Rings - $7.99 – Beer battered and fried crispy, served with zesty chili sauce or ranch dressing

Sauce Add-ons - $0.50 / each – Hot, Mild, BBQ, Honey BBQ, Salsa, Sour Cream, Ranch, Bleu cheese, Remoulade, Sweet chili Asian Sauce and, Honey Mustard

Soups:

Lobster Bisque - $5.99 – Rich and creamy soup made with brandy and Maine lobster

Soup of the Day - $2.99 – Fresh made Chef’s selection. See your server for today’s selections.

Salads:

Dressing Choices: Ranch, Fat-Free Ranch, Dorothy Lynch, Italian, Bleu cheese, Thousand Island, honey Mustard, Fat-Free Raspberry vinaigrette, Caesar, Strawberry Balsamic Vinaigrette, House Herb vinaigrette, Salsa or Oil and Vinegar available on request

Garden Salad - $3.99 – Fresh greens with shredded cheese, sliced cucumbers, grape tomatoes and house made croutons

Chicken Cashew Salad - $9.99 – Fresh green salad topped with tender, grilled chicken breast and crunchy, cashews cucumbers, grape tomatoes and shredded cheese. Choice of dressing.

Taco Salad - $8.99 – Fresh mixed greens topped with seasoned ground beef or grilled chicken, shredded cheese, Pico de gallo, guacamole. Served in a large Chipotle tortilla bowl with salsa and sour cream. Choice of dressing

Chef’s Salad - $8.99 – Ham, turkey, shredded cheese, Hot House tomatoes, hard boiled egg slices, cucumber and shaved red onions atop fresh greens. Choice of dressing

Caesar Salad - $5.99 – A classic salad made with shaved Parmesan cheese, croutons and Caesar dressing. Served with lemon wedges

Sandwiches and Moore:

Choice of one side: French Fries, Baked Potato, Garlic Mashed potatoes, Sweet Potato Fries, Rice Pilaf, cottage cheese, Coleslaw, vegetable of the Day, Garden Salad, Cup of Soup

Prime Rib - $13.99 – Tender 8 oz. Certified Angus Beef served open faced. Blackened Add $0.50

Grilled chicken - $8.99 – Moist and tender grilled chicken breast

Chicken Parmesan Melt - $8.99 – Breaded chicken breast, topped with marinara sauce, Parmesan and Mozzarella cheese.

Certified Angus half pound Burger - $9.99 – Build with add-ons to make the perfect burger

BBQ Pulled Pork - $8.99 – Our delicious pulled port, sautéed with tangy BBQ sauce and piled high on a toasted Onion roll. Served with a side of coleslaw and choice of potato.

Chicken Strip Platter - $ 8.99 – golden fried chicken strips served with choice of BBQ, mild, honey mustard or ranch sauce.

Fish and chips - $8.99 – Three golden fried, beer battered Cod pieces, served with fries and a side of creamy coleslaw.

Tenderloin Sliders - $11.99 – Three Beef Tenderloin sandwiches. Marinated, grilled and served with basil mayonnaise. One topped with burgundy mushrooms; one with Bleu cheese; and the other with balsamic marinated, onion and roasted red peppers.

Sandwich Add-On: Bacon $1.00, Sautéed Mushrooms $1.00, Caramelized Onions $1.00, Your choice of cheese: American, Swiss, Cheddar, Provolone or Pepper jack. Each additional slice $1.00

Dinner Selections:

All entrees are served with warm dinner rolls, and choice of two sides: French Fries, baked Potato, Garlic mashed Potatoes, Sweet Potato Fries, Rice Pilaf, Cottage Cheese, Coleslaw, Vegetable of the Day, Garden Salad, Cup of Soup

Macaroni and Cheese side dish - $3.99

Beef:

Filet Mignon (6 oz.) - $28.99

New York Strip (12 oz.) - $21.99

Ribeye (12 oz.) - $24.99

Slow Roasted prime Rib

* Petite (8 oz.) - $18.99
* Queen (12 oz.) - $24.99
* King (16 oz.) – 26.99

Create your own surf and turf:

* Add three shrimp (fried or scampi) to any beef selection for $8.00
* Add a Maryland Crab cake to any beef selection for $10.00

Ribs:

BBQ Ribs - $14.99 – Half rack of our slow cooked smoked baby back pork ribs. Served with a side of coleslaw

Seafood:

All entrees are served with warm dinner rolls, and choice of two sides: French Fries, Baked Potato, Garlic Mashed Potatoes, Sweet Potato Fries, rice Pilaf, cottage cheese coleslaw, Vegetable of the Day, Garden Salad, Cup of Soup

Macaroni and Cheese side dish - $3.99

Award Winning Maryland Crab Cakes - $23.99 – Chef’s special recipe made with lump crabmeat. Served with house made Remoulade sauce.

Salmon and Artichokes - $19.99 – Fresh grilled Atlantic salmon with sun dried tomatoes, artichoke hearts, garlic, white wine, capers and basil

Shrimp Scampi - $15.99 – Sautéed with garlic, fresh squeezed lemon juice, white wine and parsley

Panko breaded Shrimp - $15.99 – Six hand breaded jumbo shrimp, served with our tangy cocktail sauce

Jambalaya - $11.99 – A Creole favorite! Tender shrimp, andoulie sausage, peppers, onions and okra all simmered in a rich brown sauce and served with seasoned Cajun rice. (No starch substitute)

Pasta:

All Pasta is served with garlic bread and a garden salad. Olive oil or garlic and herbs may be substituted for any sauce.

Fettuccini Alfredo - $9.99 – Al Dente Fettuccini tossed n a creamy Parmesan sauce

* Add grilled Chicken - $14.99
* Add sautéed Shrimp - $16.99

Spaghetti - $10.99 – Traditional pasta in a meaty tomato sauce

Cajun chicken Penne – $14.99 - Cajun seasoned grilled chicken, bell peppers, tomatoes and okra tossed in a rich blackened cream sauce with penne pasta

Chicken Parmesan - $14.99 – Served with spaghetti and marinara sauce

Traditional 16 inch Pizza

Meat Toppings: Canadian Bacon, Pepperoni, Grilled Chicken, Bacon, House made Italian Sausage and Ground Beef

Veggie Toppings: Mushrooms, Spinach, Red Peppers, onions, black Olives, Artichoke Hearts, Tomatoes and jalapenos

Each additional topping - $1.00

Cheese Topping - $10.99 – Freshly backed, loaded with Mozzarella cheese (NO additional toppings)

Singe Topping - $12.99 – Freshly baked, single topping

Super Pepperoni - $14.99 – Freshly baked, loaded with twice the Pepperoni

Ultimate Meat - $15.99 – Freshly baked, loaded with pepperoni, Italian sausage, ground beef and Canadian bacon

Veggie - $14.99 – Freshly baked, loaded with mushrooms, spinach, red peppers, black olives, grape tomatoes and artichoke hearts

Desserts:

Cheese Cake - $4.99

Crème Brule - $4.99

See server for daily dessert selections