

Veranda

at Divots

Executive Chef Mike Hartmann

Hours

Tuesday thru Saturday – 5 pm - 9 pm

Reservations

From Room phone ext 486
(402) 844-2986

Room Service

A minimum order of \$10.00 is required on all room service orders.
A \$2.00 charge + 18% gratuity added to all orders.



Proudly serving Certified Angus Beef ®

Appetizers

Escargot- Snails in garlic butter with Brie	\$6-
Stuffed Mushrooms- Mushroom caps stuffed with spinach, garlic, Parmesan, and mozzarella.....	\$6-
Calamari- Lightly dusted and fried; served with marinara.....	\$6-
Shrimp Cocktail- Jumbo shrimp cooked in a rich broth, chilled, and served with lemon and cocktail sauce.....	\$7-
Maryland Crab Cake- Chef's award-winning recipe.....	\$8-
Spinach-Artichoke Dip- Our own recipe served with fresh tortilla chips.....	\$7-
Onion Rings- Beer battered and served with horseradish-chili sauce or ranch dressing.....	\$6-
Blackened Beef Tips- Beef tips in Boursin cheese sauce with toast rounds	\$7-
Bruschetta- Our version has diced tomatoes, garlic, fresh basil, extra virgin olive oil, and fresh mozzarella on toast rounds.....	\$7-
Gamblers Duck- duck breast pieces, green onions, garlic, and ginger in crepes with a spicy plum sauce	\$8-

Soups

French Onion- served with croutons and Swiss cheese	\$4-
Lobster Bisque- Rich and creamy soup made with brandy and pieces of lobster.....	\$6-
Soup of the Day- Fresh made Chef's selection.....	\$3-

Salads

Dressing Choices: Ranch Dorothy Lynch, Italian, Bleu Cheese, 1000 Island, Honey Mustard,
Raspberry vinaigrette or House (Chardonnay vinaigrette)

- Bouquet of Field Greens Salad-** Fresh greens with cucumber and tomatoes\$3-
- Steakhouse Salad-** Large salad with mixed greens, cheese, cucumbers, tomatoes, pepperocini peppers, olives, and croutons\$5-
- Continental Cobb-** Our version includes grilled chicken, pecan encrusted bacon, yellow tomatoes, mushrooms, mango-ginger Stilton, kalamata olives, egg, and croutons atop mixed greens.....\$8-
- Caesar Salad-** Classic salad with Parmesan cheese, croutons and Caesar dressing\$4-

Caesar Salad Add Ons

- Grilled Chicken \$4-
Grilled Shrimp \$4-
Grilled Salmon \$6-
Filet Mignon (4oz.) \$6-



Sandwiches

All sandwiches are served with lettuce, tomato, onion, pickle and your choice of: steak fries, hash browns, garlic mashed potatoes, or a side salad.

- Blackened Prime Rib-** Certified Angus Beef ® served as an open faced sandwich\$9-
- Grilled Chicken-** Moist and tender chicken breast.....\$7-
- Certified Angus 1/2# Burger-** build with add ons to make the perfect burger\$8-
- Bison Burger-** Lean bison burger\$8-
- Veranda Sliders-** Three beef Tenderloin sandwiches. Each marinated, grilled and served with herbed mayonnaise. One topped with burgundy mushrooms, one with Gorgonzola, and the other one with balsamic onion and roasted red peppers.....\$10-

Sandwich Add Ons

- Bacon \$2-**
Sautéed Mushrooms \$1-
Sautéed Onions \$1-
Cheese – No Charge – Choices: Swiss, Provolone, American Cheddar Cheese, or Bleu Cheese

Dinner Selections

All entrees are served with assorted dinner rolls, bouquet of field greens salad, vegetable of the day, and choice of:

baked Potato, garlic mashed potatoes, steak fries, hash browns, or rice pilaf
Steak house salad may be substituted for \$2-

Beef

Filet Mignon (8oz.)

Wrapped in Bacon
\$20-

New York Strip (12oz.)

\$18-

Ribeye (14oz.)

\$19-

Bison Sirloin (8oz.)

\$18-

Chopped Sirloin Steak (10 oz.)

With sautéed mushrooms and onions

\$15-



Prime Rib

Slow roasted to perfection

Petite (8 oz.)

\$12

Queen (12 oz.)

\$16

King (16 oz.)

\$20

Create your own Surf & Turf

Add a crab cake or three shrimp (fried or scampi style) for \$8- to any beef selection

Steak Add Ons - \$2 ea.

Burgundy Mushrooms

Peppercorn Sauce

Roasted Red Pepper Gorgonzola sauce

Chops and More

BBQ Ribs- half rack of our slow cooked pork ribs.....\$14-

Wild Boar Loin Chop- Rich flavor cooked loin with dark rum and brown sugar with dark cherry demi-glaze..... \$19-

Lamb Chops- Marinated then grilled with rosemary mustard sauce\$20-

Bavarian Pork Chop- 8oz. Chop marinated in stone ground mustard and horseradish; grilled and topped with onions and sauerkraut\$16-

Grilled Rosemary Chicken Breast- 10oz. Marinated breast with wing bone in\$16-

Seafood

Award-Winning Maryland Crab Cakes- Chefs special recipe made with jumbo lump crabmeat. Served with remoulade	\$19-
Salmon and Artichokes- Grilled wild Alaskan salmon with sun dried tomatoes, artichokes, garlic, capers and basil.....	\$17-
Halibut Steak- Grilled then topped with saffron and tomato cream sauce	\$15-
Ahi Tuna Steak- sesame seed encrusted and topped with wasabi-teriyaki glaze	\$17-
Chilean Sea Bass- Broiled and served over black bean salsa with roasted red pepper coulis.....	\$21-
Swordfish- Grilled and topped with lime-cilantro butter.....	\$16-
Shrimp Scampi- Sautéed shrimp in olive oil, garlic, white wine, and parsley.....	\$16-
Fried Shrimp- Six hand breaded jumbo shrimp	\$16-
Fried Walleye- Special breading with Parmesan cheese and herbs.....	\$15-
Catch of the Day-	Market Price

Chef's Featured Selections

Cedar Wrapped Salmon- with fennel, leeks, carrots, red peppers, and citrus butter	\$17-
Beef Forestiere (8 oz.)- Beef tenderloin with burgundy mushroom sauce.....	\$22-
Stuffed Tilapia- Stuffed with crab meat and mushrooms; then topped with Swiss cheese and white wine sauce	\$19-
Bouillabaisse- clams, mussels, lobster, shrimp, fish, scallops, and crab in a tomato-saffron laced with vegetables; served with French bread	\$22-

A Tour of Italy

All Italian specialties are served with garlic bread and a bouquet of field greens salad.
Olive oil or garlic and herbs can be substituted for any sauce.

Mussels Provençal- mussels, garlic, tomato, basil, olive oil, and white wine over angel hair pasta...	\$18-
Fettuccini Alfredo- pasta tossed in a creamy Parmesan sauce	\$11-
Add grilled Chicken.....	\$15-
Add sautéed shrimp.....	\$17-
Spaghetti- Traditional pasta in a meaty tomato sauce.....	\$11-
Portobello Stuffed Raviolis- with bleu cheese and tomato sauce.....	\$12-
Veal Parmesan- served with spaghetti and marinara sauce.....	\$18-
Chicken Parmesan- served with spaghetti and marinara sauce	\$15-

Desserts

See server for daily dessert selections

Kid's Menu

All Kid's meals come with fountain drink and a treat.

Macaroni and Cheese- made fresh with Velveeta cheese.....	\$5-
Chicken Strips- with fries	\$5-
Spaghetti- with garlic bread.....	\$5-
Grilled Cheese- with fries	\$5-
Burger- add cheese for no charge; served with fries and a pickle.....	\$5-
Filet of Beef (4 oz.)- Certified Angus Beef ® served with fries.....	\$8-
Kids Cut Prime Rib (6 oz.)- with fries.....	\$7-