



# *M's Pub*

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*Reservations Honored -- Open seven days a week  
20% added for parties of eight or more -- Smoking allowed on the  
patio only.*

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*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\*](http://www.MsPubOmaha.com)

# Starters

*Crab Cakes* - pickled vegetables, sweet chile aioli.

*Popper Dip* - three cheeses, roasted corn, charred jalapeno, tomato and crispy bacon with Lahvosh crackers and grilled pita.

*Potstickers* - pork & vegetable stuffed Potstickers, soba noodle vegetable salad, peanut and sweet thai chili sauce.

*Tartine* - toasted bread topped with dill cream cheese, tomato, cucumber, avocado, pickled onion, cured salmon and gremolata.

*Whole Artichoke* - drawn butter, lemon basil and curry aioli.

*Baked Brie en Croûte* - baked puff pastry filled with brie, chestnut honey butter and quince preserves with sliced apples.

*Black Bean Cakes* - pickled vegetables, chipotle aioli.

*Wine Plate* - assorted cheeses, fruits, nuts and breads.

*add charcuterie.*

## M's Renowned Baked Dishes

*Broiled with garlic butter & havarti cheese*

*Shrimp*

*Escargot*

*Mushrooms*

## M's Famous Lahvosh

*Armenian cracker with havarti cheese*

*The Original* - topped with scallions.

*Vegetarian* - hummus, spinach, artichoke hearts, tomato, red peppers, Calamata olives and scallions, drizzled with a roasted red pepper-cracked mustard aioli.

*Rueben* - corned beef, sauerkraut, scallions and creamy 1000 Island.

*Florentine* - scallions, spinach and tomato. *with bacon*

*Omaha* - roast beef, red onions, sautéed mushrooms and finished with creamy horseradish drizzle.

*Santa Fe* - blackened shrimp, bacon, corn, black beans, cilantro, scallion, tomatoes, and avocado with chipotle aioli. *sub chicken*

*Sicilian* - garlic, basil, and mixed olives.

*Thai* - grilled chicken, tomatoes, scallions, peanuts, basil, cilantro and Thai pepper sauce *sub shrimp*

# *Soup and Salads*

*Bleu Cheese Crumbles add .75*  
*All salads served with a hard roll.*

*Soup of the Day - Cup Bowl*

*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.*

*Small*

*Large*

*Add*

*Salmon*

*Steak*

*Chicken*

*Shrimp*

*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 tomato, Calamata olives, red onion, pine nuts, feta cheese and Greek dressing with grilled pita bread and chicken tenderloins.*

*Steak - romaine lettuce, 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 and Roma tomatoes with roasted garlic-red wine vinaigrette and grilled lamb.*

*Cobb - crisp greens tossed with turkey, bacon, tomato, egg, bleu cheese, scallions, mushrooms and hazelnut vinaigrette with sliced avocado.*

*Blackened Shrimp - crisp greens, avocado, Roma tomato, scallions, cilantro, yellow peppers and jalapeño mango vinaigrette with blackened shrimp and seared black bean cake. sub chicken*

*Salmon - spinach, sliced egg, scallions, cucumbers, artichoke hearts, Roma tomato, balsamic vinaigrette and grilled salmon.*

*Thai - crisp greens, soba noodles, bell pepper, scallion, cilantro, cucumber, tomato and sesame seeds with peanut dressing and grilled chicken.*

*Sub shrimp*

# Sandwiches

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

## Hot

*Seared 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 and cream cheese, red onion and mayonnaise on Pumpernickel.

**Italian** - pepperoni, capocollo, salami and provolone on herb toasted sourdough, served with banana pepper aioli.

**Reuben** - corned beef, pastrami, 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** - Wagyu beef, caramelized onion, Havarti cheese on pumpernickel with a side creamy horseradish sauce. sub turkey burger

## Cold

**California Club** - croissant with turkey, bacon, avocado, lettuce, sliced tomato and mayonnaise.

**Chicken Salad Croissant** - with lettuce, tomato and red onion.

**Nature Sandwich** - Tomato, cucumber, avocado, sprouts, Swiss and cream cheese on Pumpernickel. With turkey add

**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.

# 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 - add*

**“Pot Roast”** – 72 hour prime chuck roast, mashed potatoes, roasted vegetables and demi glace. ....

**Pub Burger** – Wagyu beef, bacon and aged cheddar 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 on a toasted Brioche bun and a side of tartar sauce.

**Chicken Burger** – marinated chicken breast grilled and served on a toasted Brioche bun with melted provolone cheese and a side of lemon-basil aioli.

**All Beef Hot Dog** – served on a hoagie bun with pickle relish, mustard and ketchup. Sauerkraut served by request.

**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, Calamata olives and spicy yogurt sauce.  
add Lamb Skewer

**Bratwurst Plate** – two beer-braised bratwurst, grilled and served with onions, sauerkraut, mashed potatoes and honey-mustard sauce.

**Pasta** – fettuccine tossed with basil pesto, topped with Romano cheese and served with garlic toasted bread. Add Chicken Add Shrimp

**Floyd's Skinny Plate** – grilled chicken breast with steamed vegetables.  
sub salmon

**Indian Lamb Satay** – marinated lamb grilled and served over basmati rice with tomatoes, feta cheese, scallions and spiced yogurt sauce.

**Thai Pork Satay** – marinated pork tenderloin grilled and served over basmati rice with tomatoes, cucumber relish, scallions and peanut sauce.

**Surf & Turf Satay** – beef tenderloin & black tiger shrimp grilled and served over basmati rice with scallions and teriyaki sauce.

**Asian Chicken Satay** – marinated chicken grilled and served over basmati with scallions and hoisin-peanut sauce.

## Desserts

*Whipped Tiramisu* -- garnished with chocolate-covered espresso beans.

*Sour Cream Pound Cake* -- dark rum glaze, whipped cream.

*Crème Brûlée* -- caramelized sugar.

*Carrot Cake* -- pecan fondant layers, cream cheese frosting.

*Cheese Cake* - Ask your server for the cheese cake flavor of the day.

*Flourless Mocha Fudge Torte* -- whipped cream, strawberry-amaretto sauce.

*Chocolate Marquis* -- chocolate mousse surrounded by liqueur-soaked ladyfingers with rich crème anglais.

*Fruit Crisp* - seasonal fruit & toppings served with vanilla ice cream.

*Ice Cream* - ask your server for seasonal offerings.

## Beverages

Coffee	.....	2.00	Café Latte Decaf	.....	3.50
Decaffeinated Coffee	.....	2.00	Iced Tea	.....	2.00
Espresso	.....	2.75	Republic of Tea, flavored....	4.50	
Espresso Decaf	.....	2.75	Assorted Hot Teas	.....	2.00
Cappuccino	.....	3.25	Milk, Juices, Soda	.....	2.00
Cappuccino Decaf	.....	3.25	San Pellegrino	.....	3.50
Café Latte	.....	3.50	Evian	.....	3.50

## Dessert Wines

-- (Muscat, Riesling...)

*These wines serve as a delicious accompaniment to our homemade desserts or are simply an elegant dessert in themselves.*

	<u>Bottle</u>	<u>Glass</u>
Viongier, Olay, California.....(375ML)	30.00	8.00
Muscat, Yalumba, Australia.....(375ML)	30.00	7.25
Riesling, "Late Harvest", Hogue, Columbia Valley, Ca.....(375ML)	22.00	5.00
Essensia, Quady, Orange Muscat, California.....(375ML)	21.00	4.50
Elysium, Quady, Black Muscat, California.....(375ML)	21.00	4.50

## Port

Graham's, Six Grape, Portugal...6.00	Taylor Fladgate, LBV, '05.....7.00
Quinta Di Crasto, Vintage 2003...13.00	Terra D' Oro Zinfandel . California....7.00
Sandemans Founders Reserve Portugal...7.00	Neiport, Tawny, Portugal.....9.00
Dow's, Vintage 1985, Portugal...20.00	Pedroncelli, Vintage 2008, California...8.00
Dow's, 20 Year Tawny, Portugal...14.00	
Dow's, Boardroom Tawny, Portugal...6.00	
Dows, LBV, 2003.....23.00	