

M's Pub

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

M's Puh usos only trans-fat froe oils

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 vege	etables, sweet chile aioli	13.95
Potstickers - pork & vege peanut and sweet that	etable stuffed Potstickers, so i chili sauce 10.95	ba noodle vegetable salad,
	es, roasted corn, charred po i Lahvosh crackers and grill	2 2
	opped with dill cream chees 1, cured salmon and gremol	
Black Bean Cakes - pickle	ed vegetables, chípotle aíolí.	8.95
Whole Artichoke - drawn	n butter, lemon basil and cu	erry aioli 11.95
	aked puff pastry filled with serves with sliced apples	2
Wine Plate -assorted che	eses, fruits, nuts and breads add charcuterie 6.9	
	nowned Bake d with garlic butter & hava	
Shrímp 11.95	Escargot 10.95	Mushrooms 9.95
	S Famous Lahr enian cracker with havarti	
The Original -topped wit	h scallions 9.50	
2	inach, artichoke hearts, ton callions, drizzled with a roo 95	2 2 2
Rueben - corned beef, sai	uerkraut, scallions and crea	my 1000 Island 12.95
Florentíne - scallions, spi	ínach and tomatoes 9.	95 with bacon 10.95
Omaha - roast beef, red o horseradish drizzle	mions, sautéed mushrooms a 12.95	and finished with creamy
	ímp, bacon, corn, black bear o with chipotle aíolí 13	
Sícílian - garlic, basil, an	d mixed olives 11.95	
_	matoes, scallíons, peanuts, b 5 sub shrímp 13.95	asil, cilantro and Thai

Soup and Salads

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

Soup of the Day - Cup 3.95 Bowl 5.95

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.

Wedge - romaine heart, Roma tomatoes, red onion, bacon and cucumber with creamy blue cheese dressing and sweet balsamic drizzle.

Small 5.95 Large...... 8.95

Add Salmon ... 6.95 Steak ... 7.95 Chicken ... 5.95 Shrimp ... 6.95

- **Warm Duck** fresh spinach with bleu cheese, walnuts, Roma tomato, julienne vegetables, red onion and warm bacon dressing with roasted duck. 14.50
- **Chicken Tenderloin** romaine, artichoke hearts, cucumbers, Roma tomatoes, Calamata olives, red onion, pine nuts, feta cheese and Greek dressing with grilled pita bread and chicken tenderloins. 13.95
- **Steak** romaine lettuce, bell pepper, red onion, bleu cheese, Roma tomatoes, croutons and Italian dressing with grilled beef tips. 14.95
- **Kate's Chicken Salad** chicken breast and celery dressed with lemon mayonnaise and red grapes, served with a cinnamon roll. 9.95
- **Lamb** spinach, feta cheese, cucumbers, bell pepper, scallions and Roma tomatoes with Harissa tomato dressing and grilled lamb. 16.95
- **Cobb** crisp greens tossed with turkey, bacon, tomato, egg, bleu cheese, scallions, mushrooms and hazelnut vinaigrette with sliced avocado. 12.95
- **Blackened Shrimp** crisp greens, avocado, Roma tomato, scallions, cilantro, yellow peppers and jalapeño mango vinaigrette with blackened shrimp and seared black bean cake. 15.95
- **Salmon** spinach, sliced egg, scallions, cucumbers, artichoke hearts, Roma tomato, balsamic vinaigrette and grilled salmon. 16.95
- **Crunchy** crisp greens, soba noodles, bell pepper, scallions, cilantro, cucumber, tomato and sesame seeds with peanut dressing and grilled chicken. 11.95

 Sub shrimp 14.95

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 2.95 Split Charge - add 1.00

Hot

Seared on the griddle.
Omaha Grill - roast beef, red onion and provolone cheese on sourdough with a side of creamy horseradish sauce 9.95
Pub Favoríte - turkey, Swiss and cream cheese, red onion and mayonnaise on Pumpernickel 8.75
Italian - pepperoni, capocolla, salami and provolone on herb toasted sourdough, served with banana pepper aioli 9.95
Reuben - corned beef, pastramí, sauerkraut, Swíss cheese and 1000 Island dressing on Pumpernickel with a pickle and síde of 1000 Island 9.95
Turkey Reuben - sliced turkey, sauerkraut, Swiss cheese and 1000 Island dressing on marbled rye with a pickle and side of 1000 Island 9.85
Tuna Melt - tuna, artichoke hearts, scallions, capers, lemon, mayonnaise, tomato, provolone and cream cheese on wheat 9.95
Iowa Grill - smoked pork, red onion and provolone cheese on herb toasted sourdough with a side of honey-mustard sauce 9.95
Patty Melt - seared beef patty, caramelized onion, Havarti cheese on pumpernickel with a side creamy horseradish sauce 11.95 sub turkey burger 10.95
Cold
California Club - croissant with turkey, bacon, avocado, lettuce, sliced tomato and mayonnaise 10.25
Chicken Salad Croissant - with lettuce, tomato and red onion 9.95
Nature Sandwich - Tomato, cucumber, avocado, sprouts, Swiss and cream cheese on Pumpernickel 9.25 With turkey add 1.50
Cucumber Sandwich - Sliced cucumbers, green onion, white pepper and mayonnaise on crustless sourdough 6.95
M's Original - Sliced roast beef or turkey, lettuce, tomato, provolone and tomato artichoke horseradish sauce on marbled rye 9.95
M's Greek Sandwich - ground turkey, walnuts, mayonnaise and lemon on

crustless whole wheat bread. 9.25

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 2.95
- **Pub Burger** seared house blend beef, bacon and Colby jack on a toasted Brioche bun with ketchup, mustard and a pickle. 11.95
- **Lamb Burger** with provolone cheese on a toasted Brioche bun with a side of Dijon mustard. 12.95
- **Turkey Burger** with Swiss cheese on a toasted Brioche bun with a side of lemon-basil aioli. 10.95
- **Fish Burger** grilled mahi-mahi filet with melted provolone cheese and tartar sauce on a toasted Brioche bun. 13.95
- **Chicken Burger** marinated chicken breast grilled and served with melted provolone cheese and a side of lemon-basil aioli. 10.95
- All Beef Hot Dog served on a hoagie bun with pickle relish, mustard and ketchup.

 Sauerkraut served by request. 8.50
- Carrot Dog marinated and grilled, served on a whole wheat hoagie with lettuce, tomato, relish, stone ground mustard and sauerkraut. 6.95
- **Falafel** chick-pea cakes over toasted pita with crisp greens, feta cheese, cucumbers, tomatoes, Calamata olives and spicy yogurt sauce. 9.95

 add Lamb Skewer 5.00
- **Bratwurst Plate** two beer-braised bratwurst, grilled and served with onions, sauerkraut, mashed potatoes and honey-mustard sauce. 14.95
- **Pot Roast** slow braised chuck, mashed potatoes, roasted vegetables and demi glace. 19.95
- **Pasta** fettuccine tossed with basil pesto, topped with Romano cheese with grilled tomatoes and garlic bread. ... 9.95 Add Chicken ... 2.00 Add Shrimp ... 3.00
- **Floyd's Skinny Plate** grilled chicken breast with steamed vegetables. 10.95 sub salmon 16.95
- **Indian Lamb Satay** marinated lamb, grilled and served over basmati rice with feta cheese, scallions and spiced yogurt sauce. 15.95
- **Thai Pork Satay** marinated pork tenderloin, grilled and served over basmati rice with cucumber relish, scallions and peanut sauce. 11.95
- **Surf & Turf Satay** beef tenderloin & black tiger shrimp, grilled and served over basmati rice with scallions and teriyaki sauce. 14.95
- **Asían Chícken Satay** marinated chícken, grilled and served over basmatí with scallions and peanut sauce. 11.95

Desserts

Whipped Tiramisu garnished with choco	late-covered espresso bea	ns 5.95		
Sour Cream Pound Cake dark rum glaze,	, whipped cream 5.	.95		
Crème Brulée caramelized sugar, garnis	hed with fresh berry	5.95		
Carrot Cake pecan fondant layers, crean	ı cheese frosting 5.9	95		
New York Cheese Cake - graham cracker o	crust, traditional cheesecc	ake 5.95		
Flourless Mocha Fudge Torte whipped cr	ream, strawberry-amaret	tto sauce 5.	.95	
Fruit Crisp - seasonal fruit & toppings ser	ved with vanilla ice crear	m 5.95		
Ice Cream - ask about our seasonal offering	gs. Scoop 1.95	Scoop 1.95		
$\mathcal{B}eve$	erages			
Coffee	Café Latte Decaf Iced Tea Assorted Hot Teas Milk, Juices, Soda San Pellegrino Acqua Panna	3.50 2.00 2.00 2.00 3.50 3.50		
Desse	rt Wines			
These wines serve as a delicious accompa	níment to our homemade de	esserts or are símj	oly	
an elegant de	ssert in themselves.		. ~	
	(, , , ,)	<u>Bottle</u> G		
Sauternes, Pineau Du Ray, France			6.00 12.00	
Viognier, "Late Harvest", Jones of Washington			10.0	
Elysium, Quady, Black Muscat, California			6.00	
Chateau de Caladroy Muscat de Rívesaltes Fra	ınce(375ml)	32.00	8.00	
${\mathcal P}$	ort			
Graham's, Síx Grape, Portugal8.00	Taylor Fladgate, LBV, '	05 10.	00	
Cockburn's Ruby Red13.00	Neiport, Vintage, Portu	ıgal 11.0	00	
Croft Reserve Tawny Porto 10.00				
Sc	ıke			
Kíkusuí Junmaí Gínjo 9.00	Tyku Cucumber Sake	Tyku Cucumber Sake11.00		
(Crísp & Comfortably Dry)	(Light and Refreshing w	rith Smooth Finish)	