

M's Pub

Reservations Honored -- Open seven days a week 20% added for parties of eight or more M's is a smoke-free environment

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 vegetables, sweet chile aioli 15.95
Potstíckers - pork & vegetable stuffed potstíckers, soba noodle vegetable salad, peanut and sweet thai chili sauce 12.95
Popper Díp - three cheeses, roasted corn, charred poblano & jalapeno, tomato and crispy bacon with Lahvosh crackers and grilled pita 10.95
Smoked Salmon Toast - dill cream cheese, avocado, tomato, cucumber, pickled onion, cured salmon, lemon zest and parsley 15.95
Black Bean Cakes - pickled vegetables, chipotle aioli 9.95
Whole Artichoke - drawn butter, lemon basil and curry aioli 13.95
Baked Brie en Croûte - baked puff pastry filled with brie, honey chestnut butter and quince preserves with sliced apples 14.95
Wine Plate -assorted cheeses, fruits, nuts and breads 16.95 add charcuterie 6.95
M's Renowned Baked Dishes Broiled with garlic butter & havarti cheese
Shrimp 13.95 Escargot 13.95 Mushrooms 12.95 Beef Tips 17.95
M's Famous Lahvosh
Armenian cracker with havarti cheese
The Original -topped with scallions 10.95
Vegetarían -hummus, spínach, artíchoke hearts, tomatoes, red peppers, Calamata olives and scallions, drízzled with a roasted red pepper-cracked mustard aíoli 14.95
*Bacon Cheeseburger - bacon, ground beef, red onion, tomatoes, cheddar, drizzled with secret sauce and topped with diced pickles 14.95
Florentine - scallions, spinach and tomatoes 11.95 with bacon 12.95
Omaha - roast beef, red onions, sautéed mushrooms and drizzled with creamy horseradish sauce 14.95
Santa Fe - blackened shrimp, bacon, corn, black beans, cilantro, scallions, tomatoes, and avocado with chipotle aioli 15.95 sub chicken 14.95
Sícílian - garlic, basil, tomatoes and mixed olives 13.95
Thaí - grilled chicken, tomatoes, scallions, peanuts, basil, cilantro and Thai pepper sauce 14.95 sub shrimp 15.95

Soup and Salads

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

Soup of the Day - Cup 4.95 Bowl 6.95

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.

Romaine Wedge - heart, Roma tomatoes, red onion, bacon and cucumber with creamy bleu cheese crumbles & dressing and sweet balsamic drizzle.

Small 6.95 Large..... 9.95

*Add Salmon ... 7.95 *Steak ... 8.95 *Chícken ... 6.95 *Shrímp ... 7.95 Tuna... 8.95

- **Warm Duck** fresh spinach with bleu cheese, walnuts, Roma tomato, julienne vegetables, red onion and warm bacon dressing with roasted duck. 15.95
- *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. 15.95
- *Steak romaine lettuce, bell pepper, red onion, bleu cheese, Roma tomatoes, croutons and Italian dressing with grilled beef tips. 17.95
- **Kate's Chicken Salad** chicken breast and celery dressed with lemon mayonnaise and red grapes, served with a cinnamon roll. 11.95
- *Lamb spinach, feta cheese, cucumbers, bell pepper, scallions, bulgur and Roma tomatoes with citrus mint vinaigrette and grilled lamb. 17.95
- **Cobb** crisp greens, turkey, bacon, tomato, egg, bleu cheese, scallions, mushrooms with sliced avocado and hazelnut vinaigrette. 14.95
- *Blackened Shrimp crisp greens, avocado, Roma tomato, scallions, cilantro, yellow peppers and jalapeño mango vinaigrette with blackened shrimp and seared black bean cake. 17.95
- *Salmon spinach, sliced egg, scallions, cucumbers, artichoke hearts, Roma tomato, balsamic vinaigrette and grilled salmon. 17.95
- *Tuna crisp greens, pickled vegetables, scallions, cilantro, peanut ramen crunch and sesame seeds with Asian sesame dressing and seared tuna. 17.95

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 11.50
Pub Favoríte - turkey, Swíss, cream cheese, red oníon and mayonnaíse on Pumperníckel 9.95
Italian - pepperoni, capocolla, salami and provolone on herb toasted sourdough, served with banana pepper aioli 11.50
Reuben - corned beef, pastramí, sauerkraut, Swíss cheese and 1000 Island dressing on Pumpernickel with a pickle and side of 1000 Island 11.50
Turkey Reuben - sliced turkey, sauerkraut, Swiss cheese and 1000 Island dressing on marbled rye with a pickle and side of 1000 Island 11.50
Tuna Melt - tuna, artichoke hearts, scallions, capers, lemon, mayonnaise, tomato, provolone and cream cheese on wheat 11.50
Iowa Grill - smoked pork, red onion and provolone cheese on herb toasted sourdough with a side of honey-mustard sauce 11.50
*Patty Melt - seared beef patty, caramelized onion, Havarti cheese on pumpernickel with a side of creamy horseradish sauce 13.95 sub turkey burger 12.95
Cold
California Club - croissant with turkey, bacon, avocado, lettuce, sliced tomato and mayonnaise 11.95
Chicken Salad Croissant - with lettuce, tomato and red onion 10.95
Nature Sandwich - Tomato, cucumber, avocado, sprouts, Swiss and cream cheese on Pumpernickel 10.25 With turkey add 1.50
Cucumber Sandwich - Sliced cucumbers, green onion, white pepper and mayonnaise on crustless sourdough 8.95
M's Original - Sliced roast beef or turkey, lettuce, tomato, provolone and tomato artichoke horseradish sauce on marbled rye 10.95
M's Greek Sandwich - ground turkey, walnuts, mayonnaise and lemon on

crustless whole wheat bread. 10.50 toasted with sprouts & avocado.....12.95

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 ground beef, bacon and Colby jack on a toasted Brioche bun with ketchup, mustard and a pickle. 13.95
- *Lamb Burger with provolone cheese on a toasted Brioche bun with a side of Dijon mustard. 14.95
- *Turkey Burger with Swiss cheese on a toasted Brioche bun with a side of lemon-basil aioli. 12.95
- *Fish Burger grilled mahi-mahi filet with melted provolone cheese and tartar sauce on a toasted Brioche bun. 15.95
- *Chicken Burger marinated chicken breast grilled and served with melted provolone cheese and a side of lemon-basil aioli. 13.95
- **All Beef Hot Dog** on a whole wheat hoagie bun with pickle relish, mustard and Ketchup. 9.95
- **Carrot Dog** marinated and grilled, served on a whole wheat hoagie with lettuce, tomato, relish, stone ground mustard and sauerkraut. 8.95
- **Falafel** chick-pea cakes over toasted pita with crisp greens, feta cheese, cucumbers, tomatoes, Calamata olives and spicy yogurt sauce. 11.95

 *add Lamb Skewer 5.95
- **Bratwurst Plate** two beer-braised bratwurst, grilled and served with onions, sauerkraut, mashed potatoes and honey-mustard sauce. 15.95
- **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. ... 12.95 Add Chicken ... 2.00 Add Shrimp ... 3.00
- *Floyd's Skinny Plate grilled chicken breast with steamed vegetables. 13.95 sub salmon 17.95
- *Indian Lamb Satay lamb, grilled and served over basmati rice with feta cheese, scallions, seasonal vegetables and spiced yogurt sauce. 17.95
- *Thai Pork Satay pork tenderloin, grilled and served over basmati rice with cucumber relish, scallions, seasonal vegetables and peanut sauce. 14.95
- *Surf & Turf Satay beef tenderloin & black tiger shrimp, grilled and served over basmati rice with scallions, seasonal vegetables and teriyaki sauce. 17.95
- *Asían Chícken Satay chícken breast, grilled and served over basmatí with scallions, seasonal vegetables and peanut sauce. 14.95

Desserts

Whipped Tiramisu garnished with chocolat	e-covered espresso beans	6.95			
Sour Cream Pound Cake dark rum glaze, w	hípped cream 6.95				
Crème Brulée caramelized sugar, garnished	d with fresh berry 6.95				
Carrot Cake pecan fondant layers, cream c	heese frosting 6.95				
New York Cheese Cake - graham cracker cru	st, tradítíonal cheesecake	6.95			
Flourless Mocha Fudge Torte whipped crea	m, strawberry-amaretto sau	ce	6.95		
Fruit Crisp - seasonal fruit & toppings served	l with vanilla ice cream	6.95			
Ice Cream - ask about our seasonal offerings.	Scoop 1.95				
Beverages					
Coffee (Organic)	Assorted Hot Teas Mílk, Juíces, Soda San Pellegríno	3.50 2.95 3.25 2.95 3.50 3.50			
	2.7				
	t Wines				
These wines serve as a delicious accompanin	nent to our homemade desserts	or are sín	nply		
These wines serve as a delicious accompanin		or are sín <u>Glass</u>	nply Bottle		
These wines serve as a delicious accompanin	nent to our homemade desserts ort in themselves.				
These wines serve as a delicious accompanin an elegant desse	nent to our homemade desserts ort in themselves(375ML)	<u> Glass</u>	<u>Bottle</u>		
These wines serve as a delicious accompanin an elegant desse Sauternes, Pineau Du Ray, France	nent to our homemade desserts ort in themselves(375ML)	<u>Glass</u> 6.00	Bottle 24.00		
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