

## **Appetizers**

### **Shrimp Cocktail \$15**

House Made Cocktail Sauce / Charred Lemon

### **Truffle Mushroom Risotto \$12**

Roasted Wild Mushrooms / Shallots / Pecorino Romano / Chives / Truffle Oil

### **Burrata Caprese Crostini \$12**

Tomato & Basil Salad / Grilled Tuscan Bread / Sea Salt / EVO / Balsamic Glaze

### **Chipotle BBQ Short Rib Flatbread \$14**

Pepper Jack Cheese / Chipotle BBQ Marinated Beef Short Rib / Crispy Onion

## **Soups and Salads**

### **French Onion Soup \$8**

### **Soup Du Jour \$8**

### **IHCC Salad \$10**

Mixed Greens / Apples / Pears / Cranberry Raisin / Carrots / Cucumbers

Toasted Almonds / Lemon Basil Vinaigrette

### **BLT Wedge \$10**

Double Smoked Bacon / Vine Ripened Tomatoes

Crispy Iceberg Lettuce Wedge / Maytag Bleu Cheese Dressing

### **Classic Caesar Salad \$10**

Crisp Romaine / Parmesan / House Made Croutons

Classic Caesar Dressing

## **Entrees**

### **\*14 oz. Omaha Prime Steak \$46**

Cauliflower Puree / Grilled Asparagus / Crispy Onion / Demi-Glace

### **Crispy Panko Chicken Milanese \$24**

Baby Arugula / Grape Tomato / Fresh Mozzarella

Crispy Onion / EVO / Balsamic Glaze

### **Blackened Salmon \$28**

Jasmine Rice / Garlicky Spinach Sauté

Roasted Pepper Coulis / Tomato Corn Salsa

### **Ricotta Gnocchi with Sausage & Hot Cherry Peppers \$23**

House Made Ricotta Gnocchi / Sweet Italian Sausage / Baby Spinach

Hot Cherry Peppers / Pecorino / Garlic / EVO

### **Crispy Roasted Half Duck \$32**

Scallion Mashed Potato / Honey Garlic Roasted Carrots / Hoisin Demi