

STARTERS

CACTUS STRAWS

Hand breaded onion straws served with chipotle aioli 11

1982 SAUTÉED MUSHROOMS

We learned our lesson don't mess with the classics. Button mushrooms sautéed in the Original recipe 12

SMOKED SALMON

Fresh Salmon cured and smoked in house, served with cream cheese, shallots, capers and fried rice paper 17

SPINACH & ARTICHOKE DIP

Blend of spinach, artichoke and cream cheese; baked and served with tortilla chips 15

DRY AGE CANDLE

Homemade from roasted dry age trimmings and butter. As the candle melts it blends with aged vinegar and herbs, served with grilled bread for dipping 13

SANDWICHES

Served with choice of one potato side

PRIME RIB SANDWICH

8 oz prime rib on an open-faced hoagie roll 23 Not served on Monday Have it Blackened for +2

FRENCH DIP

Thinly sliced prime rib and swiss cheese on a French roll 18

STEAK SANDWICH

Grilled New York Strip with caramelized onions, sautéed mushrooms, topped with swiss cheese on a French roll dressed with chimichurri mayo 20

LOBSTER & CRAB MUSHROOMS

Blend of lobster and lump crab meat, mixed w/ cream cheese, stuffed mushrooms and topped with a parmesan mozzarella blend 19

TIPS

Tender cuts of steak sauteed in Dry-Aged butter and served with Charred Scallion and grilled bread 16

NEBRASKA CHEESE FRIES

House cut fries piled high with shaved blackened prime rib, crumbled bacon, cheese wiz, chives and drizzled with BBQ sauce 18

JALAPENO ROCKETS

Jalapenos stuffed with smoked brisket, pimento cheese, wrapped in bacon, and drizzled with BBQ sauce 16

GORGONZOLA GARLIC CHEESE BREAD

French bread basted with garlic butter and layered with mozzarella and drizzled with gorgonzola cream sauce 15

FLYOVER CHEESESTEAK

Sliced smoked prime rib, sauteed onions, house cheese wiz and tangy scratch red sauce on a French roll 18

CHICKEN BACON RANCH

Fried chicken breast, melted cheese, pecan smoked bacon, tomato, ranch sauce and lettuce on a soft bun 14

ROCKEFELLER

Fried shrimp on a garlic butter toasted French roll, melted spinach artichoke dip, herb and hot sauce aioli 18

On tables of 8 and larger a 18% gratuity will be added. For parties of 8 or more we will only do a max of 4 separate checks.

**Consuming raw or undercooked meats & eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

BURGERS

Served with choice of one potato side.

ROCKETMAN BURGER

8oz house grind topped with cheddar cheese & Jalapeno rockets, (jalapenos stuffed with smoked brisket burnt ends, pimento cheese and wrapped in bacon) 17

CHEESEBURGER

8oz house grind, cheddar cheese, lettuce, onion and tomato 15

COPPERMILL BURGER

8oz house grind, bacon, gouda, caramelized onions and truffle aioli 16

KEN'S JAMMIN BACON BURGER

8oz house grind topped with candy bacon, bacon jam, garlic aioli and cheddar cheese 17

COOKS BURGER

The fusion of two burgers, this is the cooks and bosses favorite over the top burger. 8oz house grind topped with bacon jam, melted gouda cheese and truffle aioli 17

Switch out your Kaiser Bun for A Gluten Free Bun +2

SIDES

BAKED POTATO

LOADED BAKED POTATO

HOUSE FRIES

STEAK FRIES

BROWN BUTTER MASHED POTATOES

SWEET FRIES +2

FRIED BRUSSEL SPROUTS +3

MARINATED ASPARAGUS +4

TRUFFLE FRIES +3

SAUTÉED MUSHROOMS +4

BACON WRAPPED ASPARAGUS +5

MAC & CHEESE +7

PUB GRUB

CHICKEN & WAFFLES

Two Belgium waffles topped with fried chicken breast, along with a house made maple pork sausage and homemade blueberry maple syrup 16

FARMERS BOWL

Mashed potatoes topped with fried chicken breast, sautéed corn, cheddar cheese and homemade white bacon gravy 15

CHICKEN STRIPS

Hand breaded chicken breast strips with BBQ sauce (served with potato side) 13

KIDS MEALS

All kids meals are served with house cut fries

THREE CHICKEN STRIPS 8

GRILLED CHEESE 6

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SALADS

ICEBERG WEDGE

Cherry tomatoes, fried pork belly, blue cheese crumbles, garlic croutons, drizzle of balsamic glaze and blue cheese dressing 12
or add to an entree for +6

CLASSIC CAESAR

Romaine, parmesan, croutons and caesar dressing 10
or add to an entrée for +5
Add anchovies +2

MILL SALAD

Field greens, cherry tomatoes, red onions, cucumbers, croutons and cheddar cheese 9

BURRATA & STRAWBERRY

Mix of field greens, toasted pistachios, fresh cut strawberries, fresh burrata cheese, and cheese crisp. Best served with Chipotle Honey Vinaigrette. 14
or add it to an entree for +7

SCRATCH DRESSINGS

RANCH, BLUE CHEESE, THOUSAND ISLAND, PEPPERCORN & LEMON, BALSAMIC, STEAKHOUSE VINAIGRETTE, CAESAR, BALSAMIC POPPY SEED, CHIPOTLE HONEY VINAIGRETTE

NOT SCRATCH BUT STILL GOOD

DOROTHY LYNCH, HONEY MUSTARD, ITALIAN

ADD PROTEIN TO ANY SALAD

CRISPY CHICKEN +6	GRILLED SALMON +13
6OZ. NEW YORK STEAK +13	GRILLED CHICKEN +6

MAINS

Served with choice of soup or garden salad

HONEY SALMON

Fresh roasted salmon with a honey spice glaze, topped with pistachio crumble with feta and dates. Served with mashed potatoes and marinated asparagus 33

SEAFOOD LASAGNA

Sauteed lobster, shrimp, and crab with tomatoes & spinach. Layered between noodles, ricotta cheese and creamy alfredo sauce 29

SHRIMP SCAMPI PASTA

Shrimp sauteed in butter, wine, lemon, and garlic, tossed with aged parmesans and bucatini noodles 31

BRUSCHETTA CHICKEN

Grilled chicken breast topped with melted mozzarella, diced tomatoes, garlic, basil and balsamic glaze. Served with mashed potatoes and marinated asparagus 26

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ADAM'S SMOKED PRIME RIB

(served Tuesday through Saturday)

High choice Stockyard Angus Beef Ribeyes aged with the bone on to maximize flavor. Seasoned with Adam's signature rub and slow smoked with Hickory wood. Served with one potato side and soup or garden salad. 10 oz 33 | 14 oz 45

ADAM'S CUT

20 oz. slow smoked prime rib seasoned with our signature Black Seasoning, grilled on our char broiler and topped with Dry-Aged Marrow Butter and served with Chimichurri cream sauce 64
Not served on Mondays

BUTCHER BLOCK

Served with one potato side and soup or garden salad. All of our steaks are aged in house for a minimum of 30 days and cut by hand daily using only the finest Prime and Choice Stockyards Angus Beef.

FILET 6 oz 37 | 8 oz 48

K.C. STRIP 12 oz 39

RIBEYE 14 oz 45

PRIME SIRLOIN 10 oz 29

FILET OSCAR

8oz filet bacon wrapped and topped with lobster and crab meat and béarnaise sauce 65

DRY-AGED MARKET

Everything in our Dry-Aged Program comes from the Connealy Angus Ranch, in Whitman Nebraska. The Connealy family are a sixth generation purebred Angus ranch in the heart of the Sandhills. Every beef is hand selected, graded Prime to ensure the highest quality and aged in our coolers for a minimum of 45 days. Ask your server for tonight's feature cuts.

TOPPINGS

BACON WRAPPED +4

BÉARNAISE SAUCE +3

BLACKENING SEASONING +2

BLUE CHEESE +4

GORGONZOLA CREAM SAUCE +4

SAUTÉED MUSHROOMS +4

CHARRED SCALLIONS +4

**PULLED LOBSTER
AND CRAB MEAT** +13

CHIMICHURRI +3

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