

BOILERROOM RESTAURANT

OMAHA RESTAURANT WEEK

\$50 per person



house charcuterie

selection of house cured meats, pickles, mustard

or

nebraska farm's mixed green salad

tomato jam, herbed goat cheese, chive vinaigrette

or

potato soup

tomato braised oxtail, chili oil, potato crisp, micro celery



glazed lemon sole

sweet corn, green beans, smoked mushrooms, roasted peppers, pea tendrils

or

grilled morgan ranch wagyu flank steak

carrot purée, potato gratin, braised greens, bernaise



apple crumb cake

bourbon caramel, vanilla bean ice cream

or

flourless chocolate cake

red wine chocolate ganache, fudge sauce, macerated raspberries, candied nuts

we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: squeaky green organics, rhizosphere, honey creek farms, shadowbrook farms, clementines p&p, bedford gardens, blooms organics, botna farms, heartland organics, le quartier, t.d.niche farm, majinola ranch, plum creek farms, sanders farms, birdsong farms, dakota harvest lamb. eating raw or undercooked food increases your chance of foodborne illness. **gratuity is added to parties of 5 or more. no split checks.** menu may change according to availability.