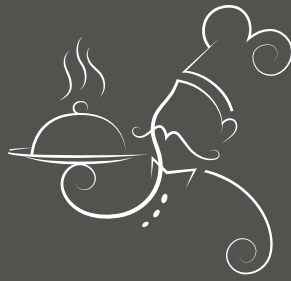


LUNCH TO-GO



Taste

it's all good.

A GOOD PLACE TO START

- » bruschetta \$6
- » tempura calamari \$6.75
- » hummus with flour chips \$5
- » edamame \$4.75
- » assorted cheese plate \$9.5
- » escargot with melted havarti cheese \$9
- » artichoke-caramelized onion-spinach dip with flour chips \$6.75
- » sweet potato fries with basil aioli \$5.5
- » tomato, basil & mozzarella salad \$5.75
- » beet & goat cheese salad \$5.75

SOUP OF THE DAY \$4

LARGE-PLATE SALADS

- » seared tuna \$9.75
- » greek salad with gyro meat \$9.5
- » grilled shrimp skewer with a sweet chili sauce \$9.5
- » crunchy dill chicken salad \$9
- » coconut chicken \$9.5
- » grilled tenderloin medallions with citrus bbq sauce \$12
- » salt & pepper NY strip with side of brandied mushroom sauce \$17
- » sesame-seared salmon \$9.75
- » panko salmon with artichoke, onion & spinach stuffing \$10.5
- » classic chicken caesar salad \$9.25
- » seasonal garden salad \$5.5 *with chicken, add \$2.5*
- » chickpea falafel with tzatziki over greek salad \$9.25

PARATHA WRAPS *served with side salad*

- » grilled chimichurri lamb with mint pesto \$9.5
- » fire-roasted chicken breast with chipotle aioli \$8.5
- » beef tenderloin with spicy citrus bbq sauce \$9.75
- » mesquite-smoked turkey with chipotle aioli \$8.5
- » gyro with greek salad \$9
- » crunchy dill chicken \$9
- » chickpea falafel with tzatziki & greek salad \$9.25

SOUTH OF THE BORDER SPECIALTIES

- » steak fajitas with spanish rice \$10.5
- » chicken enchilada with spanish rice & salad \$9
- » shredded pork tamales with spanish rice & salad \$9.5
- » chicken quesadilla with spanish rice & salad \$9
- » tempura fish tacos with spanish rice & salad \$9.5
- » 7-layer shrimp tostada with spanish rice \$9.5
- » spicy grilled chicken tacos with spanish rice & salad \$9.25

WET YOUR WHISTLE



- » soda \$1.95
- » coffee \$1.95
- » cappuccino \$3.5
- » republic tea \$3.75
- » iced tea \$1.95
- » double espresso \$2.25
- » latte \$3.5

HALF PIZETTES *served with side salad*

- » pepperoni & mushroom \$9
- » sausage, artichokes, onions & peppers \$9
- » tomato, basil & artichoke \$8.5

TASTE SPECIALS *add soup or salad \$3*

- » beef tenderloin tips with porcini pasta \$11
- » penne pasta with grilled chicken, smothered in puttanesca \$9.5
- » spring orzo salad with salmon or grilled chicken \$11
- » saffron bouillabaisse over basmati rice \$14
- » calamari, tomato & basil tossed in a white wine sauce over pasta \$11
- » rosemary chicken satay with hummus & side salad \$9
- » asian pesto chicken & baby spinach salad \$9.5
- » lemon chicken piccata with penne pasta \$10.5
- » mussels in wine garlic butter sauce with grilled french bread \$11.5
- » pan-seared duck breast atop arugula salad with an asian vinaigrette \$13

A SWEET FINISH

- » creme brulee with fresh fruit \$5
- » bananas foster \$5
- » double chocolate brownie with ice cream \$5
- » new york style cheesecake \$5
- » chocolate lava cake \$6

NOW AVAILABLE ... house dressing to-go \$4.5

JOIN OUR V.I.P. CLUB

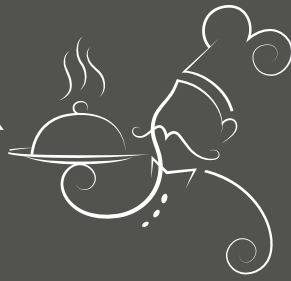
Members receive notice of upcoming events, plus a **free dessert or glass of wine** on your birthday or anniversary.

Visit tastedining.com to register.

402-884-3175 | WWW.TASTEDINING.COM

SPECIAL ORDERS WELCOME. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

DINNER TO-GO



Taste

it's all good.

A GOOD PLACE TO START

- » soup of the day \$4
- » house salad \$4.5
- » tomato, basil & mozzarella salad \$5.75
- » beet & goat cheese salad \$5.75
- » escargot with melted havarti cheese \$9
- » bruschetta \$6
- » tempura calamari \$6.75
- » hummus with flour chips \$5
- » edamame \$4.75
- » assorted cheese plate \$9
- » artichoke-caramelized onion-spinach dip with flour chips \$6.75
- » sweet potato fries with basil aioli \$5.5
- » 7-layer shrimp tostada \$9
- » chickpea falafel with tzatziki & pico de gallo \$6.5

PIZETTES

- » pepperoni & mushroom \$9.5
- » sausage, artichokes, onions & peppers \$9.5
- » classic marguerita with basil & cheese \$9

SURF

- » saffron bouillabaisse with shrimp, scallops & mussels over basmati rice \$15
- » swordfish with mango chutney \$13.5
- » calamari, tomato & basil tossed in a white wine sauce over pasta \$11.5
- » seared tuna with hoisin & hot mustard over micro greens \$10
- » soy kaffir lime glazed salmon with citrus basmati rice \$11.5
- » pan-seared atlantic cod atop israeli couscous & sicilian olives caper sauce \$13.5
- » pan-seared trout with french beans & brown butter sauce \$12.5
- » mussels in wine garlic butter sauce with grilled french bread \$12.5
- » smoked gouda shrimp with handmade pasta \$12
- » herb crusted diver scallops atop soffritto couscous \$14.5
- » seared mahi-mahi with lemon asparagus risotto \$12.5
- » saffron shrimp risotto with pico de gallo \$12.5

4 COURSES
FOR \$22

soup - salad or appetizer
choice of entree - dessert
MONDAY - THURSDAY
- DINNER ONLY -
*some restrictions apply *

WET YOUR WHISTLE



- » soda \$1.95
- » coffee \$1.95
- » cappuccino \$3.5
- » republic tea \$3.75
- » iced tea \$1.95
- » double espresso \$2.25
- » latte \$3.5

TURF

- » new york strip with garlic mash potato & brandied mushroom sauce \$19
- » masa pork tamales with spanish rice \$10.5
- » rustic os so buco ragu with homemade gnocchi \$11.5
- » chicken satay with peanut sauce over dill rice \$8.5
- » lemon chicken piccata with grilled asparagus & pasta \$12.5
- » fire-roasted chicken quesadilla with chipotle aioli & corn salsa \$9.5
- » mama's spicy meatballs with puttanesca & penne pasta \$11
- » seared beef tenderloin tips with porcini mushroom pasta \$13
- » pacific rim baby back ribs with sweet potato fries \$12.5
- » roasted garlic thyme chicken, caramelized onion mashers & pan gravy \$11.5
- » pan-seared duck breast atop arugula salad with an asian vinaigrette \$13

HOLD THE MEAT

- » curry vegetable couscous \$8.5
- » puttanesca with penne pasta \$8
- » caramelized veggie quesadilla \$8.5
- » seasonal grilled vegetables with cilantro ginger sauce \$8.5
- » grilled asparagus risotto with lemon zest \$10

A SWEET FINISH

- » creme brulee with fresh fruit \$5
- » bananas foster \$5
- » double chocolate brownie with ice cream \$5
- » new york style cheesecake \$5
- » chocolate lava cake \$6

LARGE PLATE SALADS ... now available at dinner

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