



**The Husker  
HOUSE**

*Welcome!*

HOME OF GREAT STEAKS,  
SEAFOOD &  
FRIENDLY SERVICE

**HUSKERSTEAKHOUSE.COM**

*Your Hosts,  
Tim & Karen Wallick*

# APPETIZERS

## BEEF TIPS

Six sirloin beef tips wrapped in bacon 7.95

## FRIED MUSHROOMS

Jumbo button mushrooms hand breaded and deep fried 7.95

## SHRIMP COCKTAIL

Six large chilled shrimp served with our own cocktail sauce 10.95

## ONION RINGS

Thinly sliced onions hand breaded and deep fried to a golden brown 7.95

## CHEESE TOAST

French bread toasted with garlic and butter or melted mozzarella cheese 6.95

## CALAMARI FRIES

Wild caught and hand breaded 8.95



## APPETIZER PLATTER

A combination of beef tips, shrimp and breaded mushrooms

12.95

# SANDWICHES & SUCH

## THE HUSKER BURGER\*

1/2 lb ground sirloin, lettuce, tomato and pickles on a kaiser with fries 9.95

## REUBEN

Shaved corned beef, Swiss and sauerkraut on grilled marble rye with fries 11.95

## PRIME RIB SANDWICH

Tender slice of prime rib served on toast with au jus and fries 14.95

## TENDERLOIN STEAK SANDWICH

Choice beef tenderloin wrapped with bacon, served with fries and onion rings 14.95

## SIRLOIN STEAK\*

Choice sirloin grilled to your liking, served with fries & onion rings 13.95

## CHEF SALAD

Large bowl of iceberg lettuce with ham, cheese, egg and veggies 10.95

## GARDEN SALAD

Tossed iceberg lettuce with veggies and your choice of dressing 4.45

## CHICKEN CAESAR SALAD

Romaine lettuce, char-broiled chicken breast, tomatoes and caesar dressing 10.95

## SIDE CAESAR SALAD

Romaine lettuce, parmesan cheese and caesar dressing 4.45

## SOUP DU JOUR

Cup 3.95 Bowl 4.95

## SOUP AND SALAD

A cup of our featured soup and your choice of garden or caesar salad 7.95

# HUSKER Entrees

Served with potato or wild rice, cup of soup or salad, Italian roll and choice of spaghetti or vegetable

## BROASTED CHICKEN

Three pieces of juicy chicken broasted to order 12.95

## PORK CHOPS

Two center cut, lean, boneless pork chops grilled to perfection 14.95

## WINDSOR LOIN

10 oz pork loin dry cured 15.95

## BEEF LIVER

Baby beef liver prepared with sauteed onions and bacon 13.95

## CHICKEN BREAST

Grilled and served on a bed of wild rice with honey mustard sauce 11.95

## CHICKEN LIVERS

Chicken livers sauteed in butter and mushrooms 12.95

## CHICKEN FRIED STEAK

Hand breaded and topped with our own country style brown gravy 15.95

SALAD DRESSINGS: Ranch, French, Dorothy Lynch, House Italian, Caesar, 1000 Island, Honey Mustard, Fat Free Dorothy Lynch, Raspberry Vinaigrette (fat free) Blue Cheese creamy or chunky add .75

 **Husker House Favorites**

\*CONSUMER ADVISORY: 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.

*Ask about our Catering!*



# HUSKER HOUSE STEAKS

Served with choice of french fries, hash browns, baked potato or wild rice, cup of soup, garden salad or caesar salad, Italian roll and your choice of spaghetti or vegetable

## T-BONE\*

A great steak! 16-18 oz  
22.95

## BEEF KABOB\*

Tenderloin, peppers, onions and mushrooms on a bed of wild rice (no potato) 16.95

## GROUND SIRLOIN STEAK\*

Wrapped in bacon and topped with our hearty mushroom sauce 15.95

## STEAK & LOBSTER\*

6 oz sirloin paired with an 8 oz lobster tail 32.95

## FILET MIGNON\*

wrapped in bacon  
8 oz house cut 21.95  
6 oz petite 18.95



## HICKORY GRILLED RIBEYE\*

12 oz 20.95

## CHOICE TOP SIRLOIN\*

10 oz 18.95

## JACK DANIEL'S SIRLOIN\*

Our house specialty 19.95

## NEW YORK STRIP\*

12 oz 20.95



## PRIME RIB

A Husker House specialty!

Choice Prime Rib  
slowed cooked  
to your liking

12 oz dinner cut 20.95

18 oz Husker cut 23.95



### RARE

brown with red center

### MEDIUM RARE

brown with medium red center

### MEDIUM WELL

with inside done but juicy

### WELL DONE

dark brown with center cooked thoroughly

# SEAFOOD

Served with choice of french fries, hash browns, baked potato or wild rice, cup of soup, garden salad or caesar salad, Italian roll and your choice of spaghetti or vegetable

## SALMON FILLET

Salmon fillet presented to you  
grilled or broiled 17.95

## GULF SHRIMP

French fried gulf stream shrimp served with cocktail sauce 15.95

## CATFISH

Whole fresh water catfish deep fried to a crisp golden brown 15.95

## HALIBUT FILLET

Broiled or grilled 21.95

## SEAFOOD PLATTER

A combination of deep fried shrimp, scallops, cod and clams 16.95

## ORANGE ROUGHY

A white, tender fillet broiled, grilled or deep fried 18.95

## CANADIAN WALLEYE

Tender, delicious farm raised walleye  
grilled or deep fried golden 19.95

## SEA SCALLOPS

Succulent deep water sea scallops  
deep fried golden brown 16.95

## LOBSTER TAIL

8-9 oz 26.95

## SHRIMP SCAMPI

Five gulf shrimp sauteed in garlic butter and herbs 16.95

## KING CRAB LEGS

18 oz of Alaskan king crab legs served with drawn butter 33.95



Served with garlic toast and your choice of Garden or Caesar salad

## CHICKEN FETTUCCINI

Fresh fettuccini topped with our homemade alfredo sauce and sliced, grilled chicken 13.95

## ITALIAN SPAGHETTI

Fresh spaghetti noodles topped with our homemade Italian sauce and meatballs 12.95

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## BEVERAGES

2.25

Coke, Diet Coke, Sprite, Pibb Extra, Barq's Root Beer, Lemonade

## BEER



### On Tap

Boulevard Wheat 3.50

Sam Adams (seasonal) 3.50

Stella Artois 4.00



### Imports 3.50

Heineken

Corona

Amstel Light

Guinness Draught



### Specialty 3.50

Killian's Irish Red

Amber Bock

Sam Adams Boston Lager

Mike's Hard Lemonade

Seagrams Wine Cooler



## WINE

### By The Glass

WHITE ZINFANDEL, Pacific Bay 4.00 / 13.95

Fruity and ripe with strawberry and plum flavors

LAMBRUSCO, Riunite (Italy) 4.00 / 13.95

Fruity, soft and delicious, compliments a variety of foods

### White recommended with chicken or seafood

Chardonnay (Pacific Bay) 4.75 / 17.95

Moscato (Lindemans) 4.50 / 17.95

Chardonnay, Napa Valley (Beringer) 6.00 / 23.95

Sauvignon Blanc (Fog Head) 5.75 / 22.95

Pinot Grigio (Bolla) 5.50 / 21.95

Johannisberg Riesling (Chateau Ste. Michelle) 4.50 / 16.95

Sauvignon Blanc (Kim Crawford) 6.50 / 24.95

### Red ideal with steaks and other hearty dishes

Cabernet Sauvignon (Trinity Oaks) 5.25 / 21.95

Cabernet Sauvignon, Yulupa (Kenwood) 6.00 / 24.95

Cabernet Sauvignon, Sonoma County (Rodney Strong) 7.50 / 32.95

Shiraz (Black Opal) 5.75 / 22.95

Merlot (C.K. Mondavi) 5.25 / 21.95

Merlot, Grand Estates (Columbia Crest) 6.00 / 24.95

Pinot Noir (Meridian) 6.00 / 24.95

Chianti (Placido) 23.95

Twisted River (Sweet Red) 4.75 / 19.95

### Port Wine

Grahams (Six Grapes, Porto) 5.25

### Sparkling Wines wines for cocktails or dining

Brut Champagne (Korbel) 20.95

Asti, Martini & Rossi (Italy) 20.95



Ask to see our Reserve Wine List for that special occasion.

We serve a large variety of liquors in the Brass Rail or at your table



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