



WHISKEY SANDS

BAR & GRILL

Starters

Calamari 10

Hand battered & deep fried, served with siracha aioli

Artichoke Dip 8

Creamy cheese, spinach & artichoke dip served piping hot with housemade tortilla chips

Whiskey Sampler 18

Onion rings, mini mozzarella sticks, spicy pickles, Boneless Wings (buffalo, mild, bbq, honey bbq, bourbon, garlic parmesan, or sweet chilli)

Duck Wontons 12

Savory duck with bacon stuffed in crispy wontons & served with sweet thai chili sauce, five per order

Loaded Nachos

Large Order 12

Half Order 8

Housemade tortilla chips topped with carnitas pulled pork, lettuce, diced tomatoes, green onions, black olives, jalapenos, & shredded cheese. Served with salsa & sour cream

Wings

8 Bone In Wings 10

12 Bone In Wings 13

Coated with choice of buffalo, mild, bbq, honey bbq, bourbon, garlic parmesan or sweet chili

Entrees

Caramelized Veggie Pizza (GF) 10

Caramelized onions, mushrooms, & sweet peppers, topped with parmesan & pesto on a crispy cauliflower crust

Chicken Bacon Ranch Pizza (GF) 12

Chicken, bacon, onions, & tomato topped with jalapeno ranch & cheese. Served on a crispy cauliflower crust

Buffalo Chicken Sandwich 8

Tender chicken with buffalo sauce, bleu cheese crumbles, lettuce, & mayo on a toasted bun

Black & Bleu Pizza (GF) 14

Tender Certified Angus Beef® steak topped with bleu cheese crumbles, walnuts, & drizzle of balsamic glaze served on a crispy cauliflower crust

Certified Angus Beef® Burger 7

1/3-pound burger served with lettuce, tomato, & onion on a toasted bun, customize by adding cheese (1), mushrooms (2), bacon (3)

Reuben 8

A Nebraska classic! Ribbons of tender corned beef, beer brined kraut, housemade thousand island & swiss cheese on a griddled marble rye

Salads

Crispy/Grilled Chicken Salad (GF) 12

Mixed greens, shredded cheese, cucumber, & tomato topped with crispy tenders or grilled chicken. Served with homemade ranch

Smoked Salmon Salad (GF) 14

Mixed greens, dried cranberries, candied almonds, tomato, red onion, & shaved parmesan topped with smoked salmon, served with homemade honey lime dressing

Dressing

Ranch
Dorothy Lynch
Honey Lime (GF)
Bleu Cheese

Power Up with Protein

Grilled chicken breast (5)
Certified Angus Beef® petite tender steak (7)
Smoked Atlantic Salmon (7)

Sides

French Fries 4
Truffle Fries 5
Onions Rings 5
Petite Salad 4
Fruit Cup 3

Soup of the Day

Cup 4
Bowl 6

GF – menu items are gluten free with little or no modifications. We do NOT have a dedicated GF fryer

Consuming under cooked meat, seafood, or egg products can increase your risk of foodborne illness

Gratuity of 18% will be added to parties of eight (8) or more guests