

# LAZLO'S LAWS

1) **THIS RESTAURANT** is run for the *enjoyment and satisfaction of our guests*, not the **CONVENIENCE** of the staff or the owners.

2) *Everything* on our menu is *painstakingly* **CREATED FROM SCRATCH** because homemade *tastes better*. Not many restaurants do that anymore.

3) Any place that calls itself a **BREWERY** had better serve **A GREAT BEER**.

We offer the  *freshest and best-tasting beers in town*, brewed with the  *finest ingredients* available. No preservatives here.

4) Any place that calls itself a *Grill* **OUGHT TO BE ABLE TO** cook your burger or steak *perfectly*. If yours isn't right, **please let us know; WE'LL CORRECT IT RIGHT AWAY.**

5) *All our meat* is grilled over a **LIVE FIRE OF HICKORY WOOD**, yielding unequalled flavor.

6) With every **CERTIFIED ANGUS BEEF®** brand steak we serve, you're getting **THE BEST ANGUS BEEF EVER MADE.**

7) We only serve *fresh*, **CERTIFIED ANGUS BEEF®** burgers for *unbelievable taste* and *quality*.

8) Our fish is *flown in fresh* for quality that **CAN'T BE TOPPED.**

9) **WE DO NOT** automatically add a gratuity to parties of any size, unless you ask us to. We prefer to **EARN OUR TIPS.**

10) **ABSOLUTELY NOBODY** should leave here upset or disappointed. If we *fail to satisfy you*, for any reason whatsoever, **WE WANT TO KNOW.**

# GREAT FOOD & NEBRASKA BREW.



# APPETIZERS

**SPINACH & ARTICHOKE DIP** with tortilla chips, sour cream and homemade salsa. **12.49**

**NAKED NACHOS** refried beans, Monterey Jack, cheddar, tomatoes, black beans, green onions, jalapeños and sour cream. Chips served on the side. **12.99**  
+ **CHICKEN** or **BEEF** for 3.79

**ALL NIGHT WINGS** lightly grilled and slow-roasted overnight, fried crispy and tossed in your choice of sauce: BBQ, Louisiana Hot or Fury Sauce. **14.49**

**COLD SMOKED SALMON** six ounces of hickory-smoked salmon filet served chilled with cucumber slices, herb cream cheese and lahvosh chips. **15.99**

**TORTILLA CHIPS & HOMEMADE SALSA** tomatoes, jalapeños, poblanos, garlic, cilantro and red onion. **8.49** 

**THICK-CUT ONION RINGS** six rings hand-dipped in homemade beer batter and fried golden brown. **9.49**

A SWEET CRACKER BREAD WITH SAVORY TOPPINGS.

## LAHVOSHES

**LAZLO'S ORIGINAL LAHVOSH** melted Havarti cheese, baked with your choice of three toppings for **14.49**  
Each additional topping +1.79.

**TOPPINGS:** tomatoes, green peppers, mushrooms, artichoke hearts, jalapeños, bacon bits, turkey, ham or chicken

**RECKLESS ROD'S LAHVOSH** roasted red pepper sauce, crisp bacon, red onion, Monterey Jack, Parmesan and goat cheese. **15.49**

**MEDITERRANEAN LAHVOSH** grilled chicken, herbed olive oil, zucchini, red onion, Monterey Jack, Parmesan and goat cheese with a balsamic reduction. **15.49**

**SPINACH & ARTICHOKE LAHVOSH** creamy spinach, artichokes, Roma tomatoes, Monterey Jack and Parmesan. **15.49**

**VOODOO CHICKEN LAHVOSH** blackened chicken, voodoo sauce, red onions, green onion, Monterey Jack, and Parmesan. **15.49**

# SALADS


**COBB SALAD** with hickory-grilled chicken, Roma tomatoes, artichoke hearts, Monterey Jack, cheddar, chopped bacon, sliced egg, croutons and your choice of dressing. **14.79**

**SOUTHWEST SALAD** crisp greens, hickory-grilled chicken, cilantro, red peppers, black beans and tortilla strips all tossed in honey-lime dressing and garnished with Southwestern peanut sauce. **14.79**

**CAESAR SALAD** tossed in our Caesar dressing with croutons and fresh Parmesan. **10.99**  
+ **CHICKEN** 13.79, + **SALMON** 14.99

**BACON & BALSAMIC STEAK SALAD** sirloin steak pan-seared, mixed greens, bacon, red onion and goat cheese with cinnamon balsamic vinaigrette. **14.99**

**GRILLED SALMON & AVOCADO** tossed in creamy avocado dressing and topped with tomato, artichoke hearts, cucumber, avocado and red onion. **15.29**

**EUREKA!** mixed greens, quinoa, black beans, shredded carrots, beets, feta cheese, avocado, toasted sunflower seeds and herb vinaigrette dressing. **11.49**   
+ **SALMON** 15.29

**DINNER SALAD 5.99 | DINNER CAESAR 5.99**

### HOMEMADE DRESSINGS:

- Honey Mustard
- Thousand Island
- Balsamic Vinaigrette
- Herbed Vinaigrette
- Cinnamon Balsamic Vinaigrette
- Creamy Garlic
- Bleu Cheese

# SANDWICHES & WRAPS

Served with one side. Ask your server about gluten-free or low-carb substitutes. Add a Caesar, Salad Lazlo or soup for 4.49.

**SPICY CRISPY CHICKEN SANDWICH** seasoned crispy chicken breast.

**MADSEN STYLE:** bacon, lettuce, red onion, pepperoncinis and sriracha-mayo.

**BUFFALO STYLE:** hot sauce, lettuce, tomato and bleu cheese or creamy garlic dressing. **12.79**

**PUB CLUB** layers of ham, smoked turkey, cheddar, bacon, lettuce, tomato and mayo on toasted honey wheat bread. **12.89**

**CALIFORNIA STYLE:** with avocado. **13.49**

**ALBACORE TUNA MELT** albacore tuna salad, served open-faced on an English muffin with tomato and cheddar. **11.89**

**TURKEY, BACON & GOUDA** smoked turkey, bacon and Gouda cheese with spinach, red onion and Dijon mayo on grilled honey wheat bread. **11.99**

**CHICKEN GRILL** grilled chicken breast with lettuce, tomato and red onion for **11.49** 

**NAPA STYLE:** red pepper pesto, Arugula, tomato and Havarti cheese drizzled with a pomegranate-balsamic reduction. **12.69**

**CANADIAN STYLE:** BBQ sauce, Canadian bacon and Monterey Jack for **12.69**

**FRENCH DIP** thinly sliced prime rib, melted Monterey Jack and au jus. Add sautéed mushrooms, onions and/or green peppers at no additional charge. **16.49**

**CLASSIC REUBEN** corned beef, sauerkraut, Swiss cheese and Thousand Island on grilled pumpernickel. Substitute **SMOKED TURKEY**. **12.49**

**GREEK CHICKEN WRAP** marinated chicken, blackened and rolled inside a whole wheat tortilla with lettuce, red onion, tomato, feta cheese, olives and tzatziki sauce. **12.49**

**BUFFALO CHICKEN WRAP** crispy chicken dipped in hot sauce, with lettuce, Monterey Jack, cheddar, tomatoes and bleu cheese dressing. **12.49**

**VEGGIE WRAP** corn, black beans, rice, avocado, lettuce, red onion, tomato, Monterey Jack, cheddar cheese and Southwestern cream sauce. **11.49**

# SIDES

**FRENCH FRIES**

**BAKED POTATO**

**COLESLAW**

**BAKED BEANS**

**WILD RICE**

**HOMEMADE APPLESAUCE**

**MASHED POTATOES**

**COTTAGE CHEESE**

**SAUTÉED GREEN BEANS**

**SWEET POTATO FRIES**  
(+1.99)

Sub one side for a soup or salad for 3.49.  
Sub two sides for 1.00.

# SOUP

**CUP 4.49 | BOWL 5.99**

### LOWER-CALORIE



entree under 600 calories

# HICKORY-GRILLED BURGERS

Served with one side. Ask your server about gluten-free or low-carb substitutes. Add a Caesar, Salad Lazlo or soup for 4.49.

**LAZLO BURGER** lettuce, tomato, onion and your choice of cheese and honey mustard or mayo. **12.29**

**SMOKING GUNN** peanut butter, bacon, Monterey Jack, crispy onion rings, jalapeños and a sriracha-lime aioli. **13.49**

**BBQ BACON BURGER** bacon, shredded cheddar and red onion. **13.49**

**SHOULDA, WOULD, GOUDA** smoked Gouda, pepperoncini aioli, Arugula, tomato and red onion. **12.49**

**QUINOA BURGER** vegetarian grilled patty of quinoa, black beans and red peppers with avocado-corn relish, spinach, red onions, jalapeños and melted Havarti cheese. **11.49** 

# PRIME RIB

AVAILABLE AFTER 4 P.M.

Rubbed with our special seasoning and slow-roasted. Served with au jus and two sides.

8 OZ. | 26.99

12 OZ. | 30.99

16 OZ. | 35.99

BLACKENED +1.49

LARGER CUTS +2.49/oz

# STEAKS

Served with two sides. Add a Caesar, Salad Lazlo or soup for 4.49.

TOP SIRLOIN 8 oz. **21.99**

FILET MIGNON 7 oz. **31.99**

NEW YORK STRIP 12 oz. **32.99**

RIBEYE 14 oz. **34.49**



# SEAFOOD

Served with two sides. Add a Caesar, Salad Lazlo, or soup for \$4.49.

**FRESH SALMON** hickory-grilled to a "salmon pink" medium and brushed with garlic butter. 

6 OZ. **16.99**

8 OZ. **23.99**

**GRILLED SHRIMP BROCHETTE** six large hickory-grilled gulf shrimp brushed with garlic lemon butter, served on a bed of wild rice. **18.99**

**FRESH FISH SPECIAL** hickory-grilled fish of the day. Market price. **BLACKENED** +1.49

# CLASSICS


Served with two sides. Add a Caesar, Salad Lazlo or soup for 4.49.

**BABY BACK RIBS** hickory-smoked and fall off the bone tender. Brushed with our signature BBQ sauce. Grilled over a live hickory fire.


Half rack **18.99**

Full rack **27.49**

**RAINBOW CHICKEN** marinated and hickory-grilled, topped with melted Monterey Jack, shredded cheddar, tomatoes and green onions. **16.99**


**PORK RIBEYE** seasoned in our signature marinade and grilled over a live hickory fire. **15.99** 

**RED PEPPER STYLE:** roasted red pepper sauce and melted goat cheese. **17.99**

**KABOBS** choose grilled top sirloin or chicken, served with pineapple, zucchini, red onion, mushroom and red pepper. **17.49** 

**CHICKEN FRIED CHICKEN** marinated in seasoned buttermilk, fried and smothered in country gravy. **16.79**

**PRIME RIB ENCHILADAS** with black beans, corn, pork green chili sauce, cheddar, Monterey Jack, sour cream, tomatoes and scallions. Served with (as two sides) Mexican rice and refried beans. **17.49**

**CHICKEN DIJON** marinated chicken breast, pan-seared with a creamy Dijon and Marsala sauce, garnished with Arugula. **16.99** 

**BREWERY BATTERED FISH** tender and flaky Alaskan pollock dipped in homemade batter and fried golden brown. Served with dill tartar sauce. **15.49**

**VOODOO CHICKEN** chicken breast blackened with Cajun spices, topped with a three-cheese sauce. **16.99**

# KIDS'

Sized for kids 12 and under. Includes drink, one side and ice cream.

HAMBURGER 6.89

GRILLED CHEESE 5.99

CHEESEBURGER 7.29

PB & J 5.99

BBQ CHICKEN BREAST 6.39

HICKORY-GRILLED SIRLOIN 9.29

RAINBOW CHICKEN 7.29

HICKORY-GRILLED SHRIMP on wild rice 9.29

CHICKEN FINGERS 6.99

# DESSERTS

**CHOCOLATE EXCESS** triple chocolate brownie served with fudge, walnuts, vanilla ice cream and a Kahlúa drizzle. **7.69**

**APPLE CRISP** apples baked in a flaky crust with a crunchy oatmeal topping, vanilla ice cream and caramel sauce. **7.69**

**KEY LIME PIE** key lime custard on a graham cracker crust with strawberry sauce and whipped cream. **7.69**

**LAZLO'S DEEP DISH CHEESECAKE** rich vanilla cheesecake, baked in a graham cracker crust and served with your choice of topping: strawberries, hot fudge or caramel. **7.69**





**BREWED IN-HOUSE : 16oz. 6.50 / 23oz. 8.00**

**LONG ROUTE PEANUT BUTTER PORTER 6% ABV**  
enlightenment is the creamy union of peanut butter, chocolate and toast.

**DARK SIDE VANILLA PORTER® 6.2% ABV** smooth, dark and seductive with cosmic hints of dark chocolate, roasted coffee and vanilla.

**CHACO CANYON GOLD® ALE 4.8% ABV** a favorite go-to, this light ale is brewed with a touch of honey for subtle sweetness and a refreshingly crisp, dry finish.

**MIND OVER MANGO IPA® 6% ABV** a mindful union of bitter hops and sweet mango, with a light, dry finish.

**WATCH MAN IPA® 6% ABV** keeping the bitterness firm but in check, this India Pale Ale is accented with floral and citrus notes.

**THIRD STONE BROWN® 5.3% ABV** a light-hearted ale proving not all dark beers have to be filling. Smooth, refreshing and slightly nutty.

**SUNSLINGER EXTRA PALE ALE® 4.4% ABV** a low-calorie, low-carb, dry-hopped wheat ale with crisp lemon citrus highlights.

**BURNING SKYE SCOTTISH 5.3% ABV** a Scottish-style ale brewed to blow your kilt up. Gracious, with a wee hint of smoked character.

**LUNA SEA ESB 6.3% ABV** an Extra Special Bitter bursting with big caramel, strawberry and citrus flavors, balanced with a crisp, dry finish.

**COLLAPSAR OATMEAL STOUT® 5.6% ABV** velvety, malt sweetness with a hint of roast coffee and a creamy cascading head.

**LIMITED & SEASONAL** ask about our current selection.

**BEER FLIGHTS FOUR 5oz. BEERS / 9.00**

**1. PALE SHADES:** Sun Slinger XPA®, Chaco Canyon Gold®, Burning Skye Scottish-Style Ale, Mind over Mango IPA®

**2. BREWED AWAKENING:** Luna Sea ESB, Third Stone Brown®, Watch Man IPA®, Collapsar Oatmeal Stout®

**3. SEASONALS & SWEETS:** Our current Navigator Series beer, Our current Limited Line beer, Long Route Peanut Butter Porter, Dark Side Vanilla Porter® \*not available at Lazlo's South

**4. CRAFT YOUR OWN:** Pick any 4 beers to craft your own creation

**BEER TO-GO:** 6-packs & Growlers

**ROCKS**

**CLASSIC MOJITO** Bacardi, simple syrup, splash of soda and lime squeeze with mint. **7.75**  
Or **RASPBERRY** or **STRAWBERRY 8.00**

**CUCUMBER COOLER** Prairie Organic Cucumber Vodka and lemonade with fresh mint and lime. **7.75**

**LOVE LETTER** sweet Moscato and St. Germain with blended peaches and strawberries served over ice. **8.25**

**POOLSIDE** Malibu Mango, triple sec, Stoli Citros, pineapple juice, lemon-lime soda and fresh strawberries. **8.25**

**ELDERFLOWER FIZZ** Bombay Sapphire Gin and St. Germain Elderflower Liqueur with lemon and soda. **8.25**

**APEROL SPRITZ** Zonin Prosecco and Aperol with a splash of soda water and an orange slice. **8.25**

**KENTUCKY BLUE** Bulleit Bourbon, Tattersall Blueberry Liqueur, lemon juice, simple syrup and mint. **8.50**

**MARGS**

**CLASSIC MARGARITA** Sauza Silver, triple sec with lime. **7.00**

**STRAWBERRY MARGARITA** ripe strawberries, Sauza Silver, triple sec and lime. **MANGO** or **PEACH. 7.50**

**BLOOD ORANGE MARGARITA** Herradura Silver Tequila, Cointreau, blood orange purée and lime. **9.50**

**MARTINIS**

**CRANBERRY RYE MANHATTAN** Old Overhold Rye Whiskey, Tattersall Cranberry, Sweet Vermouth and orange bitters. **8.75**

**CASINO COCKTAIL** Bombay Gin, Luxardo Maraschino Cherry Liqueur, lemon juice and orange bitters with a cherry. **8.00**

**VERY BERRY** Stoli Blueberry Vodka, Chambord, Cointreau, cranberry, and orange bitters served with a lime twist. **8.50**

**POMEGRANATE & BLOOD ORANGE** Stoli Citros, PAMA Pomegranate Liqueur, blood orange purée and lime juice. **8.00**

**WINE**

6oz. / 9oz. / BOTTLE

Red

TRIVENTO RESERVE MALBEC, Argentina	9 / 13.50 / 36
J LOHR MERLOT, California	11 / 16.50 / 45
DAOU PESSIMIST, California	12 / 18 / 48
LA CREMA PINOT NOIR, California	13 / 19.50 / 48
CLAY SHANNON CABERNET, California	13.50 / 20.25 / 50
DAOU CABERNET, California	58
SEGHEISIO ZINFANDEL, California	60

White

MATUA SAUVIGNON BLANC, New Zealand	9 / 13.50 / 32
WENTE MORNING FOG CHARDONNAY, California	10 / 15 / 39
KING ESTATE PINOT GRIS, Oregon	12 / 18 / 49
PACIFIC RIM RIESLING, Washington	10 / 15 / 36
DIORA LA BELLE FÊTE ROSÉ, California	10 / 15 / 39
STELLA ROSA MOSCATO, Italy	8 / 12 / 29
SONOMA CUTRER CHARDONNAY, California	50
HONIG SAUVIGNON BLANC, California	54

Bubbly

ZONIN PROSECCO, Italy	10 / 36
J CUVÉE BRUT, California	40

**MORE**

**QUIRK HARD SELTZER** made with real fruit juice and ingredient-driven flavor combinations. **CHERRY BLOSSOM & LIME** or **STRAWBERRY LEMON & BASIL. 5.75**

**GLACIAL TILL CIDER** a perfectly balanced, light cider with a touch of sweetness. **5.75**

**NEW GRIST** a gluten-free pilsner brewed without wheat or barley. **5.75**

**MOCK-**

**MANGO SUNRISE** colorful layers of pineapple juice, orange juice, blended mango, lemon-lime soda and grenadine. **4.50**

**PARADISE PINEAPPLE** a blissful blend of strawberries, lemonade, pineapple juice and lemon-lime soda. **4.50**

**NEWPORT PEACH** escape on a wave of blended peaches, lemon-lime soda, orange and pineapple juice. **4.50**

**TAILS**