

FIELDHOUSE

S O C I A L

SOCIAL SHARABLES

SMOKED PORK SHOULDER NACHOS 12

black bean & corn relish, ghost pepper cheese
pickled red onions, cilantro, sour cream, jalapeños

APPLEWOOD SMOKED CHICKEN WINGS 13

choose: Tennessee moonshine BBQ glazed, spicy buffalo,
white BBQ sauce *or* dry rubbed

HAM & BRIE BISCUITS 10

pickled red onions, mustard sauce

BUTTERMILK FRIED CHICKEN TENDERS 12

honey dijon mustard sauce

FRIED PICKLES 10

dry rub, ranch dressing

CHILI CHEESE TOTS 11

jalapeños, diced tomatoes, sour cream

JALAPEÑO BEER CHEESE 10

mini pretzels

FLATBREAD PIZZA 11

roasted mushrooms, pepperoni, shredded cheese

CAST IRON ROASTED SHRIMP 10

cilantro, lime & ginger butter, French bread

THICK CUT POTATO CHIPS 7

double serving with ranch dressing

FIELDGREENS

add to any salad

grilled salmon* 10, ahi tuna* 8, *or* grilled chicken 5

KALE SALAD 12

peanuts, sesame, carrot, goat cheese
dried cranberries, thai peanut vinaigrette

FIELDHOUSE COBB 14

avocado, grilled chicken, pepper bacon, egg
blue cheese, tomato, red wine vinaigrette

CAESAR 8

romaine, parmesan, croutons

BURGERS & SUCH

ALL BURGERS, ENTREES & SANDWICHES SERVED WITH ONE SOCIAL SIDE
add house salad or Caesar salad 4

FIELDHOUSE CHEDDAR BURGER* 12
8oz Greater Omaha hereford beef, Tillamook sharp cheddar,
shredded lettuce, tomato, shaved red onion, pickles
sub smoked gouda or Swiss cheese 50¢
add sautéed mushrooms 50¢

BACON & EGG BURGER* 14
fried egg, pepper bacon, shredded lettuce
tomato, shaved red onion, pickles

VEGGIE BURGER 12
house-made bean burger, arugula, tomato, pickled red onions,
Swiss cheese, smoked paprika mayo

GRILLED CHICKEN SANDWICH 16
marinated chicken breast, smoked gouda
shredded lettuce, tomato, shaved red onion, pickles

MEATLOAF SANDWICH 15
Mitchell Family Farm ground beef, Swiss cheese, white bread,
tobacco onions, arugula, tomato, mayo

CLUB SANDWICH 13
roasted turkey, ham, peppered bacon, Tillamook cheddar,
Swiss cheese, shredded lettuce, tomato, honey mustard

SMOKED PORK SANDWICH 11
smoked pork shoulder, fried pickles,
Tennessee moonshine BBQ sauce

FRENCH DIP 12
shaved roast beef, swiss cheese, creamy horseradish, au jus

SALMON WRAP 12
grilled salmon, arugula, cucumbers, tomatoes, pickled onions,
olives, smoked paprika mayo, citrus vinaigrette

CLASSIC REUBEN 13
corned beef, house sauerkraut, Swiss cheese, marbled rye,
Russian dressing

FIELDHOUSE FAVORITES

ROASTED BUTTERNUT & KALE PASTA 13
mushrooms, goat cheese, butternut cream sauce,
cavatappi pasta
add chicken \$5

GRILLED FAROE ISLAND SALMON* 24
creole rice, herb butter

CITRUS MARINATED CHICKEN 17
black bean & corn relish, creole rice

SMOKED RIBS 16
Wampler’s family Omega-3 rich, house smoked,
St. Louis style half rack, Tennessee moonshine BBQ sauce

SIDES 4

BEER BATTERED FRIES

MAC & CHEESE

CREOLE RICE

SOUP OF THE DAY

LEMON ROASTED
CAULIFLOWER

BROCCOLI
WITH CASHEWS

SWEET POTATO FRIES

TATER TOTS

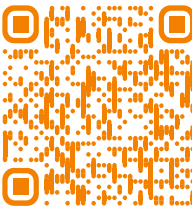
POTATO CHIPS

DESSERTS 8

SKILLET COOKIE
salted caramel
white chocolate
or ultimate
chocolate chunk
with
vanilla ice cream

RUSTIC APPLE TART
ice cream &
rum caramel

BAR MENU



*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness