

WATERLOO, NE



FARMER BROWNS
★ *Steakhouse* ★

- SINCE 1964 -

Entrees

WE SEASON ALL OF OUR MEAT. IF YOU DO NOT WANT SEASONING PLEASE ADVISE YOUR SERVER.

\$10 split plate charge, comes with : Dinner Salad, Spaghetti Or Green Beans, Choice Of Potatoes and Hot Bread.




Split plate with no sides is \$5 a plate.



U.S.D.A. CHOICE STEAKS



Served with Coleslaw or Lettuce Salad, Choice of Potatoes, Hot Bread (freshly baked), Spaghetti or Vegetable.
4 oz Extra cut \$8 Sub small Caesar salad for \$2.50

*Club Steak.....21.98 Cut of prime sirloin, 10 oz.	*Choice Porterhouse Steak 40.98 Farmer's favorite. 24 oz.
 *Large Filet 34.98 Top choice grade. 8 oz. (Bacon wrapped \$1.50 extra.)	*Tenderloin Beef En Brochette 29.98 Cuts of Tenderloin, Vegetable rice.
 *Petite Filet 30.98 Top choice. 6 oz.	 *Ma Brown's Steak 7oz. 17.98 Delicious prime steak
*New York Strip 35.98 (Boneless.) 14 oz.	Tender Country Fried Steak 17.98 With Mushroom Sauce.
*Rib Eye - Boneless 35.98 Always tender and well marbled. 14 oz.	Chicken Fried Steak 17.98 Breaded & Grilled, With Home Style White Gravy
	*Chopped Steak 17 Bacon wrapped, Mushroom Sauce.

STEAK ENHANCEMENTS:

OSCAR STYLE creamy béarnaise sauce,
jumbo lump crab meat, asparagus 15

GARLIC BLUE CHEESE BUTTER 3
STEAKHOUSE BUTTER 3
BOURBON PEPPERCORN SAUCE 3

CHOICE PRIME RIB OF BEEF AU JUS

Extra Cut +4oz, add \$8 | End Cut + 4oz, add \$8

*Daughter's Cut 16oz 34.98
*Farmer's Cut 22oz (For the hearty eater) 38.98
*Hired Hand Cut 38oz (Maximum Meat) 49.98

PORK

Country Style Pork Back Ribs 25 Lean and meaty, our own smoke sauce.	Ham Steak 19 Boneless with Pineapple Ring
Pork Chops 19 2 Boneless Chops Served with Applesauce	Chicken Fried Pork Tenderloin 17 With Home Style White Gravy

CHICKEN

4 Pieces (deep fried) 18 Breast, wing, thigh, and leg. Substitutions: \$1 per piece.
2 Pieces (deep fried) 13 Breast and wing OR thigh and leg. Substitutions: \$1 per piece.
Grilled Chicken Livers 17 Lightly floured. Sauteed in butter

*WARNING: Eating raw or undercooked food may increase your risk of food-borne illness.

APPETIZERS

Coconut Shrimp11
With Piña Colada Sauce

Shrimp Cocktail11
Ice Cold with Cocktail Sauce

Shrimp Plate 19
Twice as much as the cocktail

Chicken Livers11
Lightly Floured and Grilled

Onion Rings 9
Our own great breading!

 **Garlic Cheese Bread** 8.5
Grilled Golden Brown

Breaded Mozzarella Sticks 7
Perfectly fried Mozzarella Sticks

Shredded Prime Rib Pot

 **Roast Egg Rolls** .. 10.99
Tender shredded prime rib carrots celery onions served with brown gravy dipping sauce

Cauliflower Hearts 7
Fried, Cheese or Mustard Sauce


Mushrooms 7
Fried, Cheese or Mustard Sauce

Dinosaur Eggs 7
Cream Cheese Jalapeños

Combo Plate 13
Mozzarella Sticks, Cauliflower and Mushrooms served with Cheese & Mustard Sauce

Pickle Spears 7
Lightly Breaded, Hint of Dill

Battered Green Beans . 7
Served with Ranch Dip

 **Walleye Bites** 16
House Breaded Walleye pieces served with fries

SANDWICHES

Served with French Fries. Extra Charge for Substitutions.

Sub Hash Browns, Garlic Mashed Potatoes, Waffle Fries or a Side Salad \$1.50

***Hamburger Deluxe** 12.98
1/2 pound Steak Hamburger
Served on a Large Sesame Bun

***Cheeseburger** 13.98
1/2 pound Steak Hamburger
Served on a Large Sesame Bun

***Bacon Cheeseburger** 14.98
1/2 pound Steak Hamburger
Two Slices of Bacon!

Steak Sandwich 15.49
7 oz. Sirloin on Toasted Bread

Fish Sandwich 13.49
Roughy, Breaded, on a Bun

Pork Tender Sandwich . 12.98
Tender and Delicious

 ***Prime Rib Sandwich** 19.98
Served Open Face. Salad and Choice of Potato

Chicken Sandwich .. 11.49
Boneless Grilled Breast on a Bun. Get it Fried for a \$1 extra

Grilled Cheese 7
Classic American Sandwich

 ***Shaved Prime Sandwich** 18.95
Shaved Prime Rib, Caramelized onions, Swiss cheese on a Ciabatta bun. Served with Au jus and creamy Horseradish

SALADS

Salad Dressings: French | Oil & Vinegar | Thousand Island | Ranch | Low Fat Ranch and Italian Blue Cheese Crumbles \$1.00 | Bacon Chips \$1.00 | Caesar dressing \$1.00 | Creamy Roquefort \$1.00

Grilled Salmon Salad21
Our Chef's Salad with 8 oz. Grilled Salmon Filet

Caesar salad9
Fresh Romaine Lettuce , parmesan cheese and our Chef Caesar Dressing. **ADD CHICKEN 7**

Chef's Salad Bowl9
Choice of Dressing, Iceberg Lettuce, American Cheese, Tomato & Egg Wedges

HAM 5 Extra
CHICKEN 7 Extra
SHRIMP 8 Extra

A LA CARTE

SMALL CAESAR SALAD .. 6
SPAGHETTI & SAUCE 5
COLESLAW 3
DOUBLE SALAD 6
DINNER SALAD 3
COTTAGE CHEESE 3

SAUTEED ONIONS 3
SAUTEED MUSHROOMS . 3
BAKED POTATO 4
with cheese 50
make loaded 2.50
HASH BROWNS 4
SEASONED WHITE RICE ... 5

HOMEMADE GARLIC MASHED POTATOES 3.50
SAUTÉED ASPARAGUS
single order 4.25
(serves 1)
large order 8.50
(serves 2)

SEAFOOD

Served with Coleslaw or Lettuce Salad. Choice of Potatoes. Hot Bread (freshly baked), Spaghetti or Vegetable. Sub a small caesar salad for \$2.50.

Alaskan King Crab (Legs & Claws) 89.99 Over a pound served with drawn butter 1/2 crab leg meal 59.99	Jumbo Shrimp 23 Our own kitchen breading, hot sauce
Broiled Lobster (2 8-oz. tails) 105 Drawn butter and lemon wedges (1 8 OZ. tail) 52	Shrimp Mediterranean 20 Freshly Broiled. Light eating (4 Large Shrimp)
*Crab-Steer 91 (COMBINATION) 6 OZ. Petite Filet & Crab Legs	Orange Roughy 23 Pearly white from the deep waters of New Zealand
*Lob-Steer 80 (COMBINATION) 6 OZ. Petite Filet & Lobster Tail	Salmon Filet 23 From the icy northern waters – grilled or baked
*Prime-Tail 83 (COMBINATION) Daughter Cut and Lobster Tail	Sea Scallops or Sea Scallops & Shrimp . 23 Breaded with tartar and hot sauce
*Prime-Crab Daughter cut and 1/2lb crab legs 82	Individual Farm Raised Catfish 19 Approximately 16 oz., fresh water
*Steak & Shrimp 41 (COMBINATION) 6OZ. Petite Filet & 2 fried Jumbo Shrimp	The Seafood Net 24 Breaded Shrimp, Scallops & Roughy
1/2 Ib Crab Legs a la carte 50	Walleye 22 Two House Breaded Walleye filets

PASTA

Served with Tossed Salad & Hot Bread | Add 2 rolls \$1.00

Spaghetti with Meat Sauce 12 Add extra side spaghetti sauce \$1	Spaghetti with Meat Balls 15 Add extra meat ball \$3 Add extra side spaghetti sauce \$1
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BEVERAGES

Free Refills!

Pop or Iced Tea 3
Coffee or Hot Tea 2

BREAKFAST

Served with Two Eggs, Hashbrowns and Toast

Thick-Cut Ham or Bacon 14
7oz Ma Brown's Steak 18.99

DESSERTS

Cheesecake 7 Homemade with a touch of orange
Chocolate Cake 7 Dark and Decadent
Country Style Ice Cream 4
Carrot Cake 7

Homemade Caramel
Apple Bread Pudding 8.5 Vanilla ice cream and homemade caramel sauce
Chocolate or Strawberry
Ice Cream Sundae 4
Creme de Menthe Sundae 5

TO RESERVE THE PARTY ROOM EMAIL FARMERBROWNSWATERLOONE@GMAIL.COM

*WARNING: Eating raw or undercooked food may increase your risk of food-borne illness.

HOUSE WINES

GLASS 8 | HALF 14 | FULL 28

9oz Pour for all Glasses | Corking Fee per Bottle \$20

LINDEMAN – Chardonnay, California

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SALMON CREEK – Merlot, California

BERINGER – White Zinfandel, California

YAGO – Sangria, Spain

RIUNITE – Lambrusco, Italy

SUTTER HOME – Rose, California

MONDAVI – Moscato, California

CHARDONNAY

	GLASS	BOTTLE
Bonterra Organic: California	11	39
Kendall Jackson : California.....	11	39
Cakebread: Napa Valley		90

CABERNET SAUVIGNON

Murphy Goode: California.....	11	39
Louis M.Martini: Sonoma	14	46
Duckhorn Decoy: Sonoma	15	54
Austin Hope: Paso Robles		70

MERLOT

Bonterra Organic: California.....	11	39
Duckhorn: Napa Valley.....		70

SAUVIGNON BLANC

Matua: New Zealand	10.5	38
Daou: Paso Robles		42

RED BLEND

Conumdrum: California	11	39
Pessimist: California	15	46
Kenwood Jack London: Alexander Valley		55

PINOT NOIR

Carmal Road: California	11	39
Elouan: Oregon	13	52
La Crema: Sonoma		65

PINOT GRIGIO

Cavaliere D'Oro Gabbiano: Italy	11	39
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MOSCATO

Stella Rosa: Stella Peach: Italy.....		39
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RIESLING

Relax: Germany.....	10	38
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ZINFANDEL

Seghesio: Sonoma.....	15	54
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SHIRAZ

19 Crimes: Australia.....	10	38
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MALBEC

Casillbec De Diablo: Chile.....	10	38
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CHAMPAGNE/SPARKLING

Martini & Rossi: Asti.....	8.5	
Caposaldo Prosecco: Italy.....		32
Nicolas Feuillatte Reserve Brut		60

SHERRY

Harvey Bristol Cream	6oz glass	8.00
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BEER LIST

DOMESTICS

Budwesier
 Bud Light
 Busch Light
 Coors Light
 Miller Lite
 Miller High Life
 Miller Ultra
 O'Douls N/A
 Blue Moon

CRAFT / IMPORTS

Boulevard
 Lucky Bucket Lager
 Sam Adams Boston Lager
 Corona
 New Castle Brown Ale
 Deschutes Fresh Squeezed IPA
 Goose Island IPA
 Kros Strain Fairy Nectar IPA
 Zip Line Copper Ale

Stella Artois
 Seltzer
 White Claw: Black Cherry
 High Noon: Peach
 Infusion Vanilla Bean Ale
 Guinness
 Deschutes Black Butte Porter

LOUNGE DRINKS

Chocolate Martini 10.5
 Stoli Vanila Vodka, White Creme
 De Cacao, Chocolate Cream

Lemon Drop Martini 10.5
 Deep Eddy Lemon Vodka,
 Triple Sec, Splash Sour

**Red's Maker's Mark
 Old Fashioned** 10
 Sugar, Bitters, Soda, Cherry
 and Orange

Joann's Margartia 8.5
 Tequila, Triple Sec, Rose's Lime,
 Splash Sour, Splash Sierra Mist

Manhattan 8.5
 Bourbon, Sweet Vermouth, Cherry

Farmer Tom Collins . . 8.5
 Gin, Sugar, Splash Sour, Splash
 Sierra Mist, Cherry

Apple Pie Whiskey 10
 Crown Apple Whiskey,
 Sparkling Apple Juice, Cherry

Irish Mule 9.5
 Jameson, Ginger Beer
 and Limes

Dark 'n Stormy Mule . 9.5
 Myers Dark Rum, Ginger Beer
 and Limes

Other Flavored Mules:
 Stoli Cucumber, Stoli Blueberi,
 Stoli Strasberi, Stoli Raszberi

ICE CREAM DRINKS 14 each

Grasshopper
 Creme de Menthe,
 White Creme de Cocoa

Kahlua Supreme
 Kahlua & Instant Coffee

Haymaker
 Disaronno Amaretto,
 Dark Creme de Cocoa

Pink Squirrel
 Creme de Almond,
 White Creme de Cocoa

Golden Cadillac
 Galliano, White Creme de Cocoa

Brandy Alexander
 Brandy , White Creme De Cocoa

Banshee
 Creme de Banana,
 White Creme de Cocoa

Peanut Butter Supreme
 Skrewball Whiskey,
 White Creme de Cocoa

AFTER DINNER DRINKS

Irish Coffee 10
 Jameson Irish Whiskey, Sugar,
 Coffee, Fresh Whipped Cream

Bailey's Coffee 10
 Bailey's Irish Cream, Sugar,
 Coffee, Fresh Whipped Cream

Calypso Coffee 10
 Tia-Maria Liqueur, Sugar, Coffee,
 Fresh Whipped Cream

Sambuca Coffee 10
 Sambuca, Sugar, Coffee,
 Fresh Whipped Cream

Hot Whiskey 10
 Power's Irish Whiskey, Sugar,
 Boiling Water, Lemon and Cloves