

# \* NEBRASKA STEAK HOUSE \*

## THE LEGEND OF JACK LONGSTREET

1843 (?) – 1928

**J**ACK LONGSTREET ROSE UP LIKE A MIRAGE IN THE DESERT SOUTHWEST' THE CLASSIC MYSTERIOUS STRANGER PORTRAYED IN DIME NOVELS. HE WAS A WILD WEST EVERYMAN-GUNSLINGER, SETTLER, MINER, STORE OWNER, SALOON KEEPER, GAMBLER, AND FAMILY MAN. LITTLE IS KNOWN ABOUT HIS LIFE PRIOR TO 1880, BUT HIS HINT OF A SOUTHERN DRAWL NARROWS THE TRAIL HE MUST HAVE RIDDEN.



**I**N NEVADA, LONGSTREET HOMESTEADED IN ASH MEADOWS, IN AMARGOSA VALLEY AND MARRIED A LOCAL PAIUTE WOMAN. ALTHOUGH HIS PIERCING EYES MARKED HIM AS AN OUTSIDER, HE BECAME AN INDIAN ADVOCATE AND EXHIBITED LEADERSHIP AMONG THE PAIUTE PEOPLE.

**A**MONG THOSE POWERFUL MINING AND RANCHING INTERESTS, LONGSTREET WAS ONE OF THE MOST FEARED MEN IN NORTHWEST ARIZONA AND SOUTH CENTRAL NEVADA AT THE TURN OF THE CENTURY. HE WAS ALSO THE ONE TO HIRE WHEN A KILLER NEEDED TRACKING OR A SIGN NEEDED ERECTING IN THE DESERT.

**M**OST ACCOUNTS PORTRAY LONGSTREET AS A HARD DRINKING MAN WITH A NOTCHED GUN AND A TASTE FOR HIGH STAKES POKER. ALTHOUGH MUCH OF HIS LIFE IS SHROUDED IN MYSTERY, IT IS CLEAR THAT EVEN BEFORE HIS DEATH, JACK LONGSTREET BECAME A LEGEND.

### \* APPETIZERS \*

- S**AUTEED MUSHROOMS DU-VIN.....\$5.25  
FRESH MUSHROOM CAPS, SAUTEED IN WHITE WINE  
AND GARLIC BUTTER THEN TOPPED WITH SHRIMP.
- S**HRIMP COCKTAIL.....\$6.25  
5 SHRIMP SERVED WITH OUR  
OWN SPICY COCKTAIL SAUCE.
- F**RENCH ONION SOUP.....\$3.50  
OUR VERSION OF THE TRADITIONAL FAVORITE WITH CARAMELIZED  
ONIONS, TOPPED WITH CROUTONS, SWISS AND PARMESAN CHEESES.
- C**RAWFISH BISQUE.....\$4.50  
A VELVETY CREAM SOUP MADE FROM  
LOBSTER STOCK, SHERRY AND CRAWFISH TAIL MEAT.

### \* SALADS \*

- C**AESAR SALAD.....\$5.75  
THE TRADITIONAL STYLE, TOSSED  
WITH CROUTONS. (ANCHOVIES ON REQUEST).

**\* HOUSE SPECIALTIES \***

SERVED WITH OUR HOUSE SALAD, BAKED POTATO  
OR ROASTED GARLIC MASHED POTATOES AND FRESH VEGETABLE OF THE DAY

**\* CHOICE PRIME RIB \***

**FANNIES CUT 10 OZ.**.....\$18.95

**JACKS CUT 14 OZ.**.....\$22.95

HAND RUBBED WITH CHEF SELECT SPICES AND  
SLOW ROASTED, SERVED WITH AU-JUS AND HORSERADISH SAUCE.

**\* STEAKS \***

**GOLD MINER.**.....\$26.95

AN 8 OZ FILET MIGNON ,WRAPED IN BACON AND BROILED TO  
YOUR LIKING, TOPPED WITH A COGNAC PEPPERCORN CREAM SAUCE.

**THE SIERRA MADRE.**.....\$26.95

TWIN 4 OZ MEDALLIONS OF BEEF TENDERLOIN SAUTEED WITH  
MUSHROOMS AND FINISHED WITH A MADEIRA WINE DEMI GLAZE.

**MINERS SPECIAL.**.....\$24.95

A 12 OZ NEW YORK STRIP BROILED TO YOUR  
LIKING, SERVED IN A POOL OF BORDELAISE SAUCE.

**THE MOTHER LODGE.**.....\$27.95

A 20 OZ PORTERHOUSE STEAK BROILED TO YOUR  
LIKING AND TOPPED WITH SAUTEED MUSHROOMS.

**\* VALLEY FAVORITES \***

**AMARGOSA GRILL.**.....\$19.95

4 OZ FILET MIGNON TOPPED WITH 3 SHRIMP,  
GRILLED WITH TEQUILA, LIME AND CHILI BUTTER.

**CHICKEN DI-VOLO.**.....\$13.95

BREAST OF CHICKEN GRILLED AND BASTED WITH A LIME AND  
CHILI BUTTER, SERVED ON A BED OF SAUTEED RED BELL PEPPERS AND ONIONS.

**GRILLED PORK TENDERLOIN.**.....\$15.95

PORK TENDERLOIN RUBBED WITH CHEF'S OWN HERB RUB,  
BROILED TO PERFECTION, AND SERVED WITH A PORT WINE DEMI GLAZE.

**\* SEAFOOD \***

**BLACKENED SALMON.**.....\$17.95

8 OZ FILET OF SALMON RUBBED WITH THE CHEF'S OWN  
CAJUN SEASONINGS AND TOPPED WITH A MANGO, PINEAPPLE RELISH.

**PAN SEARED HALIBUT.**.....\$23.00

8 OZ HALIBUT PAN SEARED AND  
TOPPED WITH A LEMON BUTTER SAUCE.