



Holland Center Dining

MENU

Appetizers

Shrimp Cocktail 9

Steamed Jumbo Prawns Served with Spicy Garlic Aioli

Italian Intro 8

Antipasto Display with Cured Meats, Cheeses, Olives and Vegetables
Served with Lahvosh

Tomato Bruschetta 7

Fresh Chopped Tomatoes, Basil and Garlic
Served with Herbed Baguette

Lighter Fare

Tuscan Vineyard Salad 13

Baby Greens and Chopped Romaine, Grapes, Toasted Almonds, Herbed Cheese,
Sliced Onion and Pinot-Braised Chicken Breast, Served with Sweet Italian Dressing

Add Cup of Soup 2.5

Substitute Salmon 4

Vino Bleu Burger 12

6 oz. Grass-Fed Burger Patty Topped with Bleu Cheese, Bacon and
Red Wine-Soaked Tomatoes, Served with House Made Chips

Substitute House Salad 3.5

Burger without Toppings 10

Fresh Fruit Plate 10

Fresh-Cut Fruit Assortment

Served with Low-Fat Cottage Cheese,
Creamy Walnut Chicken Salad and Sourdough Roll

Entrées

*Served with Fresh Breads and Spreads, Chef's Daily Vegetable
and Your Choice of Either Soup du Jour or House Salad*

Gnocchi Florentine 18

Sautéed Potato Dumplings Tossed with Sundried Tomatoes, Spinach,
Mushrooms and Parmesan-White Wine Reduction

Add Chicken 5

Add Shrimp 6

Stuffed Chicken Oscar 24

Crab and Herb-Stuffed Chicken Breast

Served with Asparagus-Thyme Couscous and Citrus Hollandaise

Phyllo-Wrapped Salmon 25

Salmon Filet Wrapped in a Crispy Golden Pastry

Served with Red Pepper Mashed Potatoes, Sweet Pea Coulis and Fennel Slaw

Herb-Roasted Sirloin 27

Omaha Steaks Sirloin Seared with Fresh Herbs and

Served with Mushroom-Sherry Demi, Seasoned Home Fries and Spiced Carrot Purée

Chef's Daily Creation

Consult your Server

Desserts

Chef's Daily Selection of Sweet Treats 5.5

ZINC

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Executive Chef Mark Budler | Reservations: 402.345.0606
OmahaPerformingArts.org/ZincDining