



AT

# AMERISTAR

## COUNCIL BLUFFS

### TO SHARE

<b>NACHOS</b> melted cheddar cheese, cheese sauce, grilled red onions, sweet peppers, jalapeños, guacamole, sour cream, pico de gallo, crispy tortilla chips <b>ADD PULLED BLACKENED CHICKEN +\$7 OR SEASONED GROUND BEEF +\$7</b>	<b>\$14</b>
<b>FRIED PICKLES</b> breaded pickle fries, chipotle ranch dressing	<b>\$12</b>
<b>CHEESE CURDS</b> breaded, fried cheddar cheese bites, ranch dressing	<b>\$12</b>
<b>PRETZEL</b> warm, salted pretzel, beer cheese fondue, whole grain mustard dipping sauce	<b>\$12</b>
<b>BLACKENED CHICKEN QUESADILLA</b> pulled blackened chicken, cheddar & monterey jack cheeses, sautéed peppers, sour cream, guacamole, pico de gallo	<b>\$13</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> melted mozzarella, provolone, parmesan & romano cheeses, spinach, artichoke hearts, crispy tortilla chips	<b>\$12</b>

### WINGS

traditional breaded, crispy fried, tossed in your choice of sauce served with celery, blue cheese or ranch dressing			
<b>6</b>	<b>\$11</b>	<b>12</b>	<b>\$18</b>

### SIGNATURE SAUCES

TRADITIONAL BUFFALO	PARMESAN GARLIC
BBQ	SWEET CHILI

### SOUP & SALAD

<b>HOMEMADE CHILI</b> cheddar cheese, sour cream, red onions	<b>\$7</b>
<b>HEARTLAND CHICKEN SALAD</b> grilled chicken or crispy tenders, bacon, chopped egg, cheddar & monterey jack cheeses, tomatoes, garden greens, honey mustard dressing	<b>\$14</b>

### STEAKS

served with choice of one side	
<b>10OZ SIRLOIN STEAK</b>	<b>\$24</b>
<b>16OZ RIBEYE</b>	<b>\$44</b>

### SIDES

<b>FRENCH FRIES</b>	<b>\$5</b>	<b>ONION RINGS</b>	<b>\$5</b>
<b>SIDE SALAD</b>	<b>\$5</b>	<b>SEASONAL VEGETABLES</b>	<b>\$5</b>
<b>COLESLAW</b>	<b>\$5</b>		

We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### BURGERS

served with choice of one side <b>ADD A FRIED EGG TO ANY BURGER +\$2</b> <b>SUBSTITUTE WITH CHICKEN +\$2</b>	
<b>CLASSIC BACON CHEESEBURGER</b> ½lb beef burger, hardwood-smoked bacon, american cheese, fresh lettuce, tomatoes, onions, pickles, signature sauce	<b>\$15</b>
<b>MUSHROOM SWISS BURGER</b> ½lb beef burger, melted swiss cheese, sautéed mushrooms, worcestershire mayonnaise	<b>\$14</b>
<b>FIREHOUSE BURGER</b> ½lb beef burger, bacon, pepper jack cheese, jalapeños, roasted peppers, lettuce, tomatoes, red onions, pickles, sriracha mayonnaise	<b>\$16</b>

### HANDHELDS

served with choice of one side	
<b>PHILLY CHEESESTEAK</b> shaved steak on a toasted french roll <b>choose one:</b> provolone, american or cheese sauce <b>choose any:</b> grilled onions, roasted peppers, sautéed mushrooms	<b>\$15</b>
<b>CLASSIC GRILLED REUBEN</b> shredded corned beef, swiss cheese, sauerkraut, thousand island dressing, marble rye bread	<b>\$15</b>
<b>BUFFALO CHICKEN SANDWICH</b> breaded chicken breast, pepper jack cheese, lettuce, tomatoes, onions, pickles, side of ranch dressing	<b>\$14</b>
<b>ULTIMATE BLT</b> ½lb bacon, lettuce, tomatoes, mayonnaise, texas toast	<b>\$15</b>
<b>FRENCH DIP</b> sliced roast beef, hoagie bun, au jus	<b>\$15</b>

### BRICK OVEN PIZZA

signature pizza sauce, shredded mozzarella, parmesan, provolone & romano cheese blend on handcrafted dough	
<b>PEPPERONI</b>	<b>\$14</b>
<b>MEAT LOVERS</b> hardwood-smoked bacon, italian sausage, pepperoni, ground beef, canadian bacon	<b>\$17</b>
<b>HUSKER</b> italian-style sausage, canadian bacon, ground beef, onions, mushrooms, bell peppers, tomatoes	<b>\$17</b>

### ENTRÉES

<b>FISH &amp; CHIPS</b> beer-battered cod, french fries, creamy coleslaw, fresh lemon, tartar sauce	<b>\$15</b>
<b>ST. LOUIS RIBS</b>	<b>FULL RACK \$28   HALF RACK \$18</b>
tender smoked pork ribs, bbq sauce, creamy coleslaw, baked beans, cornbread	
<b>SIZZLING FAJITAS</b> grilled chicken breast or steak, cheddar & jack cheeses, bell peppers, onions, guacamole, sour cream, pico de gallo, flour tortillas	<b>\$17</b>
<b>CHICKEN TENDERS</b> breaded tenders, french fries, choice of ranch, bbq or honey mustard	<b>\$14</b>

### DESSERTS

<b>CHOCOLATE LAYER CAKE</b> layers of rich chocolate cake & frosting	<b>\$11</b>
<b>NY STYLE CHEESECAKE</b> strawberry sauce	<b>\$11</b>



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## SPECIALTY COCKTAILS

<b>OLD FASHIONED</b> knob creek bourbon, simple syrup, bitters	\$11
<b>NEGRONI</b> campari, sweet vermouth	\$10
<b>SIDECAR</b> rémy martin vsop cognac, cointreau, lemon juice, sugared rim	\$10
<b>WOODFORD MANHATTAN</b> woodford reserve bourbon, vermouth, bitters	\$10

## GAME CHANGERS

<b>HONEY DEUCE</b> grey goose vodka, raspberry liqueur, lemonade	\$10
<b>MARGARITA</b> patrón silver tequila, cointreau, grand marnier, lime juice, orange juice, sweet & sour	\$12
<b>HOUSE BLOODY MARY</b> new amsterdam vodka, house special bloody mary mix	\$9
<b>MAKER'S MARK SPIRE</b> maker's mark bourbon, lemonade, cranberry	\$9
<b>TOUCHDOWN TEA</b> ketel one vodka, hornitos plata tequila, bacardí superior rum, new amsterdam gin, triple sec, sweet & sour, coca-cola	\$11

## WINE

### WHITE

<b>COLUMBIA CREST GRAND ESTATES CHARDONNAY</b>	\$5.25
<b>KENDALL-JACKSON VINTER'S RESERVE CHARDONNAY</b>	\$5.25
<b>STARBOROUGH SAUVIGNON BLANC</b>	\$5.25
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	\$5.75
<b>CANYON ROAD MOSCATO</b>	\$5.75

### RED

<b>CHATEAU STE. MICHELLE CABERNET SAUVIGNON</b>	\$5.25
<b>MARK WEST PINOT NOIR</b>	\$5.25
<b>APOTHIC CRUSH RED BLEND</b>	\$5.25

## BOTTLES & CANS

### DOMESTIC BOTTLES \$4.75

COORS LIGHT

MILLER LITE

BUDWEISER

BUD LIGHT

BUSCH LIGHT

MICHELOB ULTRA

### BUCKET OF 5 DOMESTIC BOTTLES \$22.50

### SPECIALTY BOTTLES & CANS \$5.75

CORONA EXTRA

SAMUEL ADAMS BOSTON LAGER

HEINEKEN ORIGINAL

ANGRY ORCHARD HARD CIDER

HIGH NOON VODKA SELTZER

WHITE CLAW HARD SELTZER

TRULY HARD SELTZER

### BUCKET OF 5 SPECIALTY BOTTLES & CANS \$25

## DRAFT

DOMESTIC	16OZ	23OZ
MILLER LITE	\$5	\$7
COORS LIGHT	\$5	\$7
BUD LIGHT	\$5	\$7
BUSCH LIGHT	\$5	\$7
MICHELOB ULTRA	\$5	\$7
PREMIUM	16OZ	23OZ
BLUE MOON BELGIAN WHITE	\$6	\$8
SAMUEL ADAMS BOSTON LAGER	\$6	\$8
FULL FLEDGED HEFEWEIZEN	\$6	\$8
MODELO ESPECIAL	\$6	\$8
VOODOO RANGER JUICY HAZE IPA	\$6	\$8
SEASONAL SELECTIONS	\$6	\$8