

EST. 2009

TOAST

A TOAST

TO NEAREST
TO DEAREST
TO THE CREW
TO CAHOOTS
TO THE ONES WHO'VE BEEN THERE
TO THE ONES WHO'LL BE THERE
TO DROPPING EVERYTHING
TO SAYING ANYTHING
TO NO JUDGEMENTS
TO NO DOUBTS
TO LOYALTY
TO TRUST
TO FAVORS
TO LIFELONGS
TO BEEN TOO LONG
TO NOTHINGS CHANGED
TO HAVING HISTORY
TO HAVING YOUR BACK
TO MOVING AWAY
TO NEVER TOO FAR
TO GROWING UP
TO SETTLING DOWN
TO YOUR SECOND FAMILY
TO FRIENDS
TO CELEBRATING THE HOLIDAYS
WITH THOSE WHO MATTER MOST

STARTERS

PANKO-FRIED SHRIMP 9.99

Sweet tiger shrimp, breaded and fried to a crispy golden-brown, served over fresh greens and vegetables with our spicy sriracha aioli

JUMBO CHICKEN WINGS

6 @ 7.99, 12 @ 13.99, 18 @ 17.99

Fresh chicken wings, crispy fried and tossed in your selection of hot Buffalo, hotter than hot, honey mustard, espresso BBQ, or Asian-style sweet chili sauces, served with celery sticks and a choice of homemade Ranch or bleu cheese dressing

TOASTED NACHOS 7.99

House-fried corn tortilla chips topped with our Queso Awesome, shredded Romaine, chopped tomato, red onion, black olives, and fresh Fresno chilis, served with a side of sour cream and Toast's own red salsa. *Add seasoned ground beef or grilled chicken for \$2*

CRANBERRY ALMOND

  8.99

Fresh mixed greens, toasted almonds, dried cranberries and mandarin oranges tossed in our balsamic dressing and garnished with crumbled bleu cheese and red onion.

SPICED WALNUT APPLE & BACON 7.99

Fresh mixed greens, Red Delicious apple, celery and spiced walnuts, tossed in our tangy raspberry vinaigrette with smoky bacon and crumbled bleu cheese

TERIYAKI SHRIMP 12.99

Crisp Romaine, cabbage, broccoli, green pepper, Fresno chilis, carrot, and red onion tossed in our sesame cilantro dressing, topped with teriyaki-glazed shrimp, crunchy rice noodles and fresh cilantro leaves

TOAST CLASSIC 8.99

Our original burger with lettuce, tomato, red onion, mayonnaise, and your choice of cheddar, Swiss, Provolone, bleu cheese, smoked Gouda, or pepper jack on a toasted gourmet bun.

MUAY THAI 9.99

Asian-style peanut sauce, roasted red peppers, cabbage, red onion, and fresh cilantro on a toasted ciabatta roll

CAROLINA BBQ (+) 10.99

Smoked pork in espresso BBQ sauce piled high with spicy Fresno chilis, melted cheddar and Ranch cream cheese

TOAST VEGGIE BURGER

 (+) 8.99

Our Red Herring veggie burger, made in house and packed with seasoned vegetables, garbanzo beans, and Parmesan cheese, on a toasted gourmet bun with lettuce, tomato and mayonnaise

BBQ PORK SLIDERS 8.99

Tender, smoked, pulled pork smothered in our housemade espresso BBQ sauce topped with melted cheddar served on toasted pretzel buns, served with a side of slaw

BRAT SLIDERS 8.49

Three mini bratwurst burgers, topped with Guinness-braised onions and served on toasted pretzel buns with a side of Country Dijon

MEDITERRANEAN

HUMMUS  5.49

A blend of seasoned Northern white beans and garbanzo beans, ground into a creamy dip and served with fresh vegetables and garlic toast points

SESAME LETTUCE

WRAPS  7.99

Crisp Romaine leaves with Fresno chilis, fresh carrot, green pepper, and red onion. Stir-fried in our sesame-cilantro sauce, served with seasoned white rice, crunchy rice noodles, & a spicy roasted red pepper sauce *Add chicken for \$2 or shrimp for \$3*

SCHOOL HOUSE CLUB 10.99

Fresh mixed greens topped with Cob-smoked ham, roast beef, smoked turkey, Genoa salami, sliced button mushrooms, tomatoes, cucumbers, multi-grain croutons, and crumbled bleu cheese.

ST. JOE'S VEGGIE 9.99

Fresh mixed greens, multi-grain croutons, sliced button mushrooms, and roasted red peppers topped with cottage cheese, tomatoes, cucumbers and red onion with your choice of salad dressing on the side

MISTER C'S CLASSIC 10.99

Fresh mixed greens, roasted red pepper, black olives, artichoke hearts and multi-grain croutons tossed in locally made Italian Fusion dressing, topped with chopped pepperoni, Genoa salami, spicy capicola, fresh tomatoes, cucumbers and shredded Parmesan cheese

CRISPY DUCK WINGS 11.99

Rich and tender fried duck drumettes, drizzled in Sriracha BBQ, garnished with fresh cilantro and chopped red onion

WINE & CHEESE PLATE 10.99

Ask your server for our current selection of fine cheeses and accompaniments, served with garlic toast points

BATTERED GREEN

BEAN FRIES  7.49

Tender green beans lightly breaded in onion batter, and fried to golden brown, served with a side of our homemade Ranch dressing

PARMESAN & ARTICHOKE

DIP 9.99

Creamy cheese dip with green onion and tender artichoke hearts served with garlic toast points

CHIPS & SALSA 4.99

Your choice of our smoky, roasted garlic & tomato Toast salsa or fresh black bean & corn salsa. Served with house-fried corn tortilla chips

GARDEN FRESH SALADS

TOAST CAESAR 7.99

Crisp Romaine lettuce and multi-grain croutons, tossed in homemade creamy Caesar dressing with shredded Parmesan cheese

TOAST HOUSE SALAD 7.99

Fresh mixed greens, multi-grain croutons, sliced button mushrooms, tomato, cucumber, red onion and your choice of dressing. *Add chicken salad or curry tuna salad for \$2.*

SIDE SALAD 4.49

Traditional garden or classic Caesar

Add grilled chicken \$2, grilled salmon \$3, sautéed shrimp \$5, grilled flat iron steak \$5

Asian Sesame Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Dorothy Lynch, 1000 Island, Italian Vinaigrette, Raspberry Vinaigrette

BURGERS

PICK YOUR PATTY!

GROUND CHUCK

-OR-

CHICKEN BREAST

-OR-

VEGGIE BURGER (+)

Served with one side item

 *A gluten-free bun may be substituted for an additional \$1*

(+) These selections have ingredients other than bread which contain gluten

SANTA FE RANCH BURGER 9.99

Flame grilled ground beef with our house chili pepper spice, on a toasted gourmet bun with crisp bacon and melted pepper jack cheese, loaded with Ranch cream cheese, Toast salsa, fresh Fresno chilis, shredded Romaine, tomato and red onion

DUBLIN PUB MELT (+) 10.99

Guinness-braised onions and sautéed mushrooms with smoked Gouda cheese, Country Dijon on toasted marble rye bread

PB & BLEU 10.99

Smothered with creamy peanut butter, crumbled bleu cheese, crisp bacon, shredded Romaine lettuce, and red onion

PATTY MELT 9.99

Sautéed onions, mushrooms piled high with melted Swiss cheese and our homemade 1000 Island dressing

NY STRIP STEAK 19.99

12 ounce USDA Choice strip, grilled the way you choose, and served with mashed redskin potatoes and seasonal vegetables. *Add sautéed mushrooms for 75¢ and sautéed or Guinness-braised onions for 75¢*

FARM-FRESH GRILLED

SALMON 16.99

An 8 ounce salmon filet, grilled to medium-well, with lemon garlic butter, served with seasoned white rice and seasonal vegetables. *Request honey mustard-glaze for an additional \$1.*

SPICY FRESNO MAHI MAHI

 19.99

Seasoned with lemon pepper and butter, grilled to medium-well, topped with sesame cilantro sautéed carrot, green pepper, Fresno chili, and red onion, served over seasoned white rice with sautéed broccoli

WINDSOR PORK CHOP

 16.99

A thick 8 ounce, bone-in, smoked chop in a rich honey-fig sauce, served with mashed redskin potatoes and seasonal vegetables

SIGNATURE SANDWICHES

Served with one side item

THE ISLAND HOPPER 11.99

Lemon-pepper seasoned and grilled mahi mahi on a toasted ciabatta bun with shredded Romaine, crushed pineapple, red onion, roasted red peppers and our spicy sriracha BBQ sauce

THAI CHICKEN WRAP 9.99

Juicy fried chicken, wrapped into a wholewheat tortilla with toasted almonds, green cabbage, roasted red pepper, red onion, and fresh cilantro with our creamy Thai peanut sauce

CLASSIC FRENCH DIP 9.99

Thinly sliced deli-style roast beef and plenty of melted Provolone on a toasted baguette, served with our spicy au jus *Add sautéed mushrooms for 75¢, sautéed onion or Guinness-braised onions for 75¢*

THE VIRGINIAN 8.99

Thinly sliced smoked turkey sautéed with green chillies with cheddar cheese, on golden-brown Texas toast

SOUTHWESTERN

SLOPPY JOE 8.99

Tex-Mex seasoned ground beef served open-faced on sweet cornbread with melted pepper jack cheese, chopped green onions and sour cream

NORTH OF THE BORDER 10.99

Savory pulled BBQ pork, roasted red peppers, onions, and roasted corn with pepper jack cheese, fried in two flour tortillas and served with our Southwestern roasted tomato sauce, sour cream, fresh cilantro, and Mexican rice

TOAST FLAT IRON 15.99

Tender USDA Choice flat iron steak, seasoned and grilled to your preference, served with mashed red skin potatoes and seasonal vegetables.

STEAK STROGANOFF 13.99

Tender egg noodles and sautéed mushrooms in a traditional red wine and sour cream gravy, topped with 4 ounces of tender flat iron steak grilled the way you like it, and garnished with fresh scallions

LEMON CHICKEN 12.99

Marinated, grilled and garnished with an extra twist of lemon, served with white rice and seasonal vegetables.

MAMA'S MEATLOAF 10.99

Crafted in house and glazed in tomato ketchup and brown sugar, served with mashed baby red potatoes and seasonal vegetables

CAESAR WRAP 7.99

Chopped Romaine lettuce, tomatoes and black olives with Toast's creamy Caesar dressing, rolled into a whole wheat tortilla *Add grilled chicken \$2, grilled salmon \$3, sautéed shrimp \$3, grilled flat iron steak \$5*

BBQ PULLED PORK 9.99

Smoky, pulled pork smothered in a bold espresso BBQ sauce, melted cheddar cheese and red onion, on a toasted gourmet bun

POT ROAST SANDWICH 9.99

Tender pulled beef roast, on a toasted gourmet bun with our homemade red wine gravy

TOAST REUBEN 9.99

Thinly sliced pastrami, tangy sauerkraut, melted Swiss cheese and 1000 Island dressing on toasted black Russian bread

PASTRAMI ON RYE 9.99

Deli-style pastrami with savory sautéed onions, Country Dijon mustard and melted Swiss on toasted marble rye bread

VEGGIE LOVER'S WRAP

 8.99

Our housemade hummus with zucchini, carrots, fresh cut green beans, Fresno chilis, green pepper, and red onion, sautéed in locally-made Italian Fusion dressing, and rolled into a whole wheat tortilla with crunchy rice noodles and Romaine lettuce, served with a side of spicy roasted red pepper sauce

BOWL OF SOUP (8 oz) 4.49

THE SUPER BOWL (16 oz) 7.99

Flavors change daily, so please ask your servers for today's selections.

ENTREES

SANTA FE GRILLED

CHICKEN 14.49

Seasoned with housemade spice and grilled, with our roasted tomato sauce, fresh cilantro leaves, sour cream, Mexican rice, black bean and corn salsa, and house-fried corn tortillas

TOASTED MAC & CHEESE

 8.99

Tender penne pasta in our homemade Queso Awesome, coated in seasoned bread crumbs and Parmesan, and baked golden-brown. *Add grilled chicken for \$2, grilled salmon \$3, sautéed shrimp \$5 or grilled flat iron steak \$5*

BBQ CHICKEN BREAST 12.99

Grilled and slathered in our homemade espresso BBQ sauce, served with mashed redskin potatoes and seasonal vegetables

WHITTIER

Junior High School

Built in 1923, Whittier Junior High School was the first middle school constructed in the United States. In 1977, the Lincoln Board of Education voted to close the school. After sitting vacant for nearly 33 years, the facility reopened in September of 2010 as The Whittier Research Center where it is now home to three University of Nebraska research teams and the UNL childcare center.

Take a look around. All of the baseboard, window trim and door trim was built from wood reclaimed from Whittier. The aptly named school house lights hanging over the bar and booths were also rescued from Whittier. And finally, the restroom doors were once classroom doors that students used to pass through each day.



SIDES

FRENCH FRIES
COLESLAW,
MASHED POTATOES
SEASONAL VEGETABLES,
STEAMED RICE
COTTAGE CHEESE
POTATO SALAD
POTATO CHIPS

SOUPS

CLASSIC DELI SANDWICHES

Served with one side item

Choose bread and toppings to pair with our classic deli options, toasted or not toasted

BREADS:

Marble rye, black Russian, ciabatta, white Texas toast, whole grain wheat, French baguette, or for a gluten-free bun add an additional \$1

TOPPINGS:

Romaine lettuce, tomato, red onion, fresh Fresno chili peppers

Any of our deli sandwiches can be wrapped in a whole wheat flour tortilla (recommended for non-toasted sandwiches)

MISTER C'S 8.99

Spicy capicola, pepperoni, Genoa salami, creamy Provolone, and Italian Fusion dressing

SCHOOL HOUSE CLUB 8.99

Genoa salami, cob smoked ham, roast beef, smoked turkey, cheddar cheese and mayonnaise

THE WHITTIER 8.99

Thinly sliced, smoked turkey breast, aged cheddar cheese and Country Dijon mustard

HOB NOB 8.49

Classic cob smoked ham, Swiss cheese and rich mayonnaise

BURLINGTON 8.99

Grilled and chopped chicken breast, mixed with juicy Red Delicious apples, toasted almonds, crisp celery, and mayonnaise, topped with Swiss cheese

CURRY TUNA SALAD 8.49

Longline albacore tuna with yellow curry, fresh dill, onion, cucumber, and Parmesan cheese

PRIME TIME 8.99

Tender deli-style roast beef, Provolone and a zesty horseradish mayonnaise

ST. JOE'S 7.99

Creamy Provolone, Swiss, and aged cheddar cheeses, crisp Romaine, sliced button mushrooms, tomato, cucumber, red onion and Italian Fusion dressing

GROWNUP GRILLED

CHEESE 8.49

Melted Swiss, cheddar and smoked Gouda cheeses

CLASSIC BLT 8.99

Crisp, smoky bacon, Romaine, tomato and mayonnaise

LUNCH SPECIALS

SANDWICH & SIDE

MENU PRICE

SCHOOL HOUSE CLUB
MR. C'S
PRIME TIME
BURLINGTON
WHITTIER
HOB NOB
ST. JOE'S
BLT
TUNA SALAD
GRILLED CHEESE

PICK 2

\$8.99

1/2 SANDWICH

PRIME TIME
BURLINGTON
WHITTIER
TUNA SALAD
SCHOOL HOUSE

MR. C'S
HOB NOB
ST. JOE'S
BLT
GRILLED CHEESE

&

HOUSE SALAD
SIDE CAESAR

BOWL OF SOUP
SIDE DISH

1/2 SALAD

\$8.99

MR. C'S
BURLINGTON
SCHOOL HOUSE COBB
TUNA SALAD
CHICKEN CAESAR
ST. JOE'S

All Lunch Specials are served Monday thru Friday between 11 AM to 3 PM and served with a 32 oz soft drink. (dine in only)

UNL DAIRY STORE

The UNL Dairy Store, or Varsity Store as it was once called, has been delighting local customers with dairy products since 1917. The original building was constructed in 1896 and the store moved to its current location in H.C. Filley Hall in 1917. If you brought your own cup with you in the 1920s you could drink all the milk you wanted for only a nickel. At one point the UNL Dairy Store provided all dairy products for the dormitories.

Toast is extremely excited to be one of the first retail outlets, outside of the East Campus store and Memorial Stadium on football Saturdays, to scoop official UNL Dairy Store ice cream.

Enjoy a little bit of history with each delicious bite.



DESSERTS

UNL DAIRY STORE ICE CREAM

SINGLE SCOOP \$3.29

DOUBLE SCOOP \$4.99

Flavors change weekly so ask your server for today's flavors.

CHOCOLATE CAKE 6.99

Towering layers of rich chocolate cake and chocolate ganache
Make it all a mode for \$

DEEP DISH APPLE PIE 6.99

Crisp cinnamon-spiced apples in a traditional pastry crust, with a crumble topping
Add a scoop of ice cream for \$

SEASONAL CHEESECAKE 5.99

Ask your server for our current selection

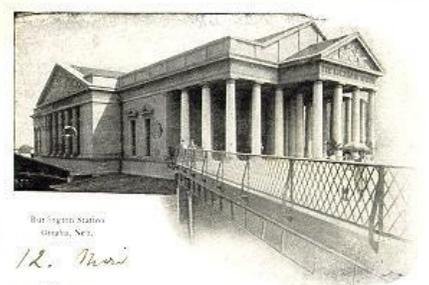
BURLINGTON

Train Station

The Burlington Train Station, located at 925 South 10th Street in downtown Omaha, is a historically and culturally significant landmark, and is listed on the National Register of Historic Places.

When it opened in 1898, this Italianate-style building, designed by Thomas Rogers Kimball, was hailed by newspapers around the world for its grand architecture and accommodations.

Look behind the bar to discover the reclaimed cabinets. We extended the height of the bases and added glass racks but everything else is in the same condition as when it was pulled out of the train station.



COCKTAILS \$7

SOBIE

Absolut Citron, Chambord & Lemonade

BOURBANADE

Maker's Mark, Triple Sec, Lemonade & 7

MOJITO

Bacardi Light, Lime, Mint, Soda & 7

BLOODY MARY

House-made Bloody Mary Mix
& Vodka served with a pickle

DAIQUIRI

Fruity goodness...
Strawberry, Mango or Raspberry

OLD FASHIONED

Woodford Reserve & Angostura Bitters

X-RATED ON THE BEACH

X-Rated Fusion Liqueur, Peach Schnapps,
Cranberry & Pineapple

ROCKIT PUNCH

Bacardi's Limon, Raz & O, Pineapple,
Cranberry & OJ with Meyers Dark Rum

MARTINIS \$8

RED DELICIOUS

Crown Royal, Sour Apple Pucker & Cranberry

KEY LIME PIE

Stoli Vanil, Roses Lime, Pineapple & Midori

Fsirtini

X-Rated, Peach Schnapps & Vodka

ORANGE PUSH UP

Vanilla Schnapps, Stoli Vanil, OJ & Cream

FRENCH

Citron, Chambord & Pineapple

SUNGLASSES AT NIGHT

Fresh Brewed Espresso, Stoli Vanil, Godiva & Bailey's

ESPRESSO

Fresh brewed espresso, Kahlua & Vodka

DIRTY GIRL SCOUT

Stoli Vanil, Godiva Liqueur & Rumplemintz

OATMEAL COOKIE

Stoli Vanil, Frangelico & Goldschlager



Red Wines

\$8 glass / \$33 bottle

JOSH '13

Merlot
Hopland, CA

LODI '13

Old Vine Zinfandel
Lodi, CA

ROSENBLUM CELLARS '13

Vintner's Cuvée Zinfandel
Sonoma,

GRAYSON CELLARS '13

Cabernet Sauvignon
St. Helena, CA

WOODWORK '12

Cabernet Sauvignon
Sonoma, CA

GRAYSON CELLARS '13

Pinot Noir
St. Helena, CA

SEAN MINOR '13

Pinot Noir
Central Coast, CA

UNO '12

Malbec
Mendoza, Argentina

INKBERRY, '12

Shiraz Cabernet,
Central Range, Australia

WHITE WINES

\$7 glass / \$29 bottle

EMERALD BAY '13

White Zinfandel
Carmel, CA

DR. LOOSEN '13

Riesling
Mosel Vally, Germany

CA' MOMI '13

California White Wine
Napa Valley, CA

JAMES ARTHUR '13

Edelweiss
Raymond, NE

POMELO '13

Sauvignon Blanc
Lake County, CA

MOUNTAIN VIEW '13

Chardonnay
Monterey, CA

THREE PEARS '13

Pinot Grigio
Oakville, CA

SOFIA BLANC DE BLANCS

Effervescent White Wine,
187 ml
Modesto, CA

BEER

Our beer selections change with the seasons, so ask your server for this week's selections.