



Peppermill

RESTAURANT



Our Story

Welcome to the Peppermill. Six generations of the Joseph family have called the Nebraska Sand Hills home. Three of us were misguided enough to enter the restaurant business. Much has changed since 1986, but our commitment to great Nebraska beef has not. Bill, the grocer and herdsman; Roger, the cattle feeder and owner of one of the best local Angus ranches; and now Robert, who loved chasing a cow but often fell from his horse, have all helped build the foundation for one of the state's very best diners. Order a Nebraska beef steak with confidence here friends, and keep it as close to medium rare as your soul will allow. Ahlan!

Robert, Lacey, Cruz and Leni Jo Joseph

Appetizers

“There’s nothing more American than grabbing something good to eat before you order something good to eat. Go big, you big hairy Patriot!”

SAND HILLS SACK LUNCH

Crispy fried mountain oysters, our “see” food. 16

SHRIMP SKEWERS

20 grilled shrimp on magic wood skewers topped with a homemade citrus slaw. 15

CANDIED BURNT ENDS

Pig, que & beer battered onions. Choose sweet or spicy. 14

CAJUN PRIME SKILLET

Our popular cajun grilled prime rib strips with local beer battered onions. 16

HOMESTYLE ONION RINGS

Refreshingly not that good for you. 12

BETTER KNOT PRETZELS

Soft salted pretzel bites served with bistro cheese sauce. 13

DEVIL’S LAKE CHEESE FRIES

Crispy fries topped with bistro cheese sauce, bacon, pepperjack & pico. 13
Add Rib Eye Chili 3



Healthy-ish

“There are some incredible choices here to make your salad taste less like lettuce...”

SHRIMP & BROCCOLI BOWL

Steamed broccoli florets with a garlic grilled shrimp skewer. 10 Shrimp for 15
20 Shrimp for 20

MARGARITA SHRIMP & CHIPS

Fresh greens with pepperjack, pico & 10 citrus grilled shrimp. 15

BARNYARD BOWL

Fresh greens, bbq chicken, tomato, pecanwood smoked bacon and cheddarjack. 15

WHISKEY SIRLOIN SALAD

Fresh greens, cheddarjack, pico & fried onion with a medium rare whiskey marinated sirloin. 19

NOT REALLY A SALAD, SALAD

Mixed greens, sweet corn pico, sliced & seared medium rare prime rib, cheddarjack & beer battered onions. 22



KABOBS

Marinated angus steak with onions, mushrooms & bell peppers. Two of ‘em over rice. 17

Homemade Dinners

“Steak and chicken and fish all live in this section. It’s a delicious mess. Served with side & salad.”



SAND HILLS FRIED FISH

Hand-breaded
& deep fried
white fish. 16

CHICKEN FRIED CHICKEN

Chicken, treated like chicken, a little
ashamed. 16

CHICKEN FRIED STEAK

Steak, treated like a chicken, but not
ashamed. 18

BERKSHIRE ANGUS

8oz Heart City Strip & bourbon smoked
pork shoulder. 29

DAVID CITY STEAK TIPS

Seared angus steak tips over rice in
portabella whiskey sauce topped with
shredded pepperjack. 17

CORNER MARKET BRISKET

Smoked BBQ brisket topped with beer
battered onions & served with sweet or
spicy BBQ on the side. 23

Peppermill Steaks

“Aging steak properly and not cutting your selection until it is ordered is a bit of an obsession. Everything below is best around medium rare, so if you venture beyond the medium, go out into that cold darkness by yourself. Kidding of course. If you like a well done steak, we humbly suggest the Joseph Grilled Prime Rib. Served with side & garden salad.”

THE PO BOY

The end of the striploin has a couple
of harmless seams, cattlemen won’t be
afraid. LIMITED AVAILABILITY. 9oz 16

HEART CITY STRIP

My father’s favorite cut. 10oz 25
16oz 37

20/83 JUNCTION RIB EYE

The crossroads of tenderness & flavor. 16oz 39

WILLIAM’S PRIME RIB

Without guilt we call this the finest prime
rib in Greater Nebraska. 12oz 29
16oz 38
24oz 52

JOSEPH GRILLED PRIME RIB

A family favorite, slow roasted and then
tossed on the open flame. 16oz 38
32oz 59

THE MULLIGAN SIRLOIN

Our popular center cut angus sirloin. 9oz 23

E.K.V. FILET

Beef’s premier cut,
aged to perfection.
9oz Market



BEER & A SHOT SIRLOIN

LIMITED AVAILABILITY. 9oz Mulligan
sirloin, marinated in American whiskey &
topped with local beer battered onions,
served medium rare only! 28

Steak Add Ons:

- ♦ Sautéed button mushrooms 2
- ♦ Grilled or beer battered onions 2
- ♦ Fried portabella mushrooms 4
- ♦ 10 Bourbon Grilled Shrimp 6
- ♦ Portabella Whiskey Sauce 2

Disclaimer: Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk. 18% gratuity added to tables of 8+ or if the party requests separate checks.

Signature Sandwiches

“ We are squeezing some delightful things between bread. Have the bread. Served with fries or a garden salad. ”

THIS IS BURGER

The classic American hamburger. 12

PEPPERJACK RANCH BURGER

Pepperjack cheese & corn cob smoked bacon with house ranch. 14

CHICKEN BACON RANCH

BBQ pulled chicken, cheddarjack, bacon, ranch & fried onions. 15

DBL BCN CHEESEBURGER

Double burger, double cheese, double bacon, same amount of bun. 18

PEANUT BUTTER WHISKEY BURGER

Aggressive peanut butter sauce with pecanwood smoked bacon & poppyseed slaw. 16

FORK & KNIFE BURGER

Double burger, bourbon pulled pork, cheddarjack, rib eye chili on Texas toast. 19

PIGGIN' QUE

Sweet bbq pulled pork shoulder topped with poppyseed slaw on a toasted pretzel. 15

Local Favorites

Served with a side & garden salad.

BRICKWAY HAMBURGER STEAK

Char-grilled ground sirloin topped with portabella bourbon gravy. 15

TOOTH & WHISKER RIBEYE

A full pound, char-grilled rib eye topped with Sparky's buffalo & fried battered onions, with side & salad. 39

STEAKHOUSE HOT BEEF

Half pound grilled prime rib on Texas toast topped with real taters & gravy with veggie & garden salad. 25

SANDHILLS SLOPPY JOE

Leni's short ribs with portabella whiskey sauce, scallions, & beer battered onions on a toasted kaiser. 17

STEAKHOUSE GRILLED CHEESE

Shaved & seared prime rib with swiss & colby cheese, served with rib eye chili. 16

SHORT ON A SHINGLE

Flavorful short ribs & mushroom garlic gravy on Texas toast topped with shredded jack & scallions. 17

HAYBUSTER PRIME

Shaved prime rib, swiss, house ranch & onion tangles on a pretzel. 23

RETURN OF THE MACK

Cavatappi & house made bistro cheese sauce, marinated steak tips, shredded pepperjack & beer battered onion with garlic bread. 23



Desserts

SNICKER'S GRAND SLAM PIE

A cheesecake with America's best candy, caramel & whipped cream.

GRANDMOTHER'S CARROT CAKE

Carrot cake with a rich white frosting.

BLUEBERRY COBBLER

A light, fresh cheesecake with blueberries and a cracker crust.

WEEKLY FEATURE

Ask your server about a rotating line of great features.

Sides

Fries ♦ Baked Potato ♦ Mashed Potatoes
Long Grain & Wild Rice
Mixed & sometimes not mixed veggies

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