**World Famous Burgers**

Our burgers come from FRESH, never frozen 100% ground beef. We hand-patty them fresh daily and season them perfectly with our proprietary blend of seasonings. All our burgers are served medium well with your choice of green leaf lettuce, juicy tomato, and a crisp pickle spear.

**The Beesty**
The original, the famous, our third-pound Burger served sizzling on a Toasted Brioche Bun. **$4.69**

**The Jiffy**
You won’t believe how good our burgers taste topped with Peanut Butter, Provolone and Bacon. An instant classic. **$5.99**

**The Mile High**
Topped with Bacon, Cheddar, Kansas City BBQ Sauce, and Crispy Onion Rings, this is easily our most popular burger. **$6.19**

**Texas Patty Melt**
We change up the Rye Bread for thick Texas Toast, and add Grilled Onions, and a slice each of American and Pepper Jack Cheese. **$5.49**

**The Double Cross**
Topped with Jalapeños, our home-made Sriracha Aioli, and a slice of Pepper Jack. It’s sure to put you in our Hall of Flame. **$5.99**

**Classic Philly Cheesesteak**
We cook them up to order with your choice of Onions, Mushrooms, Swiss, Cheddar or Provolone Cheese on soft French Roll. **$6.69**

**The Funky Chicken**
An All White Meat Chicken Breast grilled to perfection with your choice of our popular sauces. Kansas City BBQ, Tangy Teriyaki or Buffalo Sauce are the most popular, but for a real treat, try the Caribbean Jerk Sauce. **$6.19**

**Curlytail Grill**
Two grilled slices of Texas Toast piled high with Shaved Ham, Cheddar, and Dijon Mustard. **$4.19**

**Turkey Bacon Club**
A classic club stacker with Smoked Turkey, Crispy Bacon, Provolone Cheese, Green Leaf Lettuce, Sliced Tomato, and Mayo on Grilled Sourdough Bread. **$5.39**

**Tuscan Pesto Chicken Sandwich**
An all White Meat Grilled Chicken Breast Topped with Basil Pesto, Provolone Cheese, Green Leaf Lettuce, and Sliced Tomato, served on a Toasted Brioche Bun. **$5.89**

**Wings, Rings, & Wild Things**

**DOGHOUSE WINGS**
Our Breaded Bone-In Wings dipped in one of our Seven Famous Sauces, served with your choice of our Homemade Ranch or Bleu Cheese Dressing, and of course Celery and Carrot Sticks

<table>
<thead>
<tr>
<th>Number of Pack</th>
<th>Price</th>
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<tbody>
<tr>
<td>6 Pack</td>
<td>5.99</td>
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<tr>
<td>12 Pack</td>
<td>10.49</td>
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<tr>
<td>18 Pack</td>
<td>16.49</td>
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<tr>
<td>24 Pack</td>
<td>19.99</td>
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</tbody>
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**Sauces**
- **Naked**
- **Kansas City BBQ** - Sweet and saucy
- **Tangy Teriyaki** - The Hawaiian classic
- **Caribbean Jerk** - Exotically spiced with a touch of the islands
- **Thai Chili** - Unique and contemporary
- **Buffalo** - A spicy stempade for your taste buds
- **Atomic** - Only the strong will survive

**Sides**
- Every entrée should have a sideskick!
- **Waffle Fries**
- **Sweet Potato Fries**
- **Cheesesteak Sticks**
- **Side Salad w/Dressing**

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Waffle Basket</td>
<td>$3.99</td>
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<tr>
<td>Pub House Thick Cut Onion Rings</td>
<td>$5.39</td>
</tr>
<tr>
<td>Chicken Caesar Wrap</td>
<td>$3.69</td>
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<tr>
<td>Chicken Concordia Bleu Wrap</td>
<td>$3.69</td>
</tr>
<tr>
<td>Tangy Sweet Potato Fries</td>
<td>$3.99</td>
</tr>
<tr>
<td>Italian Mozzarella Sticks</td>
<td>$4.59</td>
</tr>
</tbody>
</table>

Feeling Cheesy? Add your choice for just 50¢:
- Swiss, American, Cheddar, Pepper Jack, or Provolone

**Turkey Bacon Club**
A classic club stacker with Smoked Turkey, Crispy Bacon, Provolone Cheese, Green Leaf Lettuce, Sliced Tomato, and Mayo on Grilled Sourdough Bread. **$5.39**

**Pub House Thick Cut Onion Rings**
A heaping pile of the Thickest Onion Rings you’ll find anywhere this side of the Missouri. **$5.99**

**Love Me Tenders**
Three Home-style battered all White Meat Chicken Filets with your choice of our plethora of Dipping Sauces and a pile of Waffle Fries. **$5.99**

**Winning take on a classic with our popular Cheeses and we will achieve a PTF (Perfect Toast Factor) on Grilled Sourdough Bread.**

**Feeling Cheesy? Add your choice for just 50¢:**
- Swiss, American, Cheddar, Pepper Jack, or Provolone

**Texas Patty Melt**
We change up the Rye Bread for thick Texas Toast, and add Grilled Onions, and a slice each of American and Pepper Jack Cheese. **$5.49**

**We’ll make any of our delicious burgers with a Garden Burger, simply make the request.**

$2 -Make it a COMBO! Add Fries & A Fountain Drink
CLASSIC FRUIT SMOOTHIE 3.19
Choose your favorite or experiment with a blend of: Strawberry, Banana, Mango, Peach, & Raspberry

THE REFUELER 4.29
Add in Protein to Recover and Power On!

ICE CREAM SMOOTHIE 3.69
Really treat yourself with an added scoop of our real ice cream

PEANUT BUTTER POWERHOUSE 5.29
The ultimate Protein Shake with Banana, Ice Cream, Peanut Butter, Chocolate Syrup and 34g of protein

ENERGY INFUSION 4.99
Infuse your smoothie with Red Bull for that extra boost!

CLASSIC MALTS AND MILKSHAKES

The TRADITIONAL 3.59
Chocolate, Vanilla, Strawberry, or Caramel, or Peanut Butter

The BLITZES 3.99
Mix in Cookie Pieces, Mini M&M’s, or Butterfinger Pieces

The HOUND DOG 4.29
A popular specialty shake made with Chocolate Ice Cream, Cookie Pieces, Peanut Butter, Whip Cream, and a Cherry on top

ASK US ABOUT OUR SEASONAL FLAVORS AND MONTHLY SPECIALS

We take phone orders!
402-643-7277

KID’S MEALS are available exclusively for our guests 12 and under
They include a small side of Fries or String Cheese and 12 oz. Fountain Soda or Water

PB&J  •  Grilled cheese 1/2 sandwich  •  Chicken Fingers (2)
$3.99

Monday – Thursday
11:00am - 10:00pm

Friday
11:00am - 11:30pm

Saturday
5:00pm - 11:30pm

Sunday
5:00pm - 10:00pm

The Story of the Doghouse
Created and proudly operated by students

In 2011 students were increasingly voicing their request for meals and menu items in a traditional quick-serve environment in addition to the main dining hall. The campus community was also looking for service options that extended later into the evenings and on the weekends. There was a high level of student interest and involvement in the project from onset. Focus groups began meeting in the fall of 2011 and business and marketing classes examined concepts and names. The Food Committee of the Student Senate worked with Chartwells personnel to audit potential menu items. Work continued into 2012 and by the end of the spring semester, a clear concept emerged, including our now famous moniker. Architectural renderings, remodeling, funding and equipment all occurred throughout the summer. When the dust had settled, and after a two year, intensively student-driven process, the Doghouse proudly began serving the campus community in the fall of 2012.

Today, the Doghouse remains 95% staffed by students including shift supervisory roles. Business continues to grow exponentially and students continue to receive real world experiential learning opportunities in Marketing and Business Management by operating the Doghouse.

Being in the Dog House
... Is a Great Place to Be!