

BATTLE OF THE BURGERS

MAY 1-31, 2025

visit
NORFOLK
area
NEBRASKA

THE SECRET SAUCE



BLACK COW FAT PIG



CULVER'S



DIVOTS DOWNTOWN



GOODY'S GRILLE



SANDBAR & GRILL



HY-VEE EAST



HY-VEE WEST



MICHAEL'S CANTINA



BUFFALO WILD WINGS



DISTRICT TABLE & TAP



FRANKLIN'S BISTRO



RUNZA



SMOKIN' STANS



THE 411 RESTAURANT



THE GRANARY



WHISKEY CREEK

- 1. GRAB**
Get a Battle of the Burgers blackout card at participating locations or online at VisitNorfolkNE.com.
- 2. TRY**
Visit participating restaurants and try every burger on the list.
- 3. COMPLETE**
Get your card marked at each location. (Minimum of 8 locations).
- 4. VOTE**
Place your vote for your favorite burger at VisitNorfolkNE.com or scan the QR code below. **MUST INCLUDE PHOTO OF YOUR MARKED CARD TO BE ELIGIBLE TO WIN.** One vote per person.
- 5. WIN**
Submit your completed card for a chance to win! Each stop = one entry. Winners to be announced on Tuesday, June 3, 2025.

Scan the QR code for complete details and cast your vote or go to our website at VisitNorfolkNE.com.





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- 1. Black Cow Fat Pig Pub & Steak**, 702 W. Norfolk Ave.
EL BANDITO DE MAYO **\$17.00**
 Loup River Farms half pound burger, cowboy candy, red pepper aioli on a pretzel bun.
- 2. Buffalo Wild Wings**, 2019 Krenzien Dr.
TRIPLE BACON CHEESEBURGER **\$15.49**
 Two hand-smashed patties seared with bacon, thick-cut bacon, American cheese, shredded lettuce, tomato, pickles, bacon aioli, challah bun.
- 3. Culver's**, 924 S. 20th St.
THE COLBY JACK PUB BURGER **\$8.09**
 Fresh, never frozen beef, Wisconsin Colby Jack cheese, crispy onions, A.1. Pepper Mayo, on an everything bun.
- 4. District Table & Tap**, 226 W. Norfolk Ave.
BACON ME CRAZY BURGER **\$15.00**
 All-Nebraska beef 1/2 lb. patty topped with bacon jam, bacon, crumbled bacon, and white cheddar cheese.
- 5. Divots Downtown**, 206 W. Norfolk Ave.
MONTEREY BURGER **\$16.00**
 This tasty classic starts with a half-pound Certified Angus Beef craft patty featuring short rib and brisket. Melty Swiss cheese, grilled smoked ham, and a house made hot honey Dijon sauce on either side of the toasted brioche bun will make this burger one of your favorites after one bite!
- 6. Franklin's Bistro**, 904 Riverside Blvd.
COWBOY BURGER **\$14.00**
 8-ounce ground beef patty, seasoned, charbroiled and served on a fresh brioche bun. We top it with BBQ sauce, jalapeños, American cheese, smoky bacon, and an onion ring.
- 7. Goody's Grille**, 105 S. 2nd, Battle Creek
GOODY BURGER **\$16.49**
 Two juicy Certified Angus Beef patties hand pressed daily, topped with two different cheeses, lettuce, tomato, pickle & our famous onion rings on a lightly grilled bun. Delicious.
- 8. Hy-Vee East**, 120 E. Norfolk Ave.
RISE AND SHINE BURGER **\$11.95**
 Wake up on the sunny side with our Rise and Shine Burger at Hy-Vee East! A sunny-side up egg, candied bacon and smoked Gouda cheese served with a beef patty on a bakery-fresh sweet bun that is sure to chase any cloudy feelings away. Includes a side.
- 9. Hy-Vee West**, 2107 Taylor Ave.
PEANUT BUTTER AND BACON BURGER **\$11.95**
 Sweet meets savory in this mouth-watering combination. Enjoy rich, creamy peanut butter paired with savory bacon on top of a beef patty served on a bakery-fresh sweet bun. This burger is sure to satisfy all of your taste buds with this match made in sweet vs. salty heaven. Includes a side.
- 10. Michael's Cantina**, 912 Omaha Ave.
THE BIG MACMICHAEL **\$14.95**
 Two quarter pound all beef patties with cheese, special sauce, lettuce, pickles and onion on a non-sesame seed bun. Served with choice of waffle fries, sweet potato fries, chili, or salad.
- 11. Runza**, 814 S. 13th St.
BBQ BACON SWISS BURGER **\$6.29 burger – \$10.69 meal**
 This isn't just a burger... It's a tangy, savory, bacon-y masterpiece that deserves its own slow-motion montage. We're talking Swiss cheese melting just right, bacon bringing the crunch, and BBQ sauce so good it might bring a tear to your eye.
- 12. Sandbar & Grill**, 4200 W. Norfolk Ave.
THE BREWMASTER'S BURGER **\$16.00**
 We take two Certified Angus smash patties, place them on a grilled pretzel bun, and top them with crispy bacon, jalapenos, melted mild cheddar and our own Divots Poor Farm White Cheddar. This amazing fusion of flavors comes complete with your favorite side.
- 13. Smokin' Stans**, 114 Madison Ave.
CHEESY PORK BURGER **\$13.00**
 Pulled pork and nacho cheese on 1/3 lb. smoked burger.
- 14. The 411 Restaurant and Lounge**, 411 W. Norfolk Ave.
DIMOCK ELK BURGER **\$21.00**
 A new signature creation in collaboration with Dimock Cheese from Dimock, South Dakota! Elk seared in Dimock butter, topped with thick-cut steak lardons, Dimock blueberry Monterey Jack cheese, lettuce, tomato, onion, and tiger shrimp!
- 15. The Granary**, 922 S. 13th St.
GRANARY HAMBURGER PLATTER **\$9.00**
 Our main burger is a quarter pound, ground fresh daily in-house, and served with fries and onion rings. Good enough to stand on its own as is, or you can add American or Swiss cheese for \$1, sautéed mushrooms for \$1, or add bacon for \$2.
- 16. Whiskey Creek**, 1021 S. 13th St.
BBQ BISON BURGER **\$20.00**
 Bison patty basted in BBQ sauce, and piled high with pulled pork, peppered bacon, American cheese, and fried onion straws on a brioche bun.