

Small Plates and Salads

- Artisan **Cheese** plate - confit garlic, marinated olives, Chef's seasonal accompaniments, selection of
3... 18 or 5... 23
- *Grilled **Lamb** Lollipops (6) – citrus/parsley encrusted, cilantro jam 18
- Pan-Seared **Crab Cakes** – dill, caramelized onion aioli, bacon 15
- *Surf & Turf Tartar - tea cured **salmon**, **wagyu tenderloin**, crostini's, Chef's accompaniments 16
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
- Fall Spiced **Brussels Sprouts** – roasted sweet potatoes, brown butter, pork belly lardons,
served family style 14
- ***Foie Gras** Torchon – wilted cabbage, house croutons, pickled pear, duck fat vinaigrette 15
- *Organic **Spring Mix Salad** - fresh apple, dried cranberries, goat cheese, candied pecans,
wild honey & berry vinaigrette 9
- Arugula & Spinach** Salad - julienned carrot, shaved radish, fresh parmesan,
caramelized onion vinaigrette 8
- * **Kale Caesar** Salad - parmesan cheese, anchovies, rosemary croutons, roasted garlic, fried capers,
caesar dressing 9.5
- Caprese** Salad – concassé tomato, mozzarella, basil, balsamic & red wine jelly 10

The Chalkboard Dinner

At the end of the day it's just food, isn't it? Just food. – Marco Pierre White

Large Plates

- *Braised Boneless **Lamb Leg** – za'atar gremolata, tahini yogurt, cucumber/chickpea saffron stew,
bone marrow 45
- Pan Seared Bone in **Chicken Breast** – sesame/eggplant purée, sweet/salty carrots,
savory funnel cake 28
- *Grilled Bone-In **Pork Chop** – pickled carrot/brussels slaw, lemon cream, cabbage powder,
5-min egg 35
- Vegetarian **Chili** – acorn squash bowl, quinoa, sweet potato, squash, burnt feta cheese 24
- *Grilled **Prime Plus Petite Filet** – roasted garlic/Marshall I.P.A purée, butternut squash, baby potato,
veal demi glaze, goat cheese 46
- *Oven-Roasted **Mushroom Wellington** - puff pastry, duxelles, roasted beet purée, blue cheese cream,
haricot verts, whipped potatoes 27
- *Oven-Roasted **Beef Wellington** – puff pastry, savory pâté, dijon, duxelles, haricot vert, tomato jam,
whipped potatoes, veal demi glaze 40
- *Pan-Seared **Pekin Duck Breast** – roasted garlic, quinoa, kale, parsnip purée, mushroom ketchup,
foie gras powder 38
- *Pan Seared **Scallops** – potato soup, local caviar, celery gel, roasted salsify, potato chip 41
- ***Market Fish** – pea purée, salt baked beets, sautéed broccolini, chilled market salad **Market Price**
- *Grilled **Prime Plus Ribeye** – seasonal vegetables, shallot-veal demi glaze, whipped potatoes
10-oz...50 or 12-oz...60
- *Grilled **Venison** – fried rosemary granola, celery root purée, brussels, pork belly, sour cherry compote 26
- Slow-Braised **Beef Short Rib** Bourguignonne – burgundy sauce, button mushrooms, herbed gnocchi 34
- Lobster tail add-on Market Price**

Executive Chef Roque Heidler

Sous Chef Ray Walters

We are proud to buy local and support small family owned farms

Prime Plus Cattle * Red Bird Farms * Urban Greens * Oklahoma Produce * Greer Farms * Ben E. Keith * Bodean Seafood

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

*Food items may contain raw or undercooked ingredients. When not cooked to temperature, they may increase the risk of food borne illness.