

Small Plates and Salads

- Artisan **Cheese** plate - Chef's seasonal accompaniments, selection of 3...18 or 5...23
- ***Prime Beef Carpaccio** – caper, parmesan, cured egg, truffle oil 15
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
- Pan-Seared **Crab Cakes** – cilantro jam, pickled shishito peppers 16
- Chimichurri Bone Marrow** - whipped chimichurri, roasted corn, goat cheese, house corn chips 10
- Brussels Sprouts** – butternut squash, lardons, goat cheese, hazelnut, spicy honey, served family style 14
- *Chef's **Foie Gras** of the day- served with house crostini 17
- Organic **Spring Mix Salad** - fresh apple, dried cranberries, goat cheese, candied pecan, wild honey & berry vinaigrette 9
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan, caramelized onion vinaigrette 8
- Confit Duck Salad** – kale, blue cheese, BBQ beet, citrus vinaigrette, pine nut 16
- ***Caesar Salad** - parmesan cheese, anchovy, rosemary crouton, roasted garlic, fried caper, romaine lettuce, caesar dressing 9.5
- Bleu Cheese “Wedge”** – butter lettuce, Applewood smoked bacon, tomato, bleu cheese panna cotta 12

The Chalkboard Dinner

“Food is our common ground, a universal experience.” - James Beard

Large Plates

- Grilled New Zealand **Lamb Chops** roasted eggplant, tabouli, smoky tomato sauce, mint salad 36
- Black Truffle **Ravioli** – fall vegetable broth, roasted root vegetables, herbes de provence 22
- Slow-Braised **Beef Short Rib** “Cottage Pie” - Robuchon potato, pea, carrot, burgundy sauce, parmesan lace 34
- *Grilled Bone-In **Pork Chop** - house spiced apple sauce, veal demi, mushroom bread pudding, kale 33
- *Pan Seared Bone in Herbed **Chicken Breast** – celery root purée, roasted fall vegetable, chef's compound butter, pan jus 28
- Vegetarian **Chili** – acorn squash bowl, quinoa, sweet potato, squash, feta cheese 24
- Seared Scallops** – truffle potato purée, roasted mushroom, bacon, green onion, caviar, brandy cream 45
- *Grilled **Prime Petite Filet** – black truffle gratin, haricot vert bouquet, shallot-veal demi glace 39
- Oven-Roasted **Mushroom Wellington** - puff pastry, duxelles, roasted beet purée, blue cheese cream, fall seasonal vegetables, garlic whipped potatoes 27
- *Oven-Roasted **Beef Wellington** – puff pastry, savory pâté, dijon, duxelles, fall seasonal vegetables, tomato jam, garlic whipped potatoes, shallot-veal demi glace 39
- ***Market White Fish** – “fish and chips” pommes pont neuf, lightly spiced remoulade, deconstructed tartar, malt vinegar micro salad **Market Price**
- *Grilled **Prime Ribeye** – fall seasonal vegetables, shallot-veal demi glace, garlic whipped potatoes 10-OZ...40 OR 12-OZ...46
- *Pan-Seared Pekin **Duck Breast** – chorizo polenta, fennel, pickled cherry, roasted garlic jam 38
- ***Cornish Game Hen** – sausage risotto, fresh herbs, lemon arugula, saffras glaze 26

Executive Chef Roque Heidler

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

Urban Greens * Oklahoma Produce * Greer Farms * Ben E. Keith * Bodean Seafood * Creekstone Farms

70% of the menu is Gluten free, ask your server for details

\$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.