



**THANK YOU
FOR JOINING
US FOR
TULSA'S 13TH
ANNUAL
RESTAURANT
WEEK!**

HUNGER IN OKLAHOMA

1 in 4 kids in Oklahoma struggle with hunger. Each prix fixe menu includes an automatic donation to the Community Food Bank of Eastern Oklahoma's Food for Kids programs.

Proceeds will be matched up to \$25,000 by the George Kaiser Family Foundation.

To make an additional donation, visit okfoodbank.org.



10021 S. Yale Ave., Suite 103 • 918-296-3000

RESTAURANT WEEK MENU

3-course Lunch for \$15

(includes \$2 donation to the Food Bank which will provide 8 meals)

3-course Dinner for \$35

(includes \$5 donation to the Food Bank, which will provide 20 meals)

*excludes tax, tip and beverage

LUNCH

Appetizers

Bruschetta

A refreshing blend of diced roma tomatoes, fresh basil, parsley and olive oil on homemade crostinis

Mix Chips

A platter of both our fresh sweet potato chips and fresh garlic served with ranch

Entrées

Half Turkey and Avocado

Shaved turkey, swiss cheese, sweet pepper bacon, lettuce, tomato, avocado and cilantro aioli on wheatberry bread, served with your choice of soup

Grilled Four Ounce

Atlantic Salmon

Served over sauteed spinach, topped with an herbed Greek yogurt

Side Bistro Salad

Mix greens, apple slices, candied pecans, gorgonzola cheese, cranberry mint vinaigrette topped with grilled chicken breast

Desserts

Baked Fudge

Topped with ice cream

Vanilla Creme Brulee

DINNER

Appetizers

Chokes-N-Cheese

A rich combination of cream cheese, artichoke hearts and parmesan cheese, served with seasoned pita chips

Crab Cakes

Two succulent crab cakes over greens with serrano coulis and tomato mango salsa

Caramelized Red Onion and Mushroom Flat Bread

A saute of red onion and mushrooms on top of a flatbread covered in chokes and cheese

Entrées

Pasta YAYA

Spicy! Sauteed chicken breast and sausage in a reduced cream sauce with scallions, garlic, white wine and blackening spices, tossed with fettuccine

Chicken Piccata

A breaded chicken breast scallopini over herb and garlic orzo, topped with a caper almond sauce, sauteed shiitake mushrooms and scallions

Lemon Thyme Salad

Fresh mixed greens, tossed in a lemon-thyme vinaigrette, with candied pecans, goat cheese, roma tomatoes and sun dried black mission figs, topped with a grilled chicken breast

Desserts

Baked Fudge

Topped with ice cream

Vanilla Creme Brulee