



RESTAURANT WEEK

September 10-19

**THANK YOU
FOR JOINING
US FOR
TULSA'S TENTH
ANNIVERSARY
RESTAURANT
WEEK!**

Ten percent of all Restaurant Week prix fixe menus sales will benefit the Community Food Bank of Eastern Oklahoma's Food for Kids program.

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

DAILY GRILL®

100 E. Second St. • 918-295-7748

RESTAURANT WEEK MENU

\$12.95 Lunch for 2 courses • \$35 Dinner

*excludes tax, tip and beverage

LUNCH

Appetizer

Gazpacho

Tomatoes, cucumbers, onions and oregano, chilled, topped with avocado and chives

Watermelon and Cucumber Salad

Mixed greens, feta cheese, pickled red onion, blackberries and pine nuts, tossed in honey tarragon vinaigrette

Entrée

Barbecue Chicken Salad

Romaine, cheddar cheese, green onions, grilled corn and tomatoes, tossed with a Santa Fe dressing and topped with crispy onions and chipotle barbecue drizzle

Grilled Idaho Trout

Served with grilled asparagus

Chipotle Barbecue Short Rib Sandwich

Topped with roasted peanut slaw and fontina cheese, served on toasted sourdough bread

DINNER

Appetizer

Gazpacho

Tomatoes, cucumbers, onions and oregano, chilled, topped with avocado and chives

Watermelon and Cucumber Salad

Mixed greens, feta cheese, pickled red onion, blackberries and pine nuts, tossed in honey tarragon vinaigrette

Entrée

Blackberry Pork Chop

14-ounce double-cut chop with a Washington blackberry sauce, served with spinach mashed potatoes

Braised Short Ribs

With horseradish mashed potatoes and caramelized onion au jus

Mahi Mahi Amandine

With blistered cherry tomatoes and lemon butter sauce, served with herb brown rice and almonds

Dessert

Strawberry Shortcake

Sliced fresh strawberries on a homemade biscuit with strawberry puree and whipped cream

Key Lime Pie

Key lime custard in a graham cracker crust with raspberry puree, whipped cream and lime zest