



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.



3717 S. Sheridan Road • 918-828-0980

RESTAURANT WEEK MENU

\$12.95 Lunch for 2 courses • \$15.95 Lunch for 3 courses • \$35 Dinner

*excludes tax, tip and beverage

LUNCH

Appetizer

House Salad
Caesar Salad

Entrée

Chorizo Stuffed Pork Tenderloin

Served on mango jalapeno sauce with smashed Yukon Gold potatoes and roasted carrots

Bronzed Salmon

With green chili lime hollandaise served with rice pilaf and grilled asparagus

Dessert

Key Lime Pie
Carrot Jicama Cake

DINNER

Appetizer

Brie and Gorgonzola

Baked in brik pastry, flavored with truffle, savory sweet apricot conserve, escarole tossed in olive oil and lemon juice, toasted Platt bread

Entrée

Grilled and Smoked Rib Eye of Beef

Colossal shrimp poached in a tarragon nage, oven-dried thyme infused late harvest tomato antibiose, tarragon foam

Roulade of Atlantic Salmon

Enrobing hot smoked salmon mousseline filled with mushrooms braised in Jerez, on a bed of sweated leeks and roasted garlic, grilled shallots, olive caper cream

Dessert

Frozen Honey and Butterscotch Dried Cherry Parfait
Chocolate Sauce Scented with Sloe Berry Liqueur
Scottish Shortbread with Toasted Mustard Seed