



# 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.



1301 E. 15th St. • 918-582-4321

## RESTAURANT WEEK MENU

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

\*excludes tax, tip and beverage

### BRUNCH

#### Appetizer

Fruit Plate

Soup du Jour

*Chef's daily inspiration*

Half Grilled Caesar

*Grilled romaine, Caesar dressing drizzle, preserved lemon, Parmesan*

#### Entrée

Benedict Florentine

*Fisher Farms poached eggs on top of fried green tomato and wilted spinach, napped with hollandaise, served with home fries*

Huevos Rancheros

*Crisp spinach tortilla with black beans, eggs any style, cheese, fresh salsa and avocado*

1/3-pound Steak Burger

*House-ground prime rib, brisket and hanger steak, wood fire grilled, with lettuce, tomato and pickle on a brioche bun, served with rosemary truffle French fries*

### LUNCH

#### Appetizer

Red and Green Gazpacho

*Green: cucumber, avocado and grape;  
red: traditional spicy tomato*

Shrimp Shiitake Pot Sticker

*Sake dipping sauce*

Half Fried Green Tomato Salad

*Cornmeal fried, market cherry tomato, arugula, buttermilk herb dressing*

#### Entrée

1/3-pound Turkey Burger

*Ground turkey breast with sage, apple and parsley, served on a challah bun with chipotle aioli, lettuce and tomato, with grilled vegetables*

Fried Chicken

*Boneless chicken breast, buttermilk marinated and fried, with truffle-fried Yukon Gold potatoes, grilled zucchini and tomato chutney*

Half Reuben Sandwich

*Non-traditional style, with chipotle aioli, jalapeños and pickles in addition to the Pastrami, kraut and rye, served with truffle French fries*

### DINNER

#### Appetizer

Mini Crab Cake

*Preserved lemon, chipotle aioli*

Half Grilled Caesar

*Anchovy aioli, preserved lemon, shaved Parmesan*

Half Fried Green Tomato Caprese

*Cornmeal fried, cherry tomato, fresh mozzarella, arugula, buttermilk herb dressing*

#### Entrée

Grilled Salmon

*Sriracha Brussels sprouts, crispy Truffle Yukon gold potatoes, tomato confit, orange balsamic drizzle*

Steak Frites

*8-ounce sirloin steak, cooked to medium rare and sliced, served over crispy truffle French fries, béarnaise sauce*

Mushroom Ravioli

*Heirloom tomato, wilted greens, wild mushrooms, arugula salad, delicate tarragon cream*

#### Dessert

Milk and Cookies

*Brown butter and chocolate chip with a shot of milk*

Fresh Beignets

*Served with caramel sauce*

Chef's Cupcake