



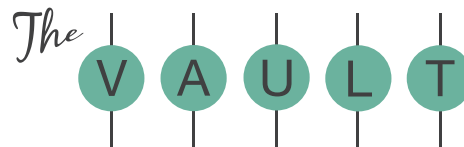
RESTAURANT WEEK

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.



620 S. Cincinnati Ave. • 918-948-6761

RESTAURANT WEEK MENU

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

*excludes tax, tip and beverage

LUNCH

Appetizer

Kale Caesar

Kale, Parmesan and croutons with Caesar dressing

Chef's Salad

Romaine, local cherry tomatoes, red onions, and croutons with green goddess dressing

Spinach and Apples

Spinach, candied pecans, goat cheese, apples and shaved red onions with local honey vinaigrette

Entrée

Any item off of our seven dollar lunch menu

Dessert

Key Lime Pie

Graham cracker crust, house-made whipped topping, lemon lime and orange zest

Chocolate Mousse (Vegan)

Candied beet, house-made coconut whipped topping, pecans and mint

DINNER

Appetizer

Kale Caesar

Kale, Parmesan and croutons with Caesar dressing

Chef's Salad

Romaine, local cherry tomatoes, red onions, and croutons with green goddess dressing

Spinach and Apples

Spinach, candied pecans, goat cheese, apples and shaved red onions with local honey vinaigrette

Entrée

Rib Eye

All-natural rib eye, whipped potatoes and local veggies

Meatless Balls

House-made vegan "meatballs," veggie noodles, spinach, tomato basil sauce, optional feta cheese

Potato Crusted Salmon

Fresh salmon crusted with fried potato, veggie noodles, spinach, Parmesan grit cake, roasted red bell pepper sauce, potato hay

Dessert

Key Lime Pie

Graham cracker crust, house-made whipped topping, lemon lime and orange zest

Chocolate Mousse (Vegan)

Candied beet, house-made coconut whipped topping, pecans and mint