



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.



107 N. Boulder Ave. • 918- 576-6800

RESTAURANT WEEK MENU

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

*excludes tax, tip and beverage

LUNCH

Appetizer

Butternut Squash Soup

A rich, thick hearty soup made from butternut squash, leeks, herbs and spices, topped with fresh cream

Tomato Avocado Cucumber Salad

Freshly sliced tomato, avocado and cucumber with a tangy lemon vinaigrette, topped with pickled shallots

Entrée

Jerk Chicken

Jerk-marinated half chicken grilled and served with spicy street corn

Half Cuban Sandwich

Marinated, shredded pork shoulder in a toasted Cuban loaf, drizzled with habanero mayonnaise and topped with ham, Swiss cheese, sweet pickles, and country Dijon. Served with hand-cut French fries, sweet potato chips or fresh fruit.

Roti Wrap

Roti dough around a spiced split pea mixture, rolled out thin, stuffed with a savory curried chicken potato filling and served wrap-style. Served with hand-cut French fries, sweet potato chips or fresh fruit.

Dessert

Rum Cake

A light yet flavorful cake served with a pineapple rum glaze and one scoop of vanilla ice cream atop a grilled slice of pineapple

Tropical Sorbet

A choice of mango or blood orange

DINNER

Appetizer

Callaloo Soup

Traditional Caribbean soup — a blend of spinach, okra, herbs, spices and coconut cream, finished with a topping of lump crab meat and a Parmesan crisp

Tomato Avocado Cucumber Salad

Freshly sliced tomato, avocado and cucumber with a tangy lemon vinaigrette, topped with pickled shallots

Coconut Shrimp

Two jumbo shrimps rolled in spices and coconut, fried and served with a marmalade dipping sauce

Entrée

Jerk Chicken

Half chicken marinated with in-house jerk seasoning, expertly grilled and served with grilled spicy corn, rice and beans

Stewed Oxtail

Mouthwatering oxtail stewed until tender with carrots, red peppers, red cabbage and potatoes in rich mildly spiced gravy, served over white rice

Salmon Rasta Pasta

Crab-stuffed salmon topped with walnut pesto over Rasta Pasta, a classic Jamaican dish which includes Trece dell'orto pasta, crimini mushrooms, shrimp, red peppers and red onions tossed in a savory cream sauce garnished with a Parmesan crisp

Dessert

Rum Cake

A light yet flavorful cake served with a pineapple rum glaze and one scoop of vanilla ice cream atop a grilled slice of pineapple

Tropical Sorbet

A choice of mango or blood orange