



# RESTAURANT WEEK

September 8-17

## THANK YOU FOR JOINING US FOR TULSA'S ELEVENTH 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., Unit C • 918-576-6800

## RESTAURANT WEEK MENU

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

\*excludes tax, tip and beverage

### LUNCH

#### Appetizer

##### Butternut Squash Soup

*Butternut squash, leeks, herbs and spices, topped with fresh cream*

##### Tomato Avocado Cucumber Salad

*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

*Shredded pork shoulder, habanero mayonnaise, ham, Swiss cheese, sweet pickles and country Dijon. Served with hand-cut French fries, sweet potato chips or fresh fruit.*

##### Roti Wrap

*Caribbean flatbread, spiced split pea mixture, rolled out thin, stuffed with curried chicken potato. Served with hand-cut French fries, sweet potato chips or fresh fruit.*

#### Dessert

##### Rum Cake

*Light, flavorful cake with a pineapple rum glaze, scoop of vanilla ice cream atop a grilled slice of pineapple*

##### Tropical Sorbet

*Choice of mango or strawberry*

### DINNER

#### Appetizer

##### Callaloo Soup

*Traditional blend of spinach, okra, herbs, spices and coconut cream, topped with crabmeat and a Parmesan crisp*

##### Tomato Avocado Cucumber Salad

*With a tangy lemon vinaigrette, topped with pickled shallots*

##### Coconut Shrimp

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

#### Entrée

##### Jerk Chicken

*A half chicken marinated in our in-house jerk seasoning, served with grilled spicy corn, rice and beans*

##### Stewed Oxtail

*With carrots, red peppers, red cabbage and potatoes in a rich mildly spiced gravy, served over white rice.*

##### Salmon Rasta Pasta

*Crab-stuffed salmon, walnut pesto, Treccie dell'orto pasta, crimini mushrooms, shrimp, red peppers and red onions in a savory cream sauce, Parmesan crisp*

#### Dessert

##### Rum Cake

*Light, flavorful cake with a pineapple rum glaze, scoop of vanilla ice cream atop a grilled slice of pineapple*

##### Tropical Sorbet

*Choice of mango or strawberry*

### SIGNATURE COCKTAIL

#### Rum Punch — \$9

*A Dominican favorite made with rum, lime, simple syrup, tamarind, bitters and nutmeg*

**\$1 FROM EVERY COCKTAIL SOLD WILL BE DONATED TO THE FOOD BANK**