

TULSA DINNER MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 9.95

Spinach Artichoke Dip
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini 10.95

Trio of Hummus
Sun-Dried Tomato, Kalamata Olive and Traditional Hummus, Served with Grilled Flat Bread and Cucumbers 8.95

Cheese Quesadilla
Melted Cheddar Cheese, Guacamole, Salsa and Sour Cream 8.95
with Charbroiled Chicken Add 4.00

Seared Rare Ahi Tuna
Sashimi Style with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce 13.95

WINES BY THE GLASS

WHITE WINES

SPARKLING

Chandon Brut Classic, California SPLIT 9.75

CHARDONNAY

La Terre, California 7.50
Beringer, California 7.95
Chateau Ste. Michelle, Washington 8.95
Markham, Napa Valley 11.95

OTHER WHITES

Pinot Grigio, Placido, Italy 7.50
Pinot Grigio, Maso Canali, Italy 10.95
Sauvignon Blanc, Rodney Strong, Sonoma 7.95
Riesling, Saint M, Germany 8.75
White Zinfandel, Woodbridge, California 6.75

RED WINES

PINOT NOIR

Canyon Road, California 7.95
Mark West, California 8.95
Francis Coppola, Monterey 11.95

MERLOT

Beringer, Stone Cellars, California 7.50
Rodney Strong, Sonoma 8.95
Tangley Oaks, Napa Valley 10.50

CABERNET SAUVIGNON

King Fish, California 7.50
Hayman & Hill, Napa Valley 8.95
J. Lohr, Seven Oaks, Paso Robles 10.75

OTHER REDS

Zinfandel, Cellar No. 8, California 7.95
Syrah, Francis Coppola, Monterey 8.95

OUR COMPLETE WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

HOMEMADE SOUPS

Small Bowl 4.95 Large Bowl 5.95

Soup of the Day

Ask Your Server for Today's Selection

Manhattan Chowder

Eastern Chopped Clams with Vegetables and Tomato Broth

STARTER SALADS

Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese and Homemade Croutons 8.95

Mixed Green Salad

Served with Choice of Dressing 7.75

The Grill Chop Salad

Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 7.95

Endive, Spicy Pecans & Romaine with Gorgonzola Cheese

Tossed in a Walnut Oil Vinaigrette Dressing 9.75

DINNER SALADS

Chicken Caesar Salad

Hearts of Romaine, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Sliced Charbroiled Chicken 14.95
Blackened on Request

Daily Grill Cobb Salad

Tossed with Diced Chicken Breast, Lettuce, Tomato, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 15.95

Blackened Ahi Tuna Salad

Sliced Ahi Tuna Seared Rare, Served Over Mixed Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Peppers, Tossed in an Asian Ginger Dressing 17.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) 7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

Shoestring Fries 3.25

Sweet Potato Fries 4.25

Red Skin Mash 3.25

Spinach Mashed Potatoes 4.25

Baked Potato 4.75

Brown Rice 3.00

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions

CHICKEN

Chicken Pot Pie

Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust 15.95
Please Allow 12 Minutes

Tuscan Brick Chicken

Roasted Under a Brick until Crisp and Golden Brown, Served with Sauteed Spinach, Onions, Mushrooms and Risotto 19.95

Chicken Piccata

Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 18.95

Grilled Herb Chicken Breasts

Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Spinach and Grilled Vegetables 17.50

Chicken Parmigiana

Breaded Herb Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese 14.95

CLASSICS

Daily Grill Meat Loaf

Homestyle Meat Loaf Made with Fresh Ground Beef in Our Kitchen, Mixed with Wild Mushrooms, Topped with a Tomato Glaze, Served with Bordelaise Sauce and Red Skin Mash 14.95
Limited Number of Orders Available

Cheeseburger Classic

1/2 lb. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily, Topped with Double Cheddar Cheese, Served with Peanut Cole Slaw and Shoestrings 13.95

Pepper Bacon Burger

1/2 lb. *Certified Angus Beef*™ Topped with Double Cheddar and Pepper Bacon, Served with Onion Rings and 1,000 Island Dressing 14.50

PASTA

Angel Hair Pasta Pomodoro

Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 13.95

Broiled Shrimp Pomodoro

with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 18.95

Salmon Farfalle

Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce, Topped with Pan-Seared Salmon 17.95

VEGETABLES

Creamed Spinach 4.25

Glazed Carrots 4.25

Sauteed Mushrooms 5.25

Grilled Asparagus 7.75

Grilled Vegetables with Balsamic Glaze 5.75

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

STEAKS AND CHOPS

Daily Grill Serves the Finest in USDA *Certified Angus Beef*™ Corn Fed, Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Charbroiled Skirt Steak

A House Specialty, *Certified Angus Beef*™, Marinated in Citrus, Soy Sauce and Seasonings, Served with Shoestring Fries and Vegetable 23.95

Filet Mignon

with Bleu Cheese Herb Crust with Spinach Mash and Bordelaise Sauce 31.95
Simply Grilled Upon Request

New York Strip Steak

12 oz. *Certified Angus Beef*™ Served with Shoestring Fries and Vegetable 29.95

New York Pepper Steak

12 oz. *Certified Angus Beef*™ with Cracked Pepper, Bacon and Onion, Served with Shoestring Fries and Vegetable 30.75

Charbroiled Rib Eye Steak

16 oz. *Certified Angus Beef*™ Served with Shoestring Fries and Vegetable 29.95
Blackened Upon Request

Plank Steak

12 oz. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily, Served with Caramelized Onions, Broccoli and Red Skin Mash 18.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia

Farm Raised Tilapia Seasoned with Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers 16.95

Fish and Chips

Fresh Tilapia Coated with Panko Bread Crumbs on a Bed of Shoestring Fries with Remoulade Sauce, Malt Vinegar and Cole Slaw 16.95

Pan-Seared Idaho Trout Amandine

Topped with Toasted Almonds and Lemon Butter Sauce, Served with Steamed Red Potatoes and Vegetable 17.95

Cedar Plank Atlantic Salmon

with a BBQ Citrus Glaze, Served with Steamed Red Potatoes and Vegetable 23.95
Simply Grilled Upon Request

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day

Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream 6.95

"Daily Grill" Fudge Brownie Pie

Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans 7.50

Big Carrot Cake

Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream 7.75

Key Lime Pie

Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest 6.95