

TULSA DINNER MENU

APPETIZERS

Fried Calamari
Calamari Rings, Lightly Seasoned, Served with Cocktail and Cajun Tartar Sauce 10.95

Popcorn Shrimp
Tempura Battered Rock Shrimp, Served with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini 11.95

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 10.95
with Charbroiled Chicken Add 4.00

Seared Rare Ahi Tuna
Served with Pickled Cucumber, Wasabi, Fried Spinach, Pickled Ginger and Soy Sauce 14.95

WINES BY THE GLASS

WHITE WINES

CHAMPAGNE AND SPARKLING
Prosecco, Maschio, Italy SPLIT 10.50
Chandon Brut Classic, California SPLIT 11.50

CHARDONNAY
La Terre, Australia 7.50
Chateau Ste. Michelle, Washington 9.00
Markham, Napa Valley 12.00

PINOT GRIGIO
Placido, Italy 8.00
Maso Canali, Italy 10.00

OTHER WHITES
Moscato, Seven Daughter's, Italy 8.50
Sauvignon Blanc, Oyster Bay, Marlborough 9.50

RED WINES

PINOT NOIR
Canyon Road, California 8.00
Wild Horse, Central Coast 11.00

MERLOT
Penfolds Rawson's Retreat, Australia 8.00
St. Francis, Sonoma 10.50

CABERNET SAUVIGNON
Domino, California 8.00
Hayman & Hill, Paso Robles 9.50
J. Lohr, Paso Robles 11.00

OTHER REDS
Malbec, Massimo, Argentina 9.00
Blend, Raymond R Collection, California 10.00

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 4.50

Caesar or Mixed Field Greens with Any Entree 6.25

HOMEMADE SOUPS

Small Bowl 5.75 Large Bowl 7.00

Soups of the Day
Ask Your Server for Today's Selection

STARTER SALADS

Classic Caesar Salad
Hearts of Romaine, Parmesan Cheese and Homemade Croutons 9.50

Mixed Field Greens
Served with Choice of Dressing 8.75

Chopped Wedge Salad
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing 9.95

Endive, Spicy Pecans & Romaine with Gorgonzola Cheese
Tossed in a Walnut Oil Vinaigrette Dressing 10.25

DINNER SALADS

Chicken Caesar Salad
Hearts of Romaine, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Topped with Sliced Charbroiled Chicken 15.95
Blackened on Request

Daily Grill Cobb Salad
Tossed with Diced Chicken Breast, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese, Avocado, Scallions and Creamy Italian Dressing 17.50

VEGETABLES

Glazed Carrots 4.50
Creamed Spinach 5.00
Sautéed Mushrooms 6.00
Grilled Asparagus 8.00
Grilled Vegetables with Balsamic Glaze 6.00

POTATOES AND SIDES

Mac & Cheese Loaded 8.00
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon
Shoestring Fries 3.50
Sweet Potato Fries 4.50
Red Skin Mash 3.50
Spinach Mashed Potatoes 4.50
Baked Potato 5.00
Herb Brown Rice with Almonds 3.50

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

CHICKEN

Chicken Pot Pie
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust 17.95
Please Allow 12 Minutes

Tuscan Brick Chicken
Roasted Under a Brick until Crisp and Golden Brown, Served with Sautéed Spinach, Onions, Mushrooms and Herb Brown Rice 20.50
Please Allow 15 Minutes

Grilled Herb Chicken Breasts
Grilled Skinless Chicken Breasts, Seasoned with Herbs, Served with Spinach and Grilled Vegetables 19.25

Chicken Piccata
Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce, Served with Red Skin Mash and Vegetable 19.50

Chicken Parmigiana
Breaded Herb Seasoned Chicken Breast on a Bed of Angel Hair Marinara with Melted Mozzarella Cheese 17.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish
Ask Your Server for Today's Selection MKT

Baja Style Fish and Chips
Cod Fillet Dipped in Beer Batter, Served on a Bed of Fries with Remoulade Sauce, Malt Vinegar and Peanut Cole Slaw 16.95

Pan-Seared Idaho Trout Amandine
Topped with Toasted Almonds and Lemon Butter Sauce, Served with Herb Brown Rice and Vegetable 18.95

Cedar Plank Salmon
with a BBQ Citrus Glaze, Served with Herb Brown Rice and Vegetable 25.50

PASTA

Chicken Meatballs and Angel Hair Pasta
Chopped Tomatoes, Garlic and Basil 16.75

Angel Hair Pasta Pomodoro
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 14.75

Broiled Shrimp Pomodoro
with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 19.50

FAVORITES

DG Homestyle Meat Loaf
Ground Fresh in Our Kitchen Daily, Mixed with Wild Mushrooms, Topped with a Tomato Glaze, Served with Bordelaise Sauce, Broccoli and Red Skin Mash 16.75
Limited Number of Orders Available

Cheeseburger Classic
1/2 lb. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily, Topped with Double Cheddar Cheese and 1,000 Island Dressing, Served with Peanut Cole Slaw and Shoestrings 14.50

Pepper Bacon Burger
1/2 lb. *Certified Angus Beef*™ Topped with Double Cheddar, Pepper Bacon and 1,000 Island Dressing with Peanut Cole Slaw and Shoestrings 14.95

STEAKS AND CHOPS from the Grill

Serving 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 & Seasonings with Shoestring Fries and Vegetable 25.95

Filet Mignon
with Bleu Cheese Herb Crust with Spinach Mash & Bordelaise Sauce 32.95
Simply Grilled Upon Request

Charbroiled Rib Eye Steak
16 oz. *Certified Angus Beef*™ Served with Shoestring Fries and Vegetable 32.50
Blackened Upon Request

Chopped Beef Steak
12 oz. *Certified Angus Beef*™ Ground Fresh in Our Kitchen Daily, Served with Caramelized Onions, Broccoli and Red Skin Mash 21.75

SIMPLY 600

Simply 600 dishes have fewer than 600 calories. Variations in ingredients and preparation as well as substitutions may change calorie count. *

Blackened Ahi Tuna Salad
Ahi Tuna Seared Rare, Mixed Field Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Bell Peppers, Tossed in an Asian Style Vinaigrette 18.75

Moroccan Spiced Chicken
Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin, Served with Grilled Vegetables, Herb Brown Rice and Arugula 19.50

Penne Pasta Primavera
Zucchini, Red Bell Peppers, Crimini Mushrooms, Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, Basil, Tossed in a Spicy Pomodoro Sauce 15.75

Pan-Seared Salmon Burger
with Arugula, Sliced Tomato and Remoulade Sauce, Served with Grilled Asparagus 14.50

Blackened Tilapia
Cajun Spices, Topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers with Grilled Vegetables 17.95

Simply Grilled Salmon
Served with Grilled Asparagus 24.25

Grilled Idaho Trout
Served with Peanut Cole Slaw 17.95

Grilled Vegetable Plate
A Medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Herb Brown Rice 14.50

Petite Filet Mignon (6 oz. Center Cut)
Served with Grilled Asparagus and Tomato 30.95

We Proudly Serve *Hellmann's/Best Foods Light Mayo*

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