

# DINE IN & TAKE-OUT

100 E 2nd St, Tulsa, OK 74103 | 918-295-7748

delivery pricing varies by market



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## APPETIZERS

- Ahi Tuna Sashimi** Seared Rare, Sesame Seeds, Pickled Cucumber, Ginger, Wasabi, Crispy Spinach, Blackened Upon Request 18
- Tres Chicken Tacos** Shredded Lettuce, Pico de Gallo, Avocado & Cilantro Crema 13 GF
- Housemade Hummus** Cucumbers, Carrots, Grilled Flatbread 10 V
- Louisiana Hot Wings** Carrots, Celery, Choice of Housemade Bleu Cheese or Ranch Dressing 14
- Crispy Calamari** Pepperoncini Peppers, Marinara, Rémoulade Sauce 15
- Spinach Artichoke Dip** Carrots, Sourdough Crostini 14
- Loaded Mac & Cheese** Fontina, Gruyère, Cheddar, Sour Cream, Green Onions, Double-Smoked Bacon 13
- Cheeseburger Sliders** 3 All Beef Sliders, LTO, Pickles, Thousand Island Dressing 15

## SOUPS & SALADS

Sourcing Fresh and Local Produce Daily

- Soup of the Day** 7 cup 10 bowl
- New England Clam Chowder** 7 cup 10 bowl
- Mixed Greens** Cherry Tomatoes, Carrots, Choice of Dressing 8 GF V
- The Wedge** Iceberg Lettuce, Bleu Cheese Crumbles, Double-Smoked Bacon, Tomatoes, Housemade Bleu Cheese Dressing 9 GF
- Caesar Salad** Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Signature Caesar Dressing 9
- Lemon Arugula Salad** Tri-Color Quinoa, Sun-Dried Tomatoes, Toasted Pine Nuts, Parmesan Cheese, Lemon Vinaigrette 10 GF V

## ENTREE SALADS

Add: Avocado 2.5

- Chicken Caesar** Romaine, Chicken Breast, Parmesan Cheese, Garlic Croutons, Signature Caesar Dressing 16 *Substitute Salmon* 6
- Cobb Salad** Diced Chicken, Lettuce, Tomatoes, Bacon, Egg, Bleu Cheese Crumbles, Avocado, Scallions, Tossed with Creamy Italian Dressing 18 GF
- Blackened Ahi Tuna Salad** Ahi Tuna Seared Rare, Artichoke Hearts, Carrots, Green Beans, Almonds, Red Bell Peppers, Scallions, Asian-Style Vinaigrette 21
- Grilled Skirt Steak Salad** Certified Angus Beef®, Romaine, Bacon, Bleu Cheese Crumbles, Asparagus, Cherry Tomatoes, Crispy Onion Straws, Housemade Bleu Cheese Dressing 23

V Vegetarian V+ Vegan GF Gluten Friendly DG Daily Grill Features

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.

Due to current occupancy restrictions, we respectfully ask that all guests limit their dining experience to 90 minutes to accommodate others waiting and upcoming reservations. Thank you!

## BURGERS & SANDWICHES

Choice of French Fries or Roasted Peanut Coleslaw

- Chop House Cheeseburger** Certified Angus Beef®, LTO, Pickles, Cheddar Cheese, Thousand Island 17  
Add: Avocado, Sautéed Mushrooms, Fried Egg or Crispy Bacon 2 ea | *Sub Impossible™ Patty 2*
- BBQ Bacon Burger** BBQ Sauce, Cheddar Cheese, Double-Smoked Bacon, Crispy Onion Straws 18  
Add: Avocado, Sautéed Mushrooms, Fried Egg 2 ea
- Impossible™ Cool Greens Burger** Impossible™ Patty, Arugula, Tomatoes, Caramelized Onions, Avocado, Cucumber, Pesto Aioli, Toasted Sesame Seed Bun 19
- French Dip** Roast Beef, Swiss Cheese, Caramelized Onions, Au Jus, French Roll 16
- Reuben Sandwich** Corned Beef, Swiss Cheese, Thousand Island, Sauerkraut, Dijon, Grilled Rye Bread 16.5
- Avocado & Hummus Sandwich** Avocado, Hummus, Onion, Tomatoes, Lemon-Dressed Spinach, Toasted Whole Wheat Bread 14 V
- Turkey Club** Crispy Bacon, Avocado, LTO, Mayo, Toasted Whole Wheat Bread 15
- B.L.T.A.** Thick Cut Double-Smoked Bacon, Lettuce, Tomato, Avocado, Fried Egg, Toasted Sourdough 17

## SIGNATURE STEAKS

- Skirt Steak** (10oz) Certified Angus Beef®, Citrus Soy Marinade, Choice of 2 Sides 32
- Filet Mignon** (8oz) Bordelaise Sauce, Choice of 2 Sides 39
- Charbroiled Ribeye** (12oz) Roasted Garlic Butter, Choice of 2 Sides 40  
Add Bleu Cheese 2 | Add Sautéed Mushrooms 4

## ENTREES

Proudly Serving Certified Angus Beef® and All Natural Chicken

Add: Cup of Soup 5 Side Salad 6

- Homestyle Meatloaf** Mushrooms, Tomato Glaze, Bordelaise Sauce, Choice of 2 Sides 19
- Pan-Seared Salmon** Sautéed Spinach, Shiitake, Lemon Beurre Blanc, Choice of Side, Grilled Upon Request 25 GF
- Fish & Chips** Beer Battered Cod, Peanut Coleslaw, Rémoulade Sauce, French Fries 19
- Herb Chicken Caprese** Vine-Ripened Tomatoes, Arugula, Fresh Mozzarella Cheese, Balsamic Glaze 24 GF
- Chicken Pot Pie** Carrots, Mushrooms, Onions, Peas, Béchamel, Flaky Crust sm 15 | lg 20
- Chicken Piccata** Lemon Butter Caper Sauce, Angel Hair Pasta, Choice of Side 21
- Angel Hair Pasta Pomodoro** Chopped Tomatoes, Garlic, Basil, Extra Virgin Olive Oil 16 V  
Add: 5 Jumbo Shrimp or All Natural Grilled Chicken 6
- Spicy Shrimp & Chicken Pasta** Chipotle Parmesan Cheese Cream Sauce, Sun-Dried Tomatoes, Mushrooms, Gemelli Pasta 21
- Trout Amantine** Sustainable Idaho Trout, Almond Panko Crust, Lemon Butter Sauce, Choice of 2 Sides, Grilled Upon Request 24
- Braised Boneless Short Rib** Horseradish Mashed Potatoes, Onion Au Jus, Crispy Onion Straws 24

## SIDES

- Grilled Broccoli 5 GF
- Grilled Asparagus 7 GF
- Mashed Potatoes 6 GF V
- Sweet Potato Fries 6
- French Fries 6
- Creamed Spinach 6 V
- Green Beans Amantine 6 GF V
- Roasted Peanut Coleslaw 6 GF V

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## HANDCRAFTED COCKTAILS

Featuring quality ingredients, created fresh to order

**Raspberry Beret** Absolut Strawberry Infusion, Raspberry Puree, Prosecco 11

**Bourbon Smash** Woodford Reserve, Blueberry Puree, Bitters, Mint, Fresh-Squeezed Lemon Juice 11

**Ancho Sunshine** Sauza Silver, Ancho Reyes, Pineapple, Mint 11

**Manhattan** Maker's Mark Bourbon, Sweet Vermouth, Maraschino Cherry 11

**Moscow Mule** Tito's Handmade Vodka, Ginger Beer, Fresh-Squeezed Lime Juice, Candied Ginger 10

**Pumpkin Mule** Tito's Handmade Vodka, Pumpkin, Fresh-Squeezed Lime Juice, Ginger Beer, Candied Ginger 11

**Classic Martini** Grey Goose, Castelvetrano Olives 12

**La Margarita** Patrón Silver, Triple Sec, Agave, Fresh-Squeezed Lime Juice 12

## DAILY TRIO

### Daily Gimlet

Hendrick's Gin, Fresh-Squeezed Lime Juice, Brûléed Lime 11

### Daily Tipple

Old Forester Bourbon, Apricot Brandy, Earl Grey, Lemon, Cinnamon, Bitters 11

### Daily Ol' Fashioned

Knob Creek Bourbon, Black Walnut, Angostura Bitters, Cocoa Dust 12

## WINE

### WHITE & ROSÉ

	glass   bottle
Sycamore Lane, Chardonnay, Napa, CA	9
Chateau Ste. Michelle, "Mimi" Chardonnay, Columbia Valley, WA	12   44
Ferrari Carano, Chardonnay, Sonoma, CA	14   50
Giesen, Sauvignon Blanc, Marlborough, New Zealand	11.5   40
Cavaliere d'Oro, Pinot Grigio, Veneto, Italy	11   36
M. Chapoutier Belleruche, Rosé, Rhône Valley, France	10   40
Château d'Esclans, "Whispering Angel" Rosé, Provence, France	16   58

### RED

	glass   bottle
14 Hands, Cabernet Sauvignon, Columbia Valley, WA	9   34
Liberty School Classic, Cabernet Sauvignon, Paso Robles, CA	12   42
Justin, Cabernet Sauvignon, Paso Robles, CA	16   58
J. Lohr, "Los Osos" Merlot, Paso Robles, CA	12   42
Meiomi, Pinot Noir, Central Coast, CA	13   48
Old Soul, Pinot Noir, Lodi, CA	10   35
Terrazas Altos Del Plata, Malbec, Argentina	10.5   36

### SPARKLING

	glass   bottle
Chandon Brut, Napa, CA	13.5   48
Domaine Ste. Michelle, Brut Rosé, Columbia Valley, WA	13   46

## BEER

### DRAFT

Marshall Pub Ale 6.5
Marshall Sundown Wheat 6.5
Coop F5 6
Tulsa Flag 6
Sam Adams Boston Lager 6
Guinness Stout 6

### BOTTLES

Miller Lite 5
Bud Light 5.5
Corona 5.75
Michelob Ultra 6
Heineken 6.25

## BEVERAGES

Coke, Diet Coke, Sprite 3.5	Pellegrino 5   8	Iced Tea Unsweetened 3.5
Hank's Bottled Root Beer 4	Acqua Panna 5   8	Coffee   Tea 3.5
Red Bull Regular or Sugar-Free 5	Hand-Shaken Lemonade Traditional   Strawberry   Arnold Palmer 4.75	

DISCLAIMER: Alcoholic beverages that are packaged by this establishment are open containers and may not be transported in a motor vehicle except in the vehicle's trunk; or, if there is no trunk, the container may be kept in some other area of the vehicle that is not normally occupied by the driver or passengers (which does not include a utility compartment or glove compartment (Vehicle Code Section 23225)). Further, such beverages may not be consumed in public or in any other area where open containers are prohibited by law.