

Oklahoma!

Menu

Served Friday & Saturday evenings.

Appetizers

Crispy Fried Calamari with Smoked Red Pepper Aioli & Citrus
Vinaigrette
\$9.95

Pan Seared Spring Vegetable Wontons with Gingered Blood
Orange Glaze
\$8.95

Spicy Chicken Wings with Celery Sticks and Buttermilk Bleu
Dip
\$7.95

Entrées

Cornmeal Crusted Trout with Black Tiger Prawn Filling
Grilled Spring Asparagus & Herbed Rice Pilaf with
Toasted Pepitas
Avocado Relish

Eric's Ancho Chile Rubbed Flat Iron Steak
Oaxacan Style Black Beans, Corn & Tomato Salsa Fresco
Crispy Onion Rings

Buttermilk Fried Chicken Breast with Honey- Chipotle Glaze
Creamy Southern Grits and Grilled Spring Asparagus Spears

Roasted Poblano Chile Relleno
Poblano with Fresh Corn, Rice and Mexican
String Cheese Filling
Oven Roasted Tomatillo Sauce and Chipotle Crema

*Grilled Filet Mignon with House Made Mole
Mashed Potatoes with Cilantro Pesto
Grilled Spring Asparagus Spears

*There is a \$10 extra charge for this selection

Executive Chef~Eric DeGroot / Sous Chef~Dan Walker

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Buffet

Served Wednesday, Thursday & Sunday evenings

Carved Roast Beef with Horseradish Cream & Au jus

Sweet Potato Mash
Tacos with Creamed Chicken, Chard & Roasted Poblanos
BBQ Pork Ribs
Catch of the Day
Vegetables of the Season
Spring Fettuccine Primavera
Vegetarian Bean Chili with Tequila
Cornbread
Green Salad
Fresh Fruit of the Season
Soup of the Day
Buttermilk Coleslaw
Waldorf Salad
Cilantro Potato Salad
Chef's Choice

Brunch

Served Sunday Mornings

Includes many of the above items plus:

Hash Browns
Buttermilk Fried Chicken with Honey-Chipotle Glaze
Bacon & Sausage
Fruited Cheese Blintzes
Breakfast Baked Goods
Dan's Fried Egg and Raja's Casserole

Selections subject to change due to product availability.