

# CARDINAL CLUB

## Appetizers

Shrimp Cocktail – 15

Housemade Cocktail • Lemon Cheek

Scallop Cargot – 18

White Wine Butter • Fontina • Crostini

Cheese & Charcuterie – 18

Siegi's Meats • Bacon Onion Jam •

House Pickled Vegetables

Spinach & Artichoke Dip – 13

Crostini • Parmesan

## Soups and Salads

Wedge – 11Member 12Public

Housemade Bleu • Bacon • Tomato •  
Pickled Onion

Caesar – 10M 11P

Add Anchovies – \$6

Seafood Bisque – 7M 8P

Shrimp • Touch of Sherry

## Entrée

Orange Ginger Salmon – 25Member 28Public

8oz Filet • Wild Rice • Asparagus

Spring Chicken – 23M 26P

Goat Cheese • Tomato • Brussels • Garden Fresh Basil • Apple Balsamic Reduction

Shrimp Scampi – 24M 27P

Linguine • Capers • Lemon Zest • Chili Flake

Double-Cut Pork Chop – 28M 32P

Prairie Creek Farms • Creamy Polenta • Brussels • Creole Mustard Cream Sauce

USDA Prime Filet – 36M 40P

8oz • Veal Demi-Glace • Mashed Redskin Potatoes • Asparagus

American Wagyu Tomahawk (serves 2) – 125M 150P

Snake River Farms • Pecan & Cherry Smoked • Brussels • Fried Redskin Potatoes  
Housemade Chimichurri • Best Steak in Tulsa

## Dessert

Creme Brûlée – 9

Fat Elvis – 12

Berries 'n' Cream – 8

Chocolate Tuxedome – 10