

## Starters

Shrimp Cocktail – 15	Oysters on the Half Shell
Scallop Cargot – 18	38-Dozen • 20-Half Dozen
Cheese & Charcuterie – 20	Wedge – 12
Spinach & Artichoke Dip – 14	Caesar – 11
Smoked Pork Belly – 20	Seafood Bisque – 8
Smoky Hummus – 12	Cauliflower Soup – 7

## Entrée

<b>Orange Ginger Salmon – 28</b>	<b>Member 32</b>	<b>Public</b>
8oz Filet • Wild Rice • Seasonal Vegetables		
<b>Pan-Seared Chicken – 25</b>	<b>Member 28</b>	<b>Public</b>
Goat Cheese • Tomato • Brussels • Basil • Apple Balsamic Reduction		
<b>Roasted Cauliflower Steak – 23</b>	<b>Member 26</b>	<b>Public</b>
Smoky Hummus • Fried Redskin Potatoes • Blistered Tomatoes • Chimichurri		
<b>Shrimp Scampi – 26</b>	<b>Member 29</b>	<b>Public</b>
Linguine • Capers • Lemon Zest		
<b>Smoked Pork Chop – 34</b>	<b>Member 38</b>	<b>Public</b>
Pecan & Cherry Smoked • Butternut Squash Purée • Brussels		
<b>Seared Scallops – 33</b>	<b>Member 36</b>	<b>Public</b>
Asparagus • Romesco Sauce • Risotto		
<b>USDA Prime Filet – 40</b>	<b>Member 44</b>	<b>Public</b>
<b>Add Grilled Shrimp – 12</b>	<b>Add Seared Scallops – 15</b>	
8oz • Veal Demi-Glace • Mashed Redskin Potatoes • Asparagus		
<b>The Tomahawk (serves 2) – 125</b>	<b>Member 150</b>	<b>Public</b>
Wagyu • Pecan & Cherry Smoked • Brussels • Fried Redskin Potatoes Tulsa's Best Steak		