



100 EAST SECOND ST TULSA, OK







APPETIZERS

Maryland crabcake _ 17 sriracha corn cream & jalapeno tartar sauce

Tuna tartar wonton tacos wasabi avocados, tuna, ginger & tokyo mustard greens

Burnt ends top round, tossed in a hickory BBQ sauce & served with

Avocado mousse caprese avocado cream mousse, toasted crostinis, roasted

onion straws

garlic & blistered tomatoes Toasted cheese raviolis

cheese raviolis, toasted to golden brown, served with house vodka sauce



SOUPS

French onion soup	8
Lobster bisque	9
House chili	9



SALADS

add on grilled chicken 6, salmon 10, shrimp 6 or seared tuna 10

Roasted garlic caesar _ chopped romaine, shaved parmesan, garlic sourdough

Iceberg wedge 13 crisp wedge topped with julienne red onion, tomato, blue cheese crumbles, chopped spiced candied bacon, shallot

croutons & house rich roasted garlic caesar dressing (VG)

blue cheese dressing & fresh cracked pepper (VG) The Avery garden

chopped mixed greens, cucumber ribbons, shaved carrots, tomato & honey dijon (v)

all handhelds served with fries or side salad

19

18

28

16

24

Cauliflower steak grilled cauliflower steak, roasted mushrooms, sautéed succotash, on carrot purée & a micro green garnish (VG)

The Cyrus burger two 4 oz. onion smashed patties, topped with american

cheese, house made pickles, yellow mustard, lettuce & tomato on a kaiser roll

Half roasted chicken 26 frenched chicken, sauteed succotash & peppered cream

Maple dijon salmon maple dijon glazed salmon, yukon potatoes & sautéed succotash

Chicken fried steak house made cornflake-crusted steak, whipped potatoes, cabernet demi jus & chop house corn

Chicken linguine florentine pan seared chicken, wilted spinach, fresh basil, lemon, white wine pan sauce & blistered tomatoes

Bird dog sandwich cornflake-crusted chicken tender on a hoagie roll, topped with jalapeno, tomato, diced avocado & a cabernet buttermilk dressing

Italian beef braised top round, house giardiniera & au jus on a

Bacon & shrimp carbonara bacon cream sauce with english peas, fresh basil, tomato,

Dry aged ribeye 48 28 day dry aged, roasted mushrooms & roasted yukon potatoes

Filet mignon _ whipped potatoes, sautéed asparagus & cabernet demi jus

SIDES

Whipped potatoes butter french style mash

Roasted yukon potatoes _ rosemary garlic

Mac & Cheese _

hoagie roll

rich cheese sauce & trottole pasta

sautéed shrimp & farfalle pasta

Roasted mushrooms _

mix of wild mushrooms, sherry, garlic & herbs

(GF) = gulten free, (VG) = vegetarian, (V) = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

