

Lighter Fare



red piano™

Sea salt and cracked pepper calamari 18

Crisp, fried calamari with tonkatsu sauce

Caliente cauliflower bites 13

Spicy peri pepper-marinated cauliflower bites, garlic ginger dip

Crab risotto croquettes 17

Crisp croquettes of lump crab and creamy risotto with sauce Louis

Charcuterie for two 24

Chef's selection of cured meats, grilled and baked crisps, boursin, asiago and chèvre cheeses, local honey, with dried fruit and nuts

Lobster bisque 11

Fresh Maine lobster with brandy and lobster napoleon and fresh green onion

Poached pear salad 15

Fresh greens, port-poached pear, candied pecans, dried cranberries, and Elm St. goat cheese with poppy seed dressing

Chop house salad 15

Autumn greens with our house blend of shaved turmeric marinated vegetables and goat cheese crumble

Classic Caesar salad 16

Romaine hearts, Gran Padano, anchovy, butter croutons, and house-made dressing

***Add protein to your salad**

Chicken 6 Salmon 8 Shrimp 9

Sweeter Thoughts

Pumpkin spice panna cotta 11

A chilled taste of fall with cinnamon cream

Lemon mascarpone cake 11

Layered with lemon, blueberries and sweetened Mascarpone cheese

Crème brûlée cheesecake 12

Skirvin's house-made vanilla bean and caramel cheesecake with salted caramel sauce

Cacao chocolate cake 12

Layered deep dark chocolate

Entrées

Pesto chicken pappardelle 26

Tender pappardelle pasta, roasted brick oven chicken, spinach, grana padano parmesan, and grape tomatoes

Crispy salmon risotto 26

Pan-seared and oven roasted North Atlantic Salmon fillet served atop and creamy parmesan and roasted garlic risotto cake

Vegetarian Cauliflower steak 26

Beautifully roasted and grilled cauliflower steak topped with roasted pepper tapenade

Skirvin's whiskey chicken 26

Bourbon-marinated grilled chicken breast with smoked cheddar grits, steamed Broccolini and House Made Bourbon BBQ sauce

Shrimp pomodoro 29

Garlic and Roma tomato sautéed gulf shrimp with Capellini pasta and fresh Basil

Skirvin burger 19.50

Two 4 oz. Angus Chuck patties, pimiento cheese, center cut bacon, bread and butter pickles, and cheddar

18 hour short ribs and grits 51

Tender short rib of beef, slow roasted with black garlic and red wine demi glaze. Served with smoked Gouda grits and roasted asparagus

Prime New York strip 54

Certified Prime 14 oz., Pan seared and butter basted with fresh herbs, Duchess potato's and broccolini

Center cut Filet 7oz 52

Tender center cut fillet of beef with hoisin carrots and whipped horseradish potatoes

Skirvin Cocktails

The Red Piano 13

Bacardi dragonberry rum, pomegranate liqueur, cranberry juice

Skirvin Signature Old Fashioned 16

Whistlepig Piggyback 6 yr Rye, luxardo cherry

Skirvin Seduction 12

Stoli Ohranj vodka, grapefruit juice, agave nectar, lemon juice, cranberry juice

The Caribbean 11

Cruzan pineapple & coconut rums, pineapple juice, dark rum

Irish Mule 13

Jameson, lime juice, ginger beer

Blueberry Smash 12

Stoli Blueberi vodka, agave nectar, lemon sour, pineapple juice

Añejo Old Fashioned 13

Hornitos black barrel tequila, agave nectar, Angostura bitters

Lemon Zest Martini 13

Stoli Citros vodka, Cointreau, fresh lemon squeeze, sweet & sour, sugar rim

Pomegranate Martini 13

Stirrings pomegranate, Stoli Citros vodka, cranberry juice,

Wedding Cake Martini 13

Stoli Vanil vodka, pineapple juice, cranberry juice

Skirvin Signature Margarita 11

Original margarita on the rocks, salted rim

Champagne Margarita 13

Traditional margarita, champagne float, sugared rim

Pineapple Margarita 12

Sauza gold tequila, pineapple juice, and cranberry juice, sweet & sour, Cointreau float

Spicy Margarita 12

Choose between Jalapeño or Habanero tequila, Cointreau, lime juice, simple syrup, salted rim

Beers

Local Collection

Prairie Vape Tricks Sour Ale, Krebs, OK 9
Stonecloud Neon Sun Belgian White Ale, OKC, OK 8
Stonecloud Astrodog IPA, OKC, OK 8
Everything Rhymes With Orange IPA 9

Draft Collection

City IPA 10
Guinness Stout 8.50
Lively Light Lager 7
Shiner Bock 8
Blue Moon 8
Roughtail Frickin Hazer Beams 10

The "Other 49" Collection

<i>Bud Light 6</i>	<i>Modelo Especial 7.5</i>
<i>Budweiser 6</i>	<i>Modelo Negro 7.5</i>
<i>Coors Light 6</i>	<i>Stella Artois 8</i>
<i>Coors Original 6</i>	<i>Dos Equis Lager 7</i>
<i>Michelob Ultra 6</i>	<i>Lagunitas IPA 6</i>
<i>Miller Lite 6</i>	<i>Sierra Nevada Hazy Little Thing 7</i>
<i>Angry Orchard 9</i>	<i>Truly Wild Berry 6</i>
<i>Heineken 7</i>	<i>Heineken 0.0 (N/A) 6</i>
<i>Corona 7</i>	

Wines by the Glass

Sparkling

<i>Poema, Brut, France</i>	14
<i>Lunetta, Prosecco, Italy (187 ml)</i>	12

White Wine

6oz

<i>Terra D Oro, Moscato, California</i>	16
<i>Fleur de Mer, Rosé, France</i>	18
<i>Terlato, Pinot Grigio, Italy</i>	20
<i>Stoneleigh, Sauvignon Blanc, New Zealand</i>	14
<i>Decoy, Chardonnay, Sonoma County, California</i>	18
<i>Sonoma-Cutrer, Chardonnay, California</i>	18
<i>Chateau Ste. Michelle, Riesling, Washington</i>	10

Red Wine

6oz

<i>Cambria, Pinot Noir, California</i>	22
<i>Belle Glos, Pinot Noir, California</i>	21
<i>Wente Merlot, Livermore Valley, California</i>	14
<i>Bodega Norton, Barrel Select Malbec, Argentina</i>	11
<i>Joel Gott 815, Cabernet, Washington</i>	17
<i>Silver Palm, Cabernet, California</i>	20
<i>Francis Ford Coppola, Zinfandel, Lodi</i>	14

Scotch

(Standard 2oz. pour)

Highlands

10yr Glenmorangie 16

12yr Macallan 27

18yr Macallan 75

25yr Macallan 450

14yr Oban 22

Lowlands

10yr Glenkinchie 22

Blended

Johnnie Walker Red 12

Johnnie Walker Black 15

Speyside

12yr Balvenie 24

12yr Glenfiddich 16

12yr Glenlivet 18

15yr Glenlivet French Oak 25

12yr Glenlivet Archive 85

The Isles

12yr Caol Ila 27

10yr Laphroaig 22

10yr Talisker 20

Bourbon

(Add 3 for neat or rocks pour)

Basil Hayden's 14

Bulliet 11

Calumet 12

Four Roses 8

Jeffersons 12

Jim Beam 8

Maker's Mark 10

Noble Oak 12

Woodford Reserve 11

Wild Turkey 101 9

Yellowstone 12

Rye

Bulliet Rye 11

WhistlePig 10yr 12

Whistlepig 6yr 9

Knob Creek Rye 11

Irish

Jameson 10

Proper Twelve 12

American

Gentleman's Jack 10

Jack Single Barrel 12

TX Blended 12