

DINNER

Served 5:00pm-10:00pm

starters

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

crab risotto croquettes 17

Crisp croquettes of lump crab and creamy risotto with sauce Louis

sea salt and cracked pepper calamari 18

Crisp, fried calamari with tonkatsu sauce

caliente cauliflower bites 13

Spicy peri pepper-marinated cauliflower bites with garlic ginger dip

soup & salad

lobster bisque 11

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

today's soup 9

Always fresh, ask your server

classic caesar salad 16

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

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

add protein to your salad

Chicken 6 Salmon 8 Shrimp 9

kid's menu - all selections 9

Comes with fresh fruit or fries

chicken tendies
grilled cheese
pb & j
cheese pizza
burger

entrées

chef's special MARKET

Ask your server

skirvin burger 19.50

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

skirvin's whiskey chicken 26

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

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

shrimp pomodoro 29

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

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 fillet 7oz 52

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

cauliflower steak 26

Beautifully roasted and grilled cauliflower steak topped with roasted pepper tapenade

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

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.*

DRINKS

SPECIALTY COCKTAILS

The Red Piano 13

Bacardi dragonberry rum, pomegranate liqueur, cranberry juice

Skirvin Seduction 12

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

The Caribbean 11

Cruzan pineapple & coconut rums, pineapple juice, Goslings dark rum

Texas Mule 13

Titos handmade vodka, ginger beer, fresh lime juice

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

Makers Mark Old Fashioned 14

Traditional Bourbon Old Fashioned

WINES

Sparkling Wine

Lunetta Prosecco, Italy (187 ml)	12	--
Riondo Spumante DOC, Italy	13	--

White Wine

Cavit Moscato, Italy	10	14
Fleur de Mer Rosé, France	12	17
Terlato Family Colli Orientali del Friuli DOC, Italy Pinot Grigio	14	19
Wairau River Sauvignon Blanc, New Zealand	12	17
Ferarri-Carano Fumé Blanc, Sonoma	12	17
Stoneleigh, Sauvignon Blanc, New Zealand	13	19
Decoy Chardonnay, Sonoma County, California	16	22
Sonoma-Cutrer, Russian River Ranches, California	16	22
Chateau Ste. Michelle Riesling, Washington	10	15

Red Wine

Belle Glos, Pinot Noir, California	20	28
Wente Merlot, Livermore Valley, California	10	15
Bodega Norton Barrel Select Malbec, Argentina	15	20
Joel Gott 815, Cabernet, Washington	13	19
Kendall-Jackson "Estate", Cabernet, California	19	28

SPECIALTY MARTINIS

Lemon Zest 13

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

Pomegranate 13

Stirrings pomegranate, Stoli Citros vodka, cranberry juice, splash of sour

Chocolate Classic 13

Stoli Vanil vodka, Godiva dark and white chocolate, cream

Wedding Cake Martini 13

Stoli Vanil vodka, pineapple juice, cranberry juice

SPECIALTY MARGARITAS

Skirvin Margarita 11

Original margarita on the rocks, salted rim

Champagne Margarita 13

Traditional margarita, champagne float, sugared rim

Pineapple Margarita 12

Sauza gold tequila, orange juice, 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

Prairies Vape Tricks Sour Ale, Krebs, OK	9
Stonecloud Neon Sun Belgian White Ale, OKC, OK	8
Everything Rhymes with Orange IPA	8
Vanessa House 401k, OKC, OK	7.5
Stonecloud Astrodog IPA, OKC, OK	8
Coop Seasonal (ask your server)	9

Draft

Goose Island IPA	8
Bud Light	7
Guinness	8
Roughtail Frickin Hazer Beams	8
Blue Moon	7

The Best of the Rest-Bottles

Bud Light	5
Budweiser	5
Coors Light	5
Coors Original	5
Michelob Ultra	5
Miller Lite	5
Angry Orchard	9
Heineken	7
Modelo Especial	7.5
Modelo Negro	7.5
Stella Artois	8
Blue Moon	7
Sam Adams Boston Lager	7
Dos Equis	7
Bud Light Black Cherry	6
Lagunitas IPA	6
Sierra Nevada Hazy Little Thing	7
Truly Wild Berry	6
Heineken 0.0 (non-alcoholic)	6