

LUNCH

Served weekdays from 11am until 2pm

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

between the crusts

Comes with fresh fruit or fries

skirvin burger 19.50

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

tuscan piccata 19

A new Italian classic with salami, prosciutto, pepperoni, turkey, fresh mozzarella, shaved lettuce, caper and tomato pesto. Flat ironed with a crisp parmesan and egg crust

skirvin avocado club 19

Skirvin's classic club with roast turkey, applewood bacon, avocado, pimento cheese, heirloom tomato, baby arugula on wheat berry bread

whiskey chicken sandwich 19

Bourbon and buttermilk marinated chicken, grilled or fried, and served with our house whiskey BBQ sauce and purple cabbage slaw

chicago beef sandwich 19

Slow roasted shaved sirloin, white cheddar, and giardiniera on griddled ciabatta roll

sandwich of the week 14

Ask your server

skirvin triple S 14

Soup, Salad & 1/2 sandwich of your choice, comes with fruit or fries

something different

pesto chicken pappardelle 19

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

crispy salmon risotto 21

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

shrimp pomodoro 23

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

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

beverages

iced tea 3

soda 3

kid's menu - all selections 9

Comes with fresh fruit or fries

chicken tendies

grilled cheese

pb & j

cheese pizza

burger

*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

LUNCH COCKTAILS

Watermelon Margarita 10

1800 Tequila Blanco, watermelon, fresh lime juice, sugar rim

Perle's Punch 10

Malibu Coconut Rum, grenadine, orange & pineapple juice, ginger ale, sugar rim

Blood Orange Margarita 10

1800 Tequila Blanco, blood orange juice, fresh lime juice, salt rim

Classic Bloody Mary 13

Titos handmade vodka, tomato & fresh lime juice, worchestershire, hot sauce, s&p

Park Avenue Paloma 10

1800 Tequila Blanco, grapefruit & fresh lime juice, ginger ale

Skirvin Spritzer 10

White wine, soda water, juice

WINES

Sparkling Wine

Faire La Fête, Brut, France

Lunetta Prosecco, Italy (187 ml)

Moët & Chandon Imperial Brut, France

Riondo Spumante DOC, Italy

White Wine

Cavit Moscato, Italy

Charles & Charles Rosé, Columbia Valley

Fleur de Mer Rosé, France

Ecco Domani, Pinot Grigio, Italy

Terlato Family Colli Orientali del Friuli DOC, Italy Pinot Grigio

Wairau River Sauvignon Blanc, New Zealand

Ferri-Carano Fumé Blanc, Sonoma

Stoneleigh, Sauvignon Blanc, New Zealand

Decoy Chardonnay, Sonoma County, California

Sonoma-Cutrer, Russian River Ranches, California

Chateau Ste. Michelle Riesling, Washington

Red Wine

Belle Glos, Pinot Noir, California

Francis Ford Coppola, Merlot, California

Wente Merlot, Livermore Valley, California

Casillero del Diablo, Malbec, Chile

Bodega Norton Barrel Select Malbec, Argentina

Joel Gott 815, Cabernet, Washington

Kendall-Jackson "Estate", Cabernet, California

The Federalist, Zinfandel, Lodi

6oz 9oz

17 --
12 --
15 --
13 --

6oz 9oz

10 14
11 16
12 --
12 17
14 --
12 --
12 17
13 19
16 22
16 22
10 15

6oz 9oz

20 28
11 16
10 --
10 14
15 20
13 19
19 28
14 20

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

**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.*