

# Entrees, Proteins B.Y.O

(Pick which protein you would like. This can be for buffets, plated, and plattered. The price includes sauce and your choice of two sides from our veggie and starch selection.)

## Meat options:

### **Wood Grilled Sirloin 6oz \$28**

*Center cut sirloin cooked to medium.*

*Rosemary demi glace.*

### **Roasted Chicken Breast 8oz \$24**

*Seared skin on airline chicken breast.*

*Mustard sage cream sauce*

### **Golden Chicken Roulade 8oz \$34**

*Boneless whole chicken stuffed with house made chicken sausage.*

*Served with a roasted shallot cream sauce.*

### **24hr Braised Short Rib 6oz \$34**

*Served with red wine au jus gastrique.*

### **Grilled Beef Tenderloin 6oz (sliced or whole) \$52**

*Choice beef tenderloin served with red wine demi glace.*

### **Prime Rib 8oz \$54**

*Whole ribeye roasted to mid-rare.*

*Rosemary demi. Slice on site.*

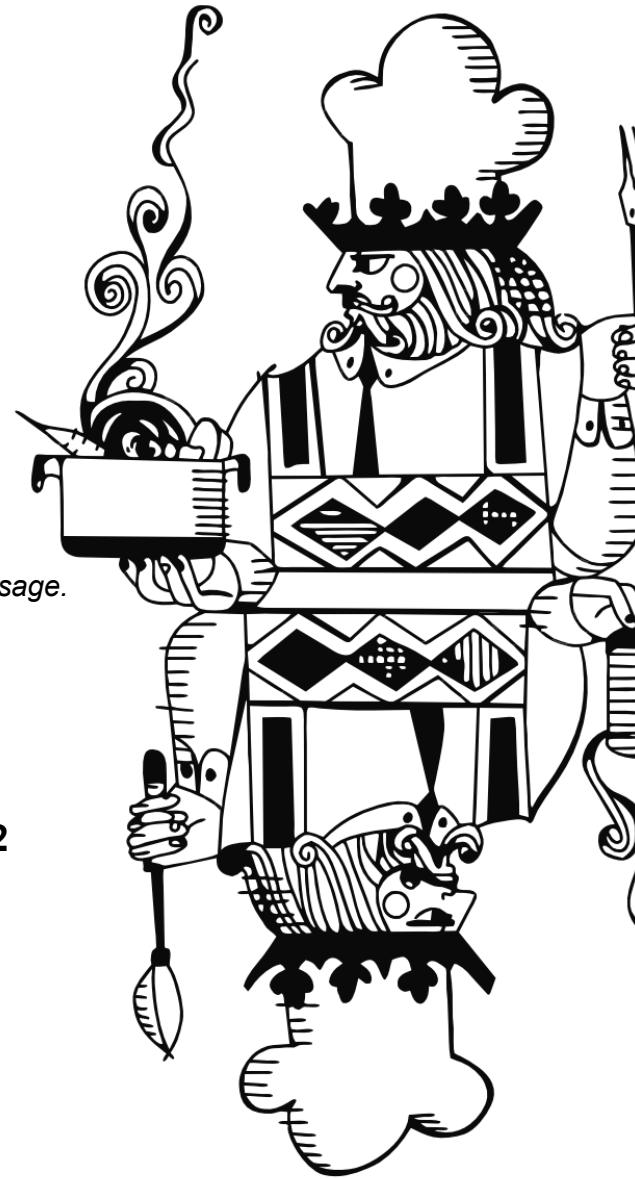
### **Bone-in Pork Chop 10oz \$34**

*Oklahoma source pork chop grilled to mid-well.*

*dried cranberry compote.*

### **Boneless Skinless Chicken Breast 6oz \$18**

*Served with a confit garlic and herb chutney.*



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## Seafood Options:

### **Grilled Salmon with Champagne Dill Sauce 6oz \$28**

*Bodean's fresh salmon. Cooked to medium.*

### **Parm Fried Trout 6oz \$24**

*Filet of trout crusted with parm and Japanese bread crumbs.*

*Sweet soy drizzle*

### **Prosciutto wrapped chilean seabass 6oz \$54**

*Chilean seabass wrapped in aged prosciutto seared till crispy and golden*

*Topped with confit blistered heirloom cherry tomatoes.*

### **Seared Butterflied Trout 10oz \$24**

*Fresh northwestern trout, butterflied, seared skin side till crispy.*

*topped with a basil-parsley chutney.*

## Vegetarian options: (made to be gluten free – can be turned into vegan)

### **Apple-sage Polenta Cake \$24**

*Goat cheese polenta cake seared till crispy. Served with wilted spinach, garlic goat cheese mousse, and cherry chutney. Finished with dried cherry chutney.*

### **Sweet Potato Steak \$24**

*Slow roasted sweet potato with a glaze of pure maple and white pepper. Topped with a hearty lentil mushroom ragout and confit of heirloom cherry tomatoes. EVOO drizzle and lemon preserve.*

