

| OKLAHOMA STATE UNIVERSITY | |
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| APPETIZERS | Daily |
| ARTICHOKE DIP | 8 |
| Spinach and artichoke cheese dip served with toast points | |
| FLAT BREAD | 8 |
| Lightly toasted naan bread, arugula, prosciutto, goat cheese, red onion jam, drizzled with | • |
| balsamic reduction | |
| CALAMARI | 9 |
| Lightly breaded and fried calamari served with spicy chipotle aioli | |
| QUESO | 8 |
| Our famous green chile pepper and chipotle queso with fresh cooked tortilla chips | |
| SOUP (your server will announce the soup special) | Daily |
| CUP BOWL | 4 6 |
| SALADS | Daily |
| TACO SALAD | 10 |
| Chopped romaine, Santa Fe rice w/ chilies, corn, black beans, shredded pepper jack, homemade salsa, | |
| avocado. Choice of grilled Vegas Steak [®] , grilled chicken or grilled shrimp | |
| COBB | 10 |
| Peppered bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans, romaine | |
| and homemade buttermilk dressing | |
| VEGAS STEAK [®] SALAD | 10 |
| Mixed greens, large croutons, tomatoes, cucumbers, bleu cheese, champagne dressing and sliced | |
| Vegas Steak® | |
| HOUSE SALAD | 5 |
| Mixed greens, croutons, carrots, tomatoes and homemade buttermilk dressing | |
| CLASSIC CAESAR | 8.5 |
| Caesar salad with parmesan cheese, crispy anchovies, rustic croutons, and homemade Caesar dressing | |
| FRESH PASTAS (INCLUDES CUP OF SOUP OR HOUSE SALAD WHOLE WHEAT PASTA AVAILABLE) | Daily |
| FETTUCCINE ALFREDO | 10.5 |
| Hand cut fettuccine with aged parmesan and olives tossed in creamy alfredo | |
| MAC 'N' CHEESE | 10.5 |
| Homemade pasta tossed with chipotle pulled pork, roasted red peppers and pepper jack cheese | |
| SPAGHETTI | 9.5 |
| Tossed with pancetta, avocado and tomato cream sauce | |
| ADD GRILLED CHICKEN BREAST 4 | |
| ADD GRILLED SHRIMP 5 | |
| SLIDERS (3 PER ORDER & YOUR CHOICE OF A CUP OF SOUP OR HAND CUT HOUSEMADE FRIES) | |
| SUB SWEET POTATO FRIES 2 | Daily |
| Smoked pork | 8.5 |
| House-smoked pork with Korean BBQ sauce and home-made pickles | |
| CRAB CAKE | 9.5 |
| Lump Blue crab with remoulade sauce and fresh greens | |
| Smoked Salmon | 8.5 |
| House-smoked salmon with red onion marmalade and arugula | |
| | 12 |
| One each of the Smoked Pork, Crab Cake, and Smoked Salmon Slider. No substitutions please. | |



| SANDWICHES (your choice of cup of soup or hand-cut housemade fries) sub sweet potato fries 2 | Daily |
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| RC BURGER Half pound beef burger served on our homemade white bun | 10.5 |
| with crisp romaine, gruyere cheese, sliced tomato and horseradish sauce BASIL CHICKEN half or full Herbed roasted chicken with basil aioli, tomato, provolone, arugula and red onion | 7.5 9.5 |
| on homemade whole wheat bread FRENCH DIP Sliced prime rib served on toasted French baguette, caramelized onions, provolone cheese and au jus | 8.5 |
| GRILLED CHICKEN Marinated chicken, sliced ham, provolone, lettuce, tomato, mayo on homemade white bun | 9.5 |
| REUBEN Pastrami, sauerkraut, and gruyere cheese with Russian dressing on toasted marble rye | 9.5 |
| SHRIMP PO'BOY Crispy, breaded shrimp with sriracha mayo, romaine, and house pickles on a sourdough hoagie | 9.5 |
| ENTRÉES | Daily |
| BLACKENED GROUPER Blackened filet of grouper served on a bed of smoky corn puree, roasted red pepper coulis and topped with seared andouille sausage | 11.5 |
| CHICKEN FRIED STEAK Locally farmed NoName Ranch beef served with vegetable of the day, whipped potatoes and pepper cream gravy | 11.5 |
| SANTA FE CHICKEN BREAST Grilled chicken breast served with southern cilantro rice and green chile chipotle queso | 10.5 |
| VEGAS STEAK [®] OSU's own signature cut Vegas Steak [®] served with vegetable of the day and whipped potatoes | 10.5 |
| RIBEYE Ten ounce premium ribeye with vegetable of the day and whipped potatoes | 21 |
| DESSERTS (your server will announce the dessert specials) | |
| BEVERAGES | Daily |
| RC BOTTOMLESS CUPS Fountain Drinks | 2.5 |
| ICED TEA Southern Sweet and Un-Sweet | 2.5 |
| COFFEE Oklahoma Local Henderson Regular or Decaf | 2.5 |
| HOT TEA | 2.5 |
| ARNOLD PALMER | 2.5 |

We proudly serve Oklahoma grown produce and meats. Our notable local suppliers are: Clear Creek Monastery, Harvest Home Produce, Honey Hill Farm, NoName Ranch and Peach Crest Farm.