



## LUNCH MENU

<b>APPETIZERS</b>	Daily
ARTICHOKE DIP Spinach and artichoke cheese dip served with toast points	7
MEZZE PLATTER Hummus, assorted olives, charred eggplant spread and warm naan	9
CALAMARI Lightly breaded and fried calamari served with spicy chipotle aioli	9
QUESO Our famous green chile pepper and chipotle queso with fresh cooked tortilla chips	8
<b>SOUP</b> (YOUR SERVER WILL ANNOUNCE THE SOUP SPECIAL)	Daily
CUP	4
BOWL	6
<b>SALADS</b>	Daily
WALDORF Classic salad of walnuts, apple, chicken, celery, and grapes tossed in a cream honey herb dressing	10
COBB Peppered bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans, romaine and homemade buttermilk dressing	10
VEGAS STEAK® SALAD Mixed greens, large croutons, tomatoes, cucumbers, bleu cheese, champagne dressing and sliced Vegas Steak®	10
HOUSE SALAD Mixed greens, homemade croutons, carrots, tomatoes and homemade buttermilk dressing	5
CLASSIC CAESAR Caesar salad with parmesan cheese, crispy anchovy, rustic croutons, and homemade Caesar dressing	8.5
<b>FRESH PASTAS</b> (INCLUDES CUP OF SOUP OR HOUSE SALAD   WHOLE WHEAT PASTA AVAILABLE)	Daily
FETTUCCINE ALFREDO Hand cut fettuccine with aged parmesan and olives tossed in creamy alfredo	10.5
GNOCCHI Parisienne dumplings dressed in a red wine braised short rib sauce	12
SPAGHETTI Tossed with pancetta, avocado and tomato cream sauce	9.5
ADD GRILLED CHICKEN BREAST   3	
<b>SLIDERS</b> (3 PER ORDER & YOUR CHOICE OF A CUP OF SOUP OR HAND-CUT HOMEMADE FRIES)	Daily
SMOKED PORK House-smoked pork with Korean BBQ sauce and home-made pickles	8.5
BEEF AND ONION Grilled beef patties, grilled onions, mustard	8.5
SMOKED SALMON House-smoked salmon with red onion marmalade and arugula	8.5



<b>SANDWICHES</b> (YOUR CHOICE OF CUP OF SOUP OR HAND-CUT HOMEMADE FRIES)	Daily
RC BURGER	9.5
Half pound beef burger served on our homemade white bun with crisp romaine, smoked cheddar cheese, sliced tomato and horseradish sauce	
BASIL CHICKEN half or full	7.5   9.5
Herbed roasted chicken with basil aioli, tomato, provolone, arugula and red onion on homemade whole wheat bread	
FRENCH DIP	8.5
Sliced prime rib served on toasted French baguette, caramelized onions, provolone cheese and au jus	
GRILLED CHICKEN	8.5
Marinated chicken, sliced ham, provolone, lettuce, tomato, mayo on homemade white bun	
BAHN MI	9.5
Vietnamese style roasted pork, lightly pickled vegetables, jalapeno, cilantro, mayo	
SHRIMP PO'BOY	9.5
Crispy, breaded shrimp with sriracha mayo, romaine, and house pickles on a sourdough hoagie	
<b>ENTRÉES</b>	Daily
BLACKENED RAINBOW TROUT	11.5
Served with a warm Yukon potato and green bean salad with lemon vinaigrette	
CHICKEN FRIED STEAK	11.5
Locally farmed NoName Ranch beef served with vegetable of the day, whipped potatoes and pepper cream gravy	
SANTA FE CHICKEN BREAST	8.5
Grilled chicken breast served with southern cilantro rice and green chile chipotle queso	
VEGAS STEAK®	9.5
OSU's own signature cut Vegas Steak® served with whipped potatoes and vegetable of the day	
RIBEYE	19.5
Ten ounce premium ribeye with vegetable of the day and whipped potatoes	
<b>DESSERTS</b> (YOUR SERVER WILL ANNOUNCE THE DESSERT SPECIALS)	
<b>BEVERAGES</b>	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.