



Starters

STEEL-CUT OATMEAL BRULEE.....	8.5
<i>fresh berries, raisins and brown sugar</i>	
SEASON'S FRESHEST BERRY PARFAIT.....	8.5
<i>layered granola with greek yogurt and local honey</i>	
SOUTHERN STONE GROUND CHEESE GRITS.....	7
<i>borsen, churned butter, scallions and black pepper</i>	
WARM CINNAMON ROLLS.....	9
<i>vanilla icing, salted caramel drizzle</i>	
BAKERY BASKET.....	11
<i>blueberry scone, lemon poppy seed muffin and croissant with butter and jellies.</i>	

Sumptuous Suggestions

BRAISED SHORT RIB HASH.....	16.5
<i>with two eggs any style, bell peppers, caramelized onions, roasted tomatoes, spinach and house steak sauce</i>	
BUTTERMILK PANCAKES.....	12
<i>with fresh berries, whole butter and pure maple syrup</i>	
SOUTHERN BUTTERMILK BISCUITS.....	10
<i>topped with fried eggs and house-sausage gravy</i>	
VANILLA BATTERED FRENCH TOAST.....	11
<i>topped with georgia peach compote, whipped cream and pure maple syrup</i>	
CHIMICHURRI MARINATED STEAK & POTATOES...17	
<i>with two eggs any style, oven roasted tomato and house steak sauce</i>	
PORK CHEEK BREAKFAST TACOS.....	15
<i>with scrambled eggs, fresno chile, cilantro, avocado, queso fresco and salsa roja. impossible sausage +2 just egg +3</i>	
BUTTERMILK FRIED CHICKEN AND WAFFLES.....	12
<i>with peppered bacon, whole butter and pure maple syrup</i>	

Beverages

SPARKLING WATER.....	6
ICED TEA.....	3
HOT TEA.....	3
COFFEE.....	5
ESPRESSO.....	3
LATTE.....	5
CAPPUCCINO.....	5
AMERICANO.....	3
COCA-COLA PRODUCTS.....	3

Egg Dishes

served with choice of toast and house breakfast potatoes with herb crusted tomato

BREAKFAST CASUAL.....	11
<i>three eggs any style with applewood smoked bacon or local chicken sausage link</i>	
THE CHAMBER OMELET.....	13.5
<i>your choice of peppers, onions, mushrooms, tomatoes, spinach, scallions, jalapenos, diced ham, bacon, sausage, cheddar, and feta</i>	
TRADITIONAL EGGS BENEDICT.....	13.5
<i>shaved ham on toasted english muffin with lemon hollandaise</i>	
AVOCADO TOAST.....	14
<i>poached eggs, arugula and oven roasted tomatoes on sourdough</i>	

A La Carte

ask your server about our vegan alternatives

EGGS.....	6
LOCAL CHICKEN SAUSAGE LINKS.....	7
APPLEWOOD SMOKED BACON.....	7
SAUSAGE PATTIES.....	7
SEASONAL FRUITS AND BERRIES.....	7
GRILLED BLACK FOREST HAM.....	7
BELGIAN STYLE WAFFLE.....	7
<i>with whole butter and pure maple syrup</i>	
HOUSE BREAKFAST POTATOES.....	5
<i>with herb crusted tomatoes</i>	
CEREAL AND MILK.....	4
<i>raisin bran, frosted flakes, honey nut cheerios, or fruit loops</i>	
TOASTED BREADS AND BUTTER.....	3
<i>whole wheat or sourdough</i>	
ASSORTED GREEK YOGURTS.....	3
<i>vanilla, strawberry, or blueberry</i>	





Starters for the Table

- Charentier Board** 19
toma, smoked caciocavera, port wine derby, prosciutto, soppressatta, vesuvio salami, spiced pistachios, local honeycomb, country sourdough toast points, peach jam, house made pickled jalapenos and vidalia onions
- Farm Fresh Golden Beet Deviled Eggs** 9
hickory smoked bacon tomato marmalade, smoked colby cheese, arugula, aged balsamic
- Pork Belly Pops** 11
braised pork belly, honey dijon glaze, chipotle peach relish, arugula
- Wagyu Short Rib Queso Dip** 15
fire roasted hatch green chilis, cheddar cheese, raspberry pickled red onion, radish, cilantro, country sourdough crostini
- Colossal Gulf Shrimp Cocktail** 15
tamarind angry cocktail sauce, lime basil sauce

Soup and Salads

- House Signature Vidalia Onion Gratinee** 9
country sourdough crostini, aged swiss cheese, fresh chives
- Burrata Mozzarella** 10
roasted tomato jam, extra virgin olive oil, aged balsamic, fresh cracked pepper
- Acadian Farms Roasted Beets** 14
arugula, chicory, warm pistachio crusted goat cheese, white balsamic-dijon vinaigrette, bee pollen
- Baby Gem** 13
baby romaine hearts, arugula, shaved fennel, confit grape tomato, crisp hickory smoked bacon, bleu cheese crumbles, poached farm fresh egg, champagne-herb vinaigrette

Sandwiches and Burgers

Served with Choice of House Salad or Lattice Chips

- Tulsa Club Signature Wagyu Burger** 19
10oz wagyu beef, crisp hickory smoked bacon, heirloom tomato, raspberry pickled red onion, arugula, house made pickles, smoked colby cheese, toasted pretzel bun
- Black Bean, Vidalia Onion & Mushroom Burger** 14
arugula, heirloom tomato, roasted red pepper and garlic aioli, toasted brioche bun

Entrees

- Cast Iron Cider Brined Chicken** 24
braised garlic baby spinach, sweet corn puree, raspberry pickled red onion, natural chicken jus
- 24-Hr Braised Wagyu Short Rib Pappardelle** 29
smoked wild mushrooms, crushed red pepper, madeira, fresh horseradish gremolata, crispy shallots, house made pappardelle pasta
- 22oz OK Certified Black Angus Bone-in Ribeye** 42
whipped potatoes, grilled asparagus, choice of malbec demi, chimi churri or horseradish cream sauce
- 2-Bone Duroc Pork Chop** 31
cider brined and grilled, wild mushroom marsala sauce, brussels sprouts
- Pan Seared Jail Island Salmon** 24
sweet corn puree, confit grape tomato, basil oil, micro basil
- Gulf Shrimp and Grits** 23
fresh gulf shrimp, creamy "Anson Mills" grits, fresno chilis, spicy creole butter
- Grilled Garlic Paprika Cauliflower Steak** 17
butternut squash puree, feta cheese, chimi churri, chili oil, pumpkin seeds, micro basil

Sides

- Local Farm Butter Whipped Potatoes** 8
topped with fresh chives
- Roasted Heirloom Baby Carrots** 8
- Pan Roasted Brussels Sprouts** 9
crispy hickory smoked bacon, local honey, white balsamic
- Braised Garlic Baby Spinach** 9
- Smoked Wild Mushrooms** 9
sea salt, black truffle
- Triple Cheese Cavatappi Pasta** 9
white cheddar, smoked gouda, asiago cheese sauce, topped with herb breadcrumbs. add short rib or shrimp 4

Chef Crafted Desserts

- Ricotta and Goat Cheesecake** 9
topped with seasonal fruit
- Peach Blueberry Tart & Vanilla Bean Ice Cream** 9
- Cast Iron Double Chocolate Chunk Brownie** 9
salted caramel ice cream
- Ice Cream Trio** 9
vanilla bean, salted caramel, strawberry thyme with vanilla tuille



Iconic Cocktails

Tulsa Club <i>Mezcal Grand Marnier Agave Lemon Lime</i>	14	14	Jalapeno Margarita <i>1800 Silver Cointreau Lime Agave Jalapeno Cucumber</i>
Cosmopola-Gin <i>Bombay Sapphire Cointreau Cranberry Lime Simple</i>	12	15	Pear Mule <i>Grey Goose L'Poire Lime Apple Ginger Beer</i>
Daquiri <i>Bacardi Lime Simple</i>	12	14	Paloma Fresca <i>Casamigos Blanco Strawberry Grapefruit Lime</i>
Strawberry Limon Mojito <i>Bacardi Limon Strawberry Simple Mint Soda</i>	12	13	El Diablo <i>1800 Reposado Crème de Cassis Lime Ginger</i>
Bee's Knees <i>Bombay Sapphire Honey Lemon</i>	13	13	Smoked Old Fashioned <i>Knob Creek Simple Orange Bitters Bourbon Oak Smoke</i>

Loved and Local Beer

Bud <i>Lager Houston, TX</i>	6	7	Marshall Sundown Wheat <i>Pilsner Tulsa, OK</i>
Pacifico <i>Lager St. Louis, MO</i>	7	7	Dominga Mimosa Sour <i>Sour Ft. Collins, CO</i>
Shiner Bock <i>Lager Shiner, TX</i>	6	8	Grapefruit Lively IPA <i>IPA Oklahoma City, OK</i>
Miller Lite <i>Lager Chicago, IL</i>	6	6	Dead Armadillo Amber <i>Ale Tulsa, OK</i>
Michelob Ultra <i>Lager St. Louis, MO</i>	6	7	Tulsa Flag <i>Blonde Ale Tulsa, OK</i>
Blue Moon <i>Belgian White Denver, CO</i>	7	8	Hoptometrist <i>Double IPA Oklahoma City, OK</i>
Sam Adams <i>Lager Boston, MA</i>	8	9	Gamma Ray IPA <i>IPA Tulsa, OK</i>
Guinness <i>Stout Dublin, Ireland</i>	8	8	Lagunitas IPA <i>IPA Petaluma, CA</i>
Heineken <i>Lager Amsterdam, Netherlands</i>	8	6	Everything Rhymes with Orange <i>IPA Oklahoma City, OK</i>
Kronenbourg 1664 Blanc <i>Lager Obernai, France</i>	7		