



## FIRST OUT 5

<b>Seared Gulf Shrimp</b>	<b>\$19.00</b>
sweet potato polenta, smoked paprika beurre blanc	
<b>Roasted Bone Marrow</b>	<b>\$18.00</b>
chef's selected accompaniments, grilled sourdough bread	
<b>NoName Ranch Beef Carpaccio</b>	<b>\$19.00</b>
parmigiano reggiano, balsamic date reduction, curred & smoked egg yolk, garlic olive oil	
<b>Chef's Cheese &amp; Charcuterie Board</b>	<b>\$22.00</b>
assortment of cured & smoked meats, seasonal house-made accompaniments, locally sourced cheeses, grilled sourdough bread	
<b>Grilled Octopus</b>	<b>\$19.00</b>
squid ink couscous, spicy iberico chorizo, peas, pea puree, pea shoots, beurre blanc	

## SOUP & SALAD 5

<b>Vast Caesar Salad</b>	<b>\$12.00</b>
hearts of romaine, torn sourdough croutons, parmigiano reggiano	
<b>Hominy Bisque</b>	<b>\$12.00</b>
green chile jam, smoked paprika oil	
<b>Soup du Jour</b>	<b>\$12.00</b>
chefs inspiration	
<b>Butter Lettuce Salad</b>	<b>\$14.00</b>
whipped feta, pickled strawberries, strawberry molasses, pistachio, crushed cucumber za'atar vinaigrette	
<b>Mixed Greens Salad</b>	<b>\$12.00</b>
goat cheese, pecans, cornbread croutons, pickled radish, green goddess vinaigrette	

## CHEFS TASTING 2

<b>Five Courses</b>	<b>AVAILABLE OPTIONS</b>
	\$115.00
	Add Wine Pairing: \$55.00
<b>Vegan Four Course</b>	<b>AVAILABLE OPTIONS</b>
	\$70.00
	Add Wine Pairing: \$40.00

## MAIN COURSE 8

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<b>Pistachio Crusted Salmon</b>	<b>\$38.00</b>
roasted fingerling potatoes, radish warm bacon & apple slaw, pistachio vinaigrette	
<b>Local Strozzapreti Pasta</b>	<b>\$32.00</b>
nduja ragu, sultanas, pine nuts, spinach ricotta	
<b>Surf &amp; Turf</b>	<b>\$78.00</b>
8oz filet mignon, two U-10 shrimp, seared scallop, seasonal vegetables, vast potato	
<b>Herb Marinated Chicken</b>	<b>\$34.00</b>
panzanella, tomato, arugula, grilled stone fruit, pan jus	
<b>Pan-Seared Scallops</b>	<b>\$48.00</b>
black garlic gnocchi, sweet potato puree, lemon garlic & pancetta sauce, lotus root chip, walnut snow	
<b>Pan Seared Rack of Lamb</b>	<b>\$48.00</b>
seasonal vegetables, vast potato, sherry-sundried tomato reduction	
<b>Butternut Squash "Steak au Poivre"</b>	<b>\$28.00</b>
seasonal vegetables, house frites, peppercorn sauce	
<b>Duck a l'Orange</b>	<b>\$38.00</b>
duck rilette medallions, celery root puree, grilled scallions, orange	

## BUTCHER CUT 5

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<b>Filet Mignon</b>	<b>\$58.00</b>
Creekstone	
<b>New York Strip</b>	<b>\$58.00</b>
Creekstone	
<b>Ribeye</b>	<b>\$72.00</b>
Creekstone Prime	
<b>Bone-In Filet</b>	<b>\$68.00</b>
NoName Ranch	
<b>Bone-In Ribeye</b>	<b>\$98.00</b>
NoName Ranch	

## MAIN 4

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<b>House Marinated Olives</b>	<b>\$12.00</b>
preserved orange, marcona almonds, Oklahoma Toma	
<b>Sauteed Jumbo Gulf Shrimp</b>	<b>\$14.00</b>
grilled orange butter, toast	

**Bacon Wrapped Petite Filet Mignon** **\$14.00**

blue cheese, sage, balsamic

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**Hand Cut Garlic Fries** **\$5.00**

## DESSERT <sup>5</sup>

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**Warm Spiced Apple Tart** **\$12.00**

house made vanilla ice cream, red delicious apples, frangipane, apricot jam

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**Chocolate Macadamia Nut Pavé** **\$10.00**

roasted macadamia nuts, chocolate ganache

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**Raspberry Flaky Tart** **\$12.00**

italian raspberry jam, fresh raspberry, a crème fondant pistachio ice cream

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**Rum Banana Cheesecake** **\$10.00**

brûléed bananas, rum caramel sauce

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**Vanilla Bean Crème Brûlée** **\$10.00**

seasonal berries

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## MODERN CREATIONS <sup>6</sup>

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**GGJCB** **\$16.00**

Malfy Grapefruit Gin, Simple Syrup, Lemon, JCB #69 Brut Rosé

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**Forbidden Garden<sup>^</sup>** **\$14.00**

Garden Club Gin, Lemongrass Syrup, Lime, Jalapeno, Basil

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**Prairie Fire<sup>^</sup>** **\$14.00**

Cimmaron Tequila, Mango Puree, Lemon, Blackberry, Jalapeno, Chili-Sugar

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**Tower Punch** **\$14.00**

Laird's Applejack Brandy, Cruzan Dark Rum, Falernum, Allspice Dram, Lemon, Peach Bitters, Nutmeg

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**Midtown Mule<sup>^</sup>** **\$14.00**

Malfy Grapefruit Gin, Grapefruit Juice, Agave, Lime, Ginger Beer

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**Florence Nights** **\$16.00**

Meletti Cioccolato Liqueur, Vodka, Half & Half, Raspberry Syrup

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## VAST CLASSICS <sup>6</sup>

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**Ruby Red Slipper<sup>^</sup>** **\$16.00**

Raspberry Vodka, Elderflower Liqueur, Raspberry Syrup, Lime

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**726 Cosmo** **\$18.00**

Hangar One Mandarin Blossom Vodka, Agave, Greenbar Hibiscus Liqueur, Cranberry, Lime

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**Blood Orange Margarita^** **\$16.00**

Patron Blanco Tequila, Blood Orange, Coconut Puree, Grand Marnier, Fresh Lime, Agave, Toasted Coconut Rim. Cocktail for a Cause -  
For every Blood Orange Margarita sold from June - July \$1 will be donated to a partner charity

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**Lavender Empress^** **\$16.00**

Empress 1908 Indigo Gin, Fresh Lemon, Ginger Liqueur, Vast Syrup, Lavender Bitters

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**House Old Fashioned** **\$16.00**

Basil Hayden Bourbon, Angostura Bitters, Orange Bitters, Demerara Syrup, Amarena Cherry, Vault Ice

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**Gun Smoke** **\$15.00**

Laird's Applejack Brandy, Strahan's Single Malt Whiskey, Baked Apple Bitters, Islay Scotch Rinse

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**SPARKLING** <sup>4</sup>

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**Tintero, Moscato d'Asti, Italy** **AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$46.00

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**Bartenura, Piemonte DOC Brachetto, Italy** **AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$42.00

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**JCB No. 69 Brut Rosé, Burgundy** **AVAILABLE OPTIONS**

Gls: \$15.00

Btl: \$58.00

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**Mas Fi, Cava, Spain** **AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$42.00

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**ROSÉ** <sup>1</sup>

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**Dancing Crow, Lake County** **AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$46.00

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**LOCAL AND REGIONAL BEER** <sup>6</sup>

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**Marshall Brewing, Sundown Wheat, Tulsa** **\$7.00**

**Stonecloud, Neon Sunshine, Belgian Wit, OKC** **\$7.00**

**Anthem, Arjuna, Belgian-Style Wheat Ale, OKC** **\$6.00**

**Anthem, Golden One, Belgian-Style Blonde Ale, OKC** **\$6.00**

**Skydance, Fancy Dance, Hazy IPA, OKC** **\$8.00**

**Coop, F5, IPA, OKC** **\$7.00**

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**NATIONAL AND INTERNATIONAL BEER** <sup>7</sup>

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<b>Kronenbourg, 1664 Blanc (Wheat), France</b>	<b>\$8.00</b>
<b>Kronenbourg, 1664 Lager, France</b>	<b>\$7.00</b>
<b>Pacifico, Cerveza, Mexico</b>	<b>\$6.00</b>
<b>Stella Artois, Lager, Belgium</b>	<b>\$6.00</b>
<b>Stone Delicious, IPA, San Diego</b>	<b>\$7.00</b>
<b>Chimay, Grand Reserve Blue, Trappist Ale, Belgium</b>	<b>\$12.00</b>
<b>Founders, Porter, Michigan</b>	<b>\$7.00</b>

## CIDER <sup>2</sup>

<b>Austin East Ciders, Pineapple, Texas</b>	<b>\$7.00</b>
<b>Tin City Ciders, Poly Dolly, Rose, Paso Robles</b>	<b>\$9.00</b>

## NON ALCOHOLIC <sup>2</sup>

<b>Heineken 0.0, Lager 0.0% ABV</b>	<b>\$7.00</b>
<b>Fit Athletic Brew, Upside Dawn 0.5% ABV</b>	<b>\$7.00</b>

## BOURBON & WHISKEY <sup>9</sup>

<b>Bookers, "Lumberyard Batch" 2022</b>	<b>AVAILABLE OPTIONS</b>
Proof 125	1 1/2 oz: \$25.00
	2 oz: \$31.00
<b>High West Boyue, 9</b>	<b>AVAILABLE OPTIONS</b>
Proof 111	1 1/2 oz: \$18.00
	2 oz: \$24.00
<b>Littlebook, 2022</b>	<b>AVAILABLE OPTIONS</b>
Proof 117	1 1/2 oz: \$34.00
	2 oz: \$43.00
<b>Makers Mark, Vast &amp; Cattlemans</b>	<b>AVAILABLE OPTIONS</b>
Proof 111	1 1/2 oz: \$16.00
	2 oz: \$21.00
<b>Old Rip Van Winkle, 10</b>	<b>AVAILABLE OPTIONS</b>
Proof 107	1 1/2 oz: \$35.00
	2 oz: \$44.00
<b>Willett, Raindrops on Roses, 6</b>	<b>AVAILABLE OPTIONS</b>
Proof 123	1 1/2 oz: \$35.00
	2 oz: \$44.00

**Willett, Kiamichi, 5**

Proof 108

**AVAILABLE OPTIONS**

1 1/2 oz: \$28.00

2 oz: \$35.00

**Willett Wheated, 8**

Proof 108

**AVAILABLE OPTIONS**

1 1/2 oz: \$42.00

2 oz: \$56.00

**Willett, Whiskers on Kittens, 9**

Proof 127

**AVAILABLE OPTIONS**

1 1/2 oz: \$52.00

2 oz: \$65.00

**SCOTCH BLENDED** 2**Johnnie Walker Blue Label****AVAILABLE OPTIONS**

1 1/2 oz: \$43.00

2 oz: \$56.00

**Syndicate 58/6****AVAILABLE OPTIONS**

1 1/2 oz: \$30.00

2 oz: \$40.00

**SCOTCH SINGLE MALT** 5**Glenmorangie Signet, Highland****AVAILABLE OPTIONS**

1 1/2 oz: \$42.00

2 oz: \$56.00

**Laphroaig 25, Islay****AVAILABLE OPTIONS**

1 1/2 oz: \$95.00

2 oz: \$127.00

**Glenfiddich 18, Speyside****AVAILABLE OPTIONS**

1 1/2 oz: \$33.00

2 oz: \$42.00

**Glenlivet 21 Archive, Speyside****AVAILABLE OPTIONS**

1 1/2 oz: \$38.00

2 oz: \$51.00

**The Macallan 25, Speyside****AVAILABLE OPTIONS**

1 1/2 oz: \$245.00

2 oz: \$327.00

**TEQUILA** 7**Cabal, Thirst Single Barrel, Reposado****AVAILABLE OPTIONS**

1 1/2 oz: \$30.00

2 oz: \$38.00

**Cabal Horsehead Extra Anejo****AVAILABLE OPTIONS**

1 1/2 oz: \$49.00

2 oz: \$61.00

**Clase Azul Gold****AVAILABLE OPTIONS**

1 1/2 oz: \$52.00

2 oz: \$65.00

**Clase Azul Anejo****AVAILABLE OPTIONS**

1 1/2 oz: \$75.00

2 oz: \$95.00

**Clase Azul Ultra Extra Anejo****\$62.00****Don Julio 1942****AVAILABLE OPTIONS**

1 1/2 oz: \$40.00

2 oz: \$50.00

**Gran Patron Platinum****AVAILABLE OPTIONS**

1 1/2 oz: \$45.00

2 oz: \$56.00

**BRANDY & COGNAC** 5**JCB 1969 Cognac Grand Champagne****\$60.00****JCB, XO Cognac Grand Champagne****\$33.00****Martell, Cordon Bleu****AVAILABLE OPTIONS**

1 1/2 oz: \$42.00

2 oz: \$53.00

**Gaton Legrand 1990 Armagnac****AVAILABLE OPTIONS**

1 1/2 oz: \$30.00

2 oz: \$40.00

**Grand Marnier Cuvee 1880****AVAILABLE OPTIONS**

1 1/2 oz: \$52.00

2 oz: \$65.00

**REMY MARTIN LOUIS XIII** 1**Half Ounce Tableside Pour****\$115.00****AFTER DINNER** 5**Warm Spiced Apple Tart****\$12.00**

house made vanilla ice cream, red delicious apples, frangipane, apricot jam

**Chocolate Macadamia Nut Pavé****\$10.00**

roasted macadamia nuts, chocolate ganache

<b>Raspberry Flaky Tart</b>	<b>\$12.00</b>
italian raspberry jam, fresh raspberry, a crème fondant, pistachio ice cream	
<b>Rum Banana Cheesecake</b>	<b>\$10.00</b>
brûléed bananas, rum caramel sauce	
<b>Vanilla Bean Crème Brûlée</b>	<b>\$10.00</b>
seasonal berries	

## DESSERT WINE <sup>6</sup>

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<b>Dolce Late Harvest White, Napa Valley</b>	<b>\$18.00</b>
<b>Dow's Porto Late Bottle Vintage 2016</b>	<b>\$8.00</b>
<b>Graham's Six Grapes Port</b>	<b>\$9.00</b>
<b>Graham's Tawny 30yr Port</b>	<b>\$17.00</b>
<b>Sandeman's Tawny 20yr Port</b>	<b>\$15.00</b>
<b>Taylor Fladgate Ruby Porto</b>	<b>\$8.00</b>

## RESERVE WINES <sup>6</sup>

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<b>J. Lassalle, Brut, Gower Champagne, NV</b>	<b>AVAILABLE OPTIONS</b>
	glass: \$32.00
	bottle: \$126.00
<b>Cakebread, Chardonnay, Napa Valley, 2021</b>	<b>AVAILABLE OPTIONS</b>
	glass: \$27.00
	bottle: \$106.00
<b>Vietti, Barolo Castiglione, Piedmont, Italy 2019</b>	<b>AVAILABLE OPTIONS</b>
	glass: \$33.00
	bottle: \$130.00
<b>Hourglass HG III, Proprietary Blend, Napa Valley, 2021</b>	<b>AVAILABLE OPTIONS</b>
	glass: \$22.00
	bottle: \$86.00
<b>Faust Cabernet Sauvignon, Napa Valley, 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$36.00
	\$142.00
<b>Rowen '2040', Cabernet Sauvignon, Napa Valley, 2018</b>	<b>AVAILABLE OPTIONS</b>
	glass: \$60.00
	bottle: \$238.00

## SPARKLING BY THE GLASS <sup>3</sup>

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**Vietti, Moscato d'Asti, Italy**

**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$54.00

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**Biutiful, Brut Rosé, Sapin**

**AVAILABLE OPTIONS**

glass: \$13.00

bottle: \$50.00

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**Adami, Prosecco, Italy**

**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$54.00

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**ROSÉ BY THE GLASS 1**

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**Dancing Crow, Lake County**

**AVAILABLE OPTIONS**

glass: \$12.00

bottle: \$46.00

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**WHITE BY THE GLASS 7**

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**Selbach, Riesling, Mosel**

**AVAILABLE OPTIONS**

glass: \$12.00

bottle: \$46.00

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**Cusumano, Insolia Terre Siciliane, Sicily**

**AVAILABLE OPTIONS**

glass: \$13.00

bottle: \$50.00

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**Walnut Block, Sauvignon Blanc, Marlborough**

**AVAILABLE OPTIONS**

glass: \$13.00

bottle: \$50.00

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**Silverado, Miller Ranch, Sauvignon Blanc, Napa**

**AVAILABLE OPTIONS**

glass: \$16.00

1 Liter bottle: \$74.00

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**Terlato, Pinot Grigio, Italy**

**AVAILABLE OPTIONS**

glass: \$15.00

bottle: \$58.00

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**Stoller, Chardonnay, Dundee Hills**

**AVAILABLE OPTIONS**

glass: \$12.00

bottle: \$46.00

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**Mount Eden, Chardonnay, Edna Valley**

**AVAILABLE OPTIONS**

glass: \$16.00

bottle: \$62.00

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**RED BY THE GLASS 8**

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**BloodRoot, Pinot Noir, Sonoma**

**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$54.00

**Anne Amie, Pinot Noir, Willamette Valley**

**AVAILABLE OPTIONS**

glass: \$17.00

bottle: \$66.00

**Cultsboni, Chianti Classico, Italy**

**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$54.00

**Markham, Six Stack, Merlot, North Coast California**

**AVAILABLE OPTIONS**

glass: \$13.00

bottle: \$50.00

**Susana Balbo, Malbec, Mendoza**

**AVAILABLE OPTIONS**

glass: \$16.00

bottle: \$62.00

**Substance, Cabernet Sauvignon, Washington**

**AVAILABLE OPTIONS**

glass: \$12.00

bottle: \$46.00

**Fortune 1621, Caberent Sauvignon, Napa Valley**

**AVAILABLE OPTIONS**

glass: \$18.00

bottle: \$70.00

**Quilt, Threadcount, Red Blend, California**

**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$54.00

**MENU** 12

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**Revithia Soup\*\***

**Greek Salad\***

**Hummus\*\***

**Fruit and Artisan Cheese\***

**Garlic Herb Leg of Lamb**

**Lemon Dill Salmon**

**Gyro Meat w/ Pita and Tzatziki**

**Shawarma Chicken w/ Orzo**

**Lemon Potatoes\*\***

**Grilled Eggplant\*\***

**Spinach w/ Pearl Onions and Feta\***

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**Assorted Mini Desserts**

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## **COURSE ONE** 5

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### **Bacon Burnt Ends**

Cabbage slaw, pickled onion

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### **Smoked Salmon "Reuben"**

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### **Fried Gnudi**

Smoked tomato marinara, crispy spinach

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### **Lobster Crepe**

Beurre blanc, pea shoots

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### **Falafel Vegan**

Cucumber salad, garlic emulsion (vegan)

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## **COURSE TWO** 4

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### **Smoked Carrot Salad**

Pistachios, citrus, chevre, frisee- vegan option

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### **Cauliflower Apple Bisque**

Hazelnuts (vegan)

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### **Oxtail and Mushroom Stew**

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### **Caesar Salad**

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## **MAINS** 5

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### **6oz Filet Oscar**

Vast potato, root vegetables, brussels sprouts

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### **Grilled Rack of Lamb**

Braised lamb hash, brussels sprouts, chimichurri

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### **Roasted Chicken Breast**

Leg roulade, potato puree, melted leeks, wild mushrooms

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### **Poached Halibut**

Tarragon shrimp emulsion, peas, potato puree, phyllo

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### **Vegan "Shepherd's" Pie**

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