

RISE AND SHINE

Breakfast served from 7:00am - 11:00am



BLUEBERRY CRUNCH OATMEAL \$6.99

Oats, blueberries, and house-made streusel

CINNAMON APPLE CRUNCH OATMEAL \$6.99

*Oats, apples, cinnamon, brown sugar,
and house-made streusel*

PEACHES N' CREAM OATMEAL \$6.99

*Oats, peaches, brown sugar, whipped cream,
and house-made streusel*

SEASONAL FRESH FRUITS \$6.99

Add yogurt \$2.00 extra

COLOSSAL BISCUITS AND GRAVY \$7.99

THREE PANCAKES \$9.99

*Served with whipped butter
and hot maple syrup upon request*

HAWAIIAN SWEET BREAD FRENCH TOAST \$9.99

*Served with whipped butter
and hot maple syrup upon request*

Toppings \$.99 each:

*Granny Smith apple pie,
strawberry cheesecake, blueberry blast*

FRESH OUT OF THE COOP



*Served with hash browns or
house-made potatoes*

EGGS BENEDICT \$13.99

*Toasted English muffin, poached
eggs, Canadian bacon, chives, and
Hollandaise sauce*

CRISPY CRAB BENEDICT \$14.99

*Toasted English muffin, crab cakes, poached
eggs, chives, and Hollandaise sauce*

GREEN HOUSE OMELET \$12.99

*Three eggs, baby spinach, sautéed
mushrooms, tomatoes, onions, bell peppers,
and Monterey Jack cheese*

On the side:

*Egg, bagel, biscuit,
and toast **\$1.99 each***

*Bacon, sausage patties, ham steak,
pancake, hash browns, and
house-made potatoes **\$2.99 each***



CHOCTAW FARMS

*This symbol indicates some ingredients have been grown,
harvested, or raised by the Choctaw Nation on tribal land
in Southeast Oklahoma*

*18% Gratuity added to parties of eight or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness. Please be advised that food
prepared in this establishment may contain these ingredients: milk, eggs,
wheat, soybean, peanuts, tree nuts, fish, and shellfish.*

DESSERTS



RED VELVET CAKE \$6.99

Bright, crimson, layered cake with rich cream cheese icing

CHOCOLATE CAKE \$6.99

Rich, chocolate cake topped and layered with chocolate ganache

CARROT CAKE \$6.99

Traditional carrot cake with 4 layers of cream cheese icing and coated with chopped pecans

NEW YORK CHEESECAKE \$6.99

Traditional cheesecake topped with whipped topping and chocolate shavings

TIRAMISU COUPE \$4.99

Coffee flavored cake layered with Kahlua® mousse topped with cocoa powder

CARAMEL BROWNIE \$6.99

Fudge brownie, caramel pieces, whipped cream, caramel, and vanilla gelato

FRIED BROWNIE \$6.99

Fried fudge brownie, caramel, cherry sauce, and vanilla gelato

SUNDAES \$5.50

Hot fudge, walnut, pineapple, strawberry, brownie, and banana split

SHAKES AND FLOATS

Vanilla, chocolate, and strawberry shakes \$5.50

Oreo®, Butterfinger®, Reese's®, and M&M's® shakes \$6.50

Orange soda, root beer, Coca-Cola®, and Dr. Pepper® floats \$5

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ESPRESSO CREATIONS



ESPRESSO \$2.25

CAPPUCCINO \$3.75

CAFÉ LATTE \$3.75

CARAMEL MACCHIATO \$3.99

MOCHA LATTE \$3.99

DINNER COCKTAILS

Served after 11:00am



SPANISH COFFEE \$8

Brady's Irish Cream, amaretto, dark crème de cacao, freshly brewed coffee, and whipped cream

MEXICAN COFFEE \$10

Patron® Reposado Tequila, Kahlúa®, freshly brewed coffee, and whipped cream

IRISH COFFEE \$8

Jameson® Irish Whiskey, freshly brewed coffee, and whipped cream

**CHOCOLATE
RASPBERRY MARTINI \$12**

Skyy® Vanilla and Raspberry Vodka, Godiva® Chocolate Liqueur, raspberry garnish, and a cocoa sugar rim

ALMOND JOY \$9

Coconut rum, Godiva® Chocolate Liqueur, dark crème de cacao, and amaretto

TRIPLE CHOCOLATE MARTINI \$10

Van Gogh Dutch Chocolate Vodka, Godiva® Dark Chocolate Liqueur, and white crème de cacao

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COCKTAILS AND WINE

Served after 11:00am



COCKTAILS

THE GRAND BLOODY MARY \$14

Tito's® Handmade Vodka, Texas RedEye® Bloody Mary Mix, bacon, shrimp, celery, asparagus, stuffed olives, pepperoncini, cherry tomatoes, cheddar cheese, baby gherkin, and pepperoni

1792 OLD FASHIONED \$8

Sugar and Bitters muddled together with 1792 Small Batch Bourbon® and served with a twist of citrus

PIÑA COLADA \$8

*Captain Morgan® Spiced Rum blended with coconut cream and pineapple juice
Garnished with a cherry*

MARGARITA \$10

Traditional or strawberry - served with Patron® Tequila Garnished with a lime

ORIGINAL MIMOSA \$8

Zonin® Prosecco Sparkling Wine and orange juice cocktail

TEQUILA SUNRISE MIMOSA \$8

Patron® Tequila, orange juice, champagne, and grenadine

RASPBERRY BELLINI \$8

Zonin® Prosecco, raspberry liquor, fresh berries, and mint

BLUEBERRY LEMONADE \$8

Skyy® Infusions Pacific Blueberry Vodka and lemonade

WINES

CHAMPAGNE

Veuve Clicquot® Brut Yellow Label \$44 half bottle

SPARKLING WINE

Roederer Estate® Brut \$24 half bottle

SAUVIGNON BLANC

Dry Creek Vineyard® \$21 half bottle

PINK MOSCATO

Innocent Bystander® \$11 half bottle

PINOT GRIS

King Estate® \$17 half bottle

CHARDONNAY

*Beringer® \$6 glass
J. Lohr Riverston® \$15 half bottle
Grgich Hills Estate® \$36 half bottle*



MERLOT

Beringer® \$6 glass

PINOT NOIR

*BV Coastal® \$7 glass
King Estate® \$21 half bottle*

CABERNET SAUVIGNON

*Beringer® \$6 glass
Dry Creek Vineyard® \$25 half bottle
J. Lohr® \$32 half bottle*

WHITE ZINFANDEL

Beringer® \$6 glass

KENTUCKY SWEET TEA \$8

1792 small batch Bourbon®, peach schnapps, simple syrup, sour mix, orange juice, lime, and Coca-Cola®

ALL DAY BREAKFAST



FRESH OUT OF THE COOP

*Served with toast and hash browns or
house-made potatoes*



THE GRAND BREAKFAST \$15.99

*Two eggs any style, applewood smoked bacon,
sausage patties, ham steak, and two pancakes*

THE ALL-AMERICAN \$10.99

*Two eggs any style and your choice of
applewood smoked bacon, sausage patties,
or ham steak*

COLOSSAL CHICKEN FRIED STEAK AND EGGS \$15.99

*Two eggs any style and a hand-breaded
Certified Angus steak*



STEAK AND EGGS \$16.99

*Three eggs any style and a 8 oz
Certified Angus steak*



OFF THE GRIDDLE

*Served with whipped butter
and hot maple syrup upon request*



THREE PANCAKES \$9.99

HAWAIIAN SWEET BREAD FRENCH TOAST \$9.99

SANDWICHES AND BURRITOS

*Served with hash browns or
house-made potatoes*



THE TEXOMA \$9.99

*Two eggs scrambled, cheddar cheese, and
applewood smoked bacon, sausage patties, or
ham steak on thick-cut white bread*

SIGNATURE CROISSANT \$11.99

*Three eggs scrambled, cheddar cheese, and
your choice of meats on a croissant*

EL GRANDE BURRITO \$9.99

*Eggs scrambled, applewood smoked
bacon, sausage, house-made potatoes,
Monterey Jack cheese, and house salsa
wrapped in a chipotle tortilla*

OMELETS

*Served with hash browns or
house-made potatoes*



WESTERN COWBOY \$10.99

*Three eggs, ham, onions, bell peppers,
and Monterey Jack cheese*

THE GRAND OMELET \$13.99

*Three eggs, Certified Angus steak, applewood
smoked bacon, sausage, ham, house-made
potatoes, and Monterey Jack cheese*



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CERTIFIED ANGUS BEEF®

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STARTERS SOUPS AND SALADS



STARTERS

FRIED PICKLES \$7.99

Served with chipotle ranch

POT STICKERS \$7.99

House-made dumplings served with maraschino cherry sauce

BUFFALO WINGS \$11.99

Jumbo wings tossed in Buffalo, BBQ, garlic Parmesan, or sweet red chili sauce

CHICKEN QUESADILLA \$10.99

Chipotle tortilla, chicken, Monterey Jack cheese, chipotle sour cream, and house salsa

SPINACH ARTICHOKE DIP \$9.99

Hot Spinach and Artichoke Dip topped with Parmesan served with tortilla chips

SHRIMP KISSES \$10.99

Bacon-wrapped shrimp served with sweet red chili sauce

CRAB CAKES \$11.99

Three fried jumbo lump crab cakes served with cocktail and tartar sauce

CRISPY CALAMARI \$10.99

Hand-battered fried squid, house seasonings, with cocktail sauce and chipotle aioli

GRAND NACHOS \$10.99

Chicken or pulled pork, cheese, tomatoes, black olives, jalapeños, sour cream, and house salsa over tortilla chips

SOUPS

Served with a cheesy breadstick



SOUP OF THE DAY \$5.99

CREAMY TOMATO BASIL BISQUE \$5.99

SALADS

Served with a cheesy breadstick



CHOCTAW WELLNESS SALAD \$9.99

Kale, arugula, baby spinach, poppyseed dressing, Choctaw Farms pecans, feta cheese, pineapples, and berries



GRAND GARDEN SALAD \$7.99

Garden greens, cherry tomatoes, carrots, cucumbers, red onions, Monterey Jack cheese, and croutons

CAESAR SALAD \$8.99

Chopped romaine, house Caesar dressing, shaved Parmesan, and croutons

THAI SHRIMP SALAD \$11.99

Arugula, baby spinach, dried lo-mein noodles, cherry tomatoes, carrots, cabbage, green onions, cilantro, basil, Chile-lime vinaigrette, toasted coconut, peanuts, and lime

Additional salad toppings:

Bacon, and whole avocado \$2.99 each

Chicken, steak, or shrimp \$3.99 each

SANDWICHES FLATBREADS AND PANINIS



SANDWICHES

*Served with fries
Substitute onion rings for \$1.00*



ULTIMATE GRILLED CHEESE \$7.99

White American, cheddar, and provolone cheeses on thick-cut white bread

REUBEN \$11.99

Shaved corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing

GRAND CLUB \$12.99

Turkey, ham, tomato, bacon, lettuce, Swiss cheese, and bacon aioli

CHICKEN WRAP \$8.99

Chicken, garden greens, tomatoes, and Tzatziki sauce

PULLED PORK \$10.99

Slow-roasted pork, BBQ sauce, pickles, and red onions on a brioche bun

BUFFALO CHICKEN \$10.99

Grilled or fried chicken, Buffalo sauce, spicy pepper jack cheese, lettuce, and tomato on a brioche bun

THE BIG BLT \$11.99

½ pound of bacon, lettuce, tomato, and bacon aioli on wheat berry bread

FLATBREADS



BBQ CHICKEN \$8.99

Chicken, applewood smoked bacon, Monterey Jack cheese, and BBQ sauce

CAPRESE \$8.99

Arugula, spinach, tomatoes, basil pesto, mozzarella cheese, and balsamic glaze

HAWAIIAN \$8.99

Canadian bacon, pineapple, sweet chipotle BBQ sauce, and mozzarella cheese

PANINIS

*Served with fries
Substitute onion rings for \$1.00*



CHICKEN BASIL PESTO PANINI \$10.99

Thin sliced chicken, basil pesto, provolone cheese, tomato, and pickled onions

GARDEN PANINI \$9.99

Baby spinach, tomato, roasted peppers, pickled onions, and mozzarella cheese

CUBAN PANINI \$9.99

Shaved ham, slow-roasted pork, Swiss cheese, Dijon mustard, and pickles



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BURGERS AND PASTA



BURGERS

Served with fries
Substitute onion rings for \$1.00



CLASSIC DOUBLE \$12.99

*10 oz of Certified Angus Beef,[®]
American cheese, lettuce, tomato,
onion, and pickles*



PATTY MELT \$12.99

*10 oz of Certified Angus Beef,[®] grilled
onions, and Swiss cheese on toasted
sour dough bread*



MUSHROOM SWISS \$12.99

*10 oz of Certified Angus Beef,[®]
sautéed mushrooms, and Swiss cheese*



WILD HOG \$14.99

*10 oz of Certified Angus Beef,[®] cheddar
cheese, slow-roasted pork, applewood
smoked bacon, ham, and BBQ sauce on
a brioche bun*



PASTAS

Served with a cheesy breadstick
Add grilled chicken or shrimp for \$3.99



CARBONARA \$11.99

*White béchamel sauce, bacon, garlic, onion,
tomatoes, shaved Parmesan, and house herbs
served over fettuccine*

SPAGHETTI AND MEATBALLS \$10.99

*Four large beef meatballs, shaved
Parmesan, house marinara and herbs
served over spaghetti*

TRADITIONAL FETTUCCINE ALFREDO \$11.99

*Alfredo sauce, shaved Parmesan, and house
herbs served over fettuccine*

*Pair your dish with one of
our wines to enhance your
dining experience*

*Ask your server for a
suggestion, or select one
from our wine list*



CHOCTAW FARMS CERTIFIED ANGUS BEEF[®]

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ENTRÉES



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CHOCTAW PECAN-CRUSTED CHICKEN \$15.99

Fried chicken breaded with panko and Choctaw Farms pecans, served with choice of two sides and honey-Dijon sauce

LOUISIANA CATFISH \$15.99

10 oz of Cajun-style fried catfish fillets served with house-made hushpuppies, fries, coleslaw, and tartar sauce

GREEK CHICKEN \$13.99

Greek marinated grilled chicken served with vegetable medley, Greek salad, and Tzatziki sauce

SHRIMP PLATTER \$15.99

Cajun-style fried jumbo shrimp served with house-made hushpuppies, fries, coleslaw, and cocktail sauce



COLOSSAL CHICKEN FRIED STEAK \$16.99

Breaded and deep-fried Certified Angus steak, bacon gravy, and served with choice of two sides



RIBEYE \$25.99

12 oz Certified Angus ribeye, house steak seasoning, garlic-herb butter, and served with choice of two sides



SURF N' TURF \$25.99

8 oz of Certified Angus New York strip jumbo fried shrimp served with cocktail sauce, garlic-herb butter, and choice of two sides

ABOUT

The Choctaw Nation's agricultural products



CHOCTAW FARMS

Rooted in pride and planted with passion. A spirit of goodness goes into everything the Choctaw Nation grows and harvests on tribal land in Southeast Oklahoma.

CHOCTAW RANCHES

Staying true to cultural agricultural practices, the Choctaw Nation raises top-of-the-line cattle for Certified Angus Beef® on nearly 65,000 acres of tribal land.

SIDES

fries • onion rings

corn on the cob • green beans

mashed potatoes

vegetable medley • mac n' cheese

side salad \$2.99

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