

THE
CANEBRAKE
SPRING 2010

SMALL PLATES

- Proscuitto-wrapped Asparagus** Fresh asparagus and tasty prosciutto grilled and served with tarragon lemon cream cheese 8.
- Fried Oyster Jubilee** Cornmeal and dill-breaded Gulf oysters, served with house remoulade sauce and poppy seed slaw 12.
- Grilled Vegetables with Crostini** Fresh spring vegetables grilled and served high on basil crostini, drizzled with aged balsamic vinegar and extra virgin olive oil 8.
- Smoked Babyback Ribs** Very tender, spice-rubbed pork ribs mopped with plum BBQ sauce and served with poppy seed slaw 11.
- Fried Yucca Chips** A classic Latin snack served with a trio of house sauces; plum BBQ, spicy aioli, and Neosho River ranch 7.
- Seafood Crostini** Fresh Bay scallops and Gulf shrimp, sautéed with shallots and garlic, served with herbed cream sauce and basil crostini 12.
- Fish Tacos and Avocado** Fresh seafood is lime-marinated and pan-seared, served in blue corn shells with jicama slaw and pico de gallo 9.
- Artisanal Cheese Plate** An ever-changing menu of the finest cheeses from Oklahoma and the rest of the world 12.
- Soup of the Day** Ask your server for the day's creation; cup 3./bowl 5.

SALADS

- Berries-Spinach-Red Leaf** Baby spinach & red leaf lettuce with crumbled goat cheese and toasted pecans tossed with strawberry balsamic vinaigrette; sm 4.5/lg 7.
- Iceberg Wedge** Fresh wedge of crisp iceberg, topped with prosciutto crumbles, tomato, blue cheese, and fried leeks with Neosho River Ranch dressing; 6.
- Arugula & Fennel** Shaved fennel with sweet spinach and baby arugula, served with blue berries and walnut vinaigrette; sm 4.5/lg 7.
- Crazy Greens** Fresh spring baby greens with apple wood smoked bacon, ancho toasted peanuts, bell peppers, and agave lime vinaigrette; sm 4.5/lg 7.
- Caesar** Classic salad with house dressing, black olives, shaved red onion, fresh croutons, tomato, and crumbled feta; sm 4.5/lg 7.

Additions: Add sautéed shrimp, grilled chicken, or fried oysters to any salad; sm 4./lg 6.

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LARGE PLATES

- Roasted Rack of Lamb** Juniper rubbed lamb rack, roasted to order, and served with fresh rosemary mash, mint gremolata and Spring vegetables 28.
- Free Range Rib Eye** A house favorite grilled to your liking, served with our chipotle espresso sauce, Spring vegetables and pomme frites 32.
- Grilled Chicken Breast** Butterfly chicken breast with lemon, tarragon and three pepper corn rub, served with Spring vegetables and quinoa-wild rice pilaf 18.
- Thai Spiced Shrimp** Sauteed Gulf shrimp, served over soba noodles tossed with Spring onions, lime, and cilantro 24.
- Greens and Eggs and Potatoes** Wilted Spring greens (think chard/spinach/arugula) with garlic and shallots, olive oil pan fried potatoes, topped with poached eggs 15.
- Free Range Fillet Mignon of Beef** Grilled with tri color peppercorns, served with mushroom bordelaise, sautéed vegetables, rosemary potato mash, and fried leeks 35.
- Grilled Jumbo Scallops** Fresh Florida sweet scallops, brushed with lemon & dill, served over wild rice pilaf and Spring vegetables 31.
- Eggplant Parmesan Rotinni** A light twist on a classic dish; thin sliced eggplant rolled with Swiss chard baked in parmesan/reggiano, served with sauce Savala 17.
- Golden Tilefish** Bright and fresh Florida coast tilefish, marinated in kasu and sake, pan seared, served with soba noodles and Spring vegetables 34.
- Buffalo Meatloaf** Oklahoma bison meatloaf with prosciutto, onions and spices, red eye gravy (decaf), sautéed Spring greens and rosemary mash 17.
- Cajun Crusted Catfish** USA farm-raised catfish dredged in Cajun cornmeal, pan fried and served with crawfish dirty rice pilaf and Spring vegetables 18.

Add a side of quinoa rice pilaf, rosemary mash, pomme frites or sautéed vegetables; 4.

* Please, if you can help it, no substitutions

* Our friends at the Health Department want you to know that consuming raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness

* There is a standard five dollar charge for split entrees; some items cannot be split

* One check, please, for parties of 10 or more

* An automatic 20% gratuity will be added to parties of six or more (just ask Scott Cherry!)

* Menu and prices subject to change