

**PALACE CAFÉ HOT AND READY DINNERS | NOON to 9PM**

*Carry-out, curbside pick-up, or delivery*

918-582-4321

**SOUP & SALAD:** | For 2 people | \$8 for all items. Add wood roasted chicken breast or five spice smoked salmon + **\$8**

**Grilled Caesar.** House made Caesar dressing. Reggiano Parmesan. Preserved lemon. Crostini

**Kale Salad.** Preserved lemon. Parmesan. Lemon vinaigrette & pistachio

**Italian Salad.** Greens tossed in Italian dressing. Topped with salami, toasted chickpeas, fresh mozzarella, pickled red onion & cherry tomato.

**Tomato Bisque.** | 16oz

**Soup of the Day.** | 16oz

**DINNER MENU:** | **\$20** for all entrees

**Mushroom Strudel.** Served over yogurt sauce with sriracha brussel sprouts.

**Chicken Roulade.** Served with mashed potatoes & whole roast harissa carrot. Mustard sage cream sauce.

**Wood Fire Roast Salmon.** Five spice rubbed & roasted. Served over wilted greens with roasted cauliflower.

**Ham Brined Pork Tenderloin.** Served over grilled pineapple with truffle roasted potatoes. Mustard sage cream sauce.

**Parmesan Fried Trout.** Lentil ragout. Sauteed Julienne vegetables. Sweet soy drizzle.

**Steak Frite.** Grilled ½ lb sirloin. Roasted fingerling potatoes. Topped with a cherry tomato salad with shallots, parsley & balsamic vinaigrette.

**Fettuccini Bolognese.** Classic Italian meat ragout with pancetta, short rib & pork. Served over house made pasta.

**SIDES:** **\$7**

**Sriracha Brussel Sprouts**

**Roasted Cauliflower w/ Mustard Vinaigrette.**

**Harissa Roasted Carrots with Zaatar spice & yogurt.**

**Truffle Roasted Potatoes.**

**PALACE CAFÉ TAKE AND BAKE MEALS FOR TWO | NOON to 9PM**

*\*Requires re-heating, instructions included with your order*

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**ALL MEALS ARE \$25 | SERVE TWO PEOPLE**

**Beef Stroganoff.** Served over noodles with wild mushrooms in a traditional sour cream | red wine sauce.

**Traditional Lasagna.** Layered with house made sausage, ricotta, mozzarella, red sauce & parmesan. Topped with a house made meatball.

**Vegan Lasagna.** Layered with semolina pasta, vegan ricotta, spinach, zucchini, roasted mushrooms & red sauce. Layered with Diaya cheese.

**Swedish Meatballs.** Served with traditional sour cream brown sauce. Served over fusilli pasta.

**Chicken Pot Pie.** Made with poached chicken, celery, carrots and onions. Baked in a flakey butter crust.

**SOUPS & STEWS**

**Tomato Bisque.** | \$16 Quart | 4 cups

**Soup of the Day.** | \$12 Quart | 4 cups - Ask your server.

**Beef Stew.** Made with sirloin, carrots, celery & onion. Stewed in a red wine demi glace with potatoes, fresh herb & love. | \$16 Quart | 4 cups

**House Made Ginger Beer | Kombucha | Root Beer** | \$10 QT - 32oz Glass bottle.

**WINE & BEER MENU | NOON to 9PM**

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**BEER**

ALL BEER BOTTLES AND CANS \$3

*Ask our host for details*

**WINE**

**LaBella Prosecco.** | \$20

**St. Michelle Sparkling.** | \$22

**Lone Birch Pinot Gris.** | \$20

**Outer Sounds Sauvignon Blanc.** | \$20

**Yealands Sauvignon Blanc.** | \$25

**Vinum Chardonnay.** | \$22

**Ercole Bianco Blend.** | \$25

**Finca Malbec.** | \$25

**Boomtown Merlot.** | \$25

**Camp Merlot.** | \$25

**Picket Fence Pinot Noir.** | \$25

**Airfield Syrah.** | \$25

**Pablo Claro Cabernet Sauvignon.** | \$22

**Barter & Trade Cabernet Sauvignon.** | \$30

**Airfield Syrah.** | \$25

**H. Minor Zinfandel.** | \$22

**Los Conejos Malditos Tempranillo Blend.** | \$20

**Masseria Furfante 'Nero Di Troia'** | \$25