



RENAISSANCE®

TULSA HOTEL & CONVENTION CENTER

APPETIZER

Indigenous Chip and Dip

Hickory Smoked Artichoke and Spinach Dip 6

***Vegetarian Option**

In house Smoked Assorted Soft Cheeses, blended with Fresh Spinach and Artichoke.

Served with our House Blend Artisan Breads and House Made Chips.

Spicy Meatball Kabobs 9

Jalapeno Infused house made Meatballs skewered with fresh Pineapple and Jalapeno grilled to perfection. Served with our House Made Jalapeno and Orange Marmalade Dipping Sauce.

California Crab Cakes 14

West Coast Style Crab Cakes Seared to Perfect Caramelization, topped with our House Made Pineapple and Strawberry Pico de Gallo, and a Honey Siracha Glaze

Chicken Wings 11

8 Jumbo Battered & Fried Chicken Wings (Teriyaki, Buffalo, or Head Country BBQ sauce) celery, carrot.

Classic House Made Hummus 10

***Vegetarian Option**

Assorted Grilled Veggies & Toasted Baguettes

Shrimp Cargot 14

6-piece Jumbo Shrimp sautéed in a Butter, Garlic, Wine Sauce topped with Havarti Cheese and Melted to Perfection. Served with Grilled Artisan Bread.

Sesame Tuna Nacho's 15

Sesame Crusted Seared Tuna, Fried Wonton Chips, Wasabi Cream Sauce, Topped with House Made Pico De Gallo and Cilantro

SOUP | SALAD

Soup of the Day cup 2.5 bowl 5.5

Chef's daily selection of soup

Tulsa Chili cup 5 bowl 8

Peppers, onions, tomatoes, ground chuck an assortment of flavors, smoked cheddar, fried tortillas

Classic Caesar Salad 12

Grilled chicken or Grilled Salmon, parmesan, herb crouton
Add Salmon 14.25 Shrimp 15.25

Classic Cobb Salad 13

Iceberg lettuce, diced chicken, Bleu cheese crumble, diced tomato, diced bacon, diced egg, fried capers.
Add Salmon 15 Shrimp 16

Apple, Strawberry & Spinach Salad 10

***Gluten Free Vegetarian Option**

Spinach, white wine vinaigrette, spiced-candied pecans, fresh apples, sliced strawberries, goat cheese

Sesame Tuna Poke Salad Bowl 16

Sesame Seared Tuna, served over a Bowl of Sesame Rice Noodle, Asian Slaw, Fresh Edamame. Tossed in Our House Made Orange Ginger Citrus Dressing, topped With Fried Wonton and Wasabi Crème Fresh.

SANDWICHES & BURGERS

(choice of one side)

Lamb Kofta Sliders 14

3 Fresh Ground Lamb sliders, Topped with Goat Cheese, Mint, Cucumber Greek Yogurt, and Baby Arugula

The Classic Burger 12

Quarter Pound Angus Beef Patty, Lettuce, Tomato, Onion, Pickle, choice of cheese, Brioche Bun.

Grilled Portabella Philly Cheesesteak 12

***Vegetarian Option**

Fresh Grilled Portabella Mushroom, Peppers and Onions, on Artisan Hoagie roll topped with melted Havarti cheese

Classic Buffalo Chicken Sandwich 10

Hand Breaded Chicken Breast, Tossed in a classic buffalo sauce, with melted provolone cheese, lettuce, tomato, on a Brioche Bun

Avocado Chicken Club 13

Fresh Grilled Chicken breast, with fresh sliced avocado, apple smoked bacon, melted swiss cheese, lettuce and tomato

Black & Bleu Burger 13

Pepper crusted Angus Beef Patty topped with an Indigenous Thunder Bleu Cheese Crumble, Bacon, Lettuce and Tomato

SIDES

Seasoned Fries 3

Sweet Potato Fries 3

Grilled Vegetables 3

White Truffle Mashed Potatoes 4

Herbed Roasted Potato Medley 4

Steamed Jasmine Rice 3

House Salad S\4 L\8

*Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of food borne illness

ENTREES

Potato Crusted Sea Bass 21

*Gluten Free

6oz Yukon Gold Potato Crusted Sea Bass, Sautéed Spinach, Seasonal Choice Vegetable Medley.

Thai Chili Glazed Atlantic Salmon 24

7oz Sesame Oil Pan seared Atlantic Salmon, Glazed with Spicy Thai Chili Sauce. Steamed Jasmine Rice, topped with House made Asian Slaw.

Classic Shrimp Scampi 18

8 Jumbo Shrimp sautéed in Garlic Butter Wine Scampi sauce tossed with Basil Pesto Farfalle Pasta, Topped with a fresh Basil Chiffonade and Shaved Parmesan Cheese and Rustic Artisan Bread

Thick Cut Bone-In Pork Chop 26

*Gluten Free

Grilled 16oz thick cut bone-in Pork Chop topped with Caramelized Onions, Wild Mushrooms, and a Caramelized Onion Cream Sauce. Served with Truffle Mashed Potatoes and a Seasonal Choice Vegetable Medley

Hickory Smoked Chicken Florentine 19

*Gluten Free

8 oz Pan Seared Chicken breast topped with sautéed Spinach, and our House Made Hickory Smoked Spinach, Artichoke Dip Melted to perfection and served with Truffle Mashed Potatoes and Seasonal Choice Vegetable Medley.

Black and Bleu Fillet Mignon 29

*Gluten Free

6oz Cracked Black Pepper Crusted Fillet Mignon topped with locally sourced Blue Thunder, Bleu Cheese melted to perfection. Finished with our House Made Bearnaise Sauce, Truffle Mashed Potatoes and Seasonal Choice Vegetable Medley.

Dessert

Chocolate Lava Cake 8

Salted Caramel Cheesecake 9

Raspberry Lemon Napoleón 10

Build Your OWN Flat Bread Pizza 12

(Choice of cheese and sauce and three toppings. Additional toppings 1.99)

Sauce's

Roma
Alfredo
Basil Pesto
Garlic butter and herb

Cheese

Sliced Mozzarella
Shredded Mozzarella
Shredded Monterey Jack
Shredded Pepper-jack
Bleu Cheese Crumble

Toppings

Grilled Chicken
Crumbled Italian Sausage
Pepperoni
Lump Crab
Diced Peppers
Tomato
Sliced Jalapeno
Fresh Basil
Sliced Mushroom
Caramelized Onion
Bacon Crumbles