

OKC MUSEUM MOCA CAFE LUNCH

Appetizers

Salmon Carpaccio 14

Salmon lox, house marinated onions and sweet peppers, extra virgin olive oil, honey wheat toast

Smoked Salmon 14

House cured smoked salmon, onions, capers, basil aioli, extra virgin olive oil, toast points

Goat Cheese Kisses 10

Creamy goat cheese, herbed phyllo dough, seared roma tomatoes, balsamic reduction

Museum Cafe Fries 5

French fries, Serrano ketchup, honey mustard

Fried Okra 6

Fried Okra, mango and roasted Serrano aioli, pepperoncini aioli

Shrimp Cocktail 12

Jumbo shrimp, micro greens, cocktail sauce, wasabi aioli

Soups

Tuscan Tomato Soup cup 4 bowl 7

Museum Café's specialty tomato soup served with focaccia toast

Lobster Bisque cup 5 bowl 8

Creamy lobster bisque, puff pastry disc, sour cream, caviar

Soup of the Day cup 4 bowl 7

Ask your server for today's selection

Salads

(add grilled chicken for \$4.00 or parmesan chicken for \$5.00 to any salad)

House Salad small 6 large 8

Mesclun mix, roasted beets, candied walnuts, gorgonzola, celery ribbons, port wine vinaigrette

Caesar Salad small 6 large 9

Chopped romaine lettuce, freshly grated parmesan, Kalamata olives, focaccia toast, crispy parmesan, eggless Caesar dressing

Duck Confit Salad 13

Baby spinach, red onions, boursin cheese, cucumber, grape tomatoes, sultana raisins, candied chick peas, duck leg confit, lime vinaigrette

Eggplant Napoleon 12

Roasted eggplant, roasted tomato, fresh mozzarella, balsamic reduction, basil puree

Cobb Salad 11

Romaine lettuce, bleu cheese, tomato, egg, avocado, hearts of palm, grilled chicken, bacon, parmesan ranch dressing

Lentil and Steak Salad 14

Black beluga lentils, avocado, roasted Yukon gold potatoes, frizzled onions, grilled flat iron steak

Cold Seafood Salad 13

Baby spinach, grapefruit segments, English cucumber, tomato, hard boiled eggs, shrimp, langostinos, scallops, bergamot vinaigrette

18% gratuity added to all parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

OKC MUSEUM MBA CAFE LUNCH

Entrées

Chicken Fettuccini 13

Fettuccini pasta, grilled chicken, porcini mushrooms, sundried tomatoes, green peas, hearts of palm, white wine, fresh basil

Macaroni and Cheese 15

Shrimp, crab meat, langostinos, elbow macaroni, grape tomatoes, gorgonzola, cream, sorrel pesto

Quiche 10

A light egg custard, chorizo sausage, bell peppers, mushrooms, red onions and white cheddar served with a chef selected salad bouquet

Museum Cafe Omelet 9

3-egg omelet made to order with your choice of three fillings (additional toppings 0.75 each)
Fillings: tomato, red onion, bell peppers, bacon, Swiss cheese, ham, sundried tomatoes, mushrooms, jalapeno, boursin, asparagus, spinach, brie, smoked salmon

Curry Coconut Chicken 13

Pan seared chicken breast, white beans, haricot verts, onions, mushrooms, roasted red bell peppers, curry, coconut milk, saffron basmati-black quinoa rice

Grilled Atlantic Salmon 14

Grilled Atlantic salmon, fried parsnips, black beluga lentils, vegetables, rhubarb raspberry beurre blanc

Peppered Tilapia 13

Pan seared pepper crusted tilapia, saffron basmati-black quinoa rice, vegetables, sauce verte

Museum Cafe Pizza 10

Basil pesto, fresh spinach, prosciutto, chicken, roasted red bell peppers, mozzarella, goat cheese, balsamic reduction

Flat Iron Steak 15

Sumac crusted grilled flat iron steak, frizzled leeks, bordelaise, vegetables, French fries

Sandwiches

(all sandwiches served with chef selected salad)

Build Your Own Hamburger 8

Lettuce, tomato, onions, pickle (mayo and mustard on request). Choice of two toppings (additional toppings 0.75 each). Roasted garlic, bacon, mushroom, bleu cheese, white cheddar, avocado

Grilled Asparagus Panini 8

Sourdough bread, asparagus, brie cheese, toasted almonds, fresh tomato, basil aioli

Hot Italian 10

Hoagie bun, mortadella, ham, salami, pepperoni, provolone, shaved parmesan, fresh oregano, onion, lettuce, tomato, spicy cherry peppers, Italian dressing

Crab Cake Sandwich 14

Open faced crab cake sandwich on whole wheat, grilled tomatoes, wilted arugula, caper remoulade

Southwest Chicken Sandwich 11

Grilled chicken breast, pepper jack cheese, lettuce, red onion, chipotle lime mayonnaise on ciabatta bread

Hummus Tartine 10

Toasted flat bread, house made hummus, avocado, dill cucumber, mesclun greens, feta, tomatoes, lime vinaigrette, basil pesto marinated artichoke hearts

Museum Cafe Club 10

Wheat bread, turkey, bacon, avocado, Gouda, alfalfa sprouts, lettuce, tomato, onion, chipotle mayonnaise

Tuna Tartine 12

Toasted honey wheat bread, arugula, tomato, blackened tuna, basil soy aioli

Parmesan Crusted Chicken Sandwich 11

Parmesan crusted chicken, provolone, sundried tomato pesto sauce on ciabatta bread

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