

Renaissance Tulsa Hotel and Convention Center
6808 South 107th East Avenue
(918) 307-2012

CYPRUS GRILLE

starters & salads

lobster bisque garlic chive brulee, maine lobster claw meat, fire roasted corn salsa	8
onion soup classic french onion soup with swiss cheese, herb crouton	7
smoked yellow tomato soup fresh tomato-herb relish, garlic onion crisps	6
ocean crab cake micro greens, citrus salad, red pepper aioli	10
three pepper seared ahi tuna grape tomato salad, stone ground mustard vinaigrette	10
paella prawns roasted onions, tomatoes, saffron, garlic butter sauce	9
roasted tomatoes and mozzarella flat bread fresh mozzarella, basil, wild mushrooms, garlic	6
merlot salad mesclun greens, merlot poached pears, blue cheese, pecans, balsamic vinaigrette	6
cilantro caesar salad baby romaine lettuce, herb crostini, caper berries	6
apple arugula & marcona almond salad granny smith apples, spicy arugula, spanish almonds, golden raisins, pecorino cheese, white balsamic & basil vinaigrette	8
cyprus house salad mixed baby greens, grape tomatoes, sliced cucumbers, kalamata olives, parmesan, hearts of palm, lemon garlic vinaigrette	5

sandwiches & entrée salads

braised beef short rib panini roasted tomato, mozzarella, onion straws with watercress-lime mayo	9
ocean crab cake panini lump crab meat, cabbage slaw with cornichon sweet tartar sauce	9
tuscan chicken club grilled chicken, peppered bacon, smoked cheddar, lettuce, tomato on a toasted multi-grain bun with roasted red bell pepper aioli	9
cyprus burger mesclun lettuce, tomato relish, smoked cheddar, onion crisps on a grilled onion roll with chipotle barbeque aioli	9
bistecca steak salad marinated sirloin, mesclun greens, parmesan cheese, grape tomatoes, red onions, heart of palm, kalamata olives, lemon garlic vinaigrette	12
poached pear & bourbon peppercorn chicken salad mesclun greens, merlot poached pear, blue cheese, pecans, grilled bourbon chicken breast stone-ground mustard vinaigrette	9

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premium entrées

filet of beef	42
sautéed onions, asparagus tips, parmesan carrots, port wine demi glace, and smoked cheese torte	
grilled rib eye steak	36
onion crisps, sautéed mushrooms, red wine demi glace, and roasted garlic mashed potatoes	
lamb osso bucco	28
braised lamb shank, vegetable medley, wild mushroom risotto	
berkshire pork chop	28
premium quality double cut pork chop, caramelized onions, cherry demi glace and parmesan tomato polenta	

entrées

baked salmon	17
brined with Indian spices, cilantro, onions, orange infusion	
smoked black cod	18
romesco sauce, white truffle cream, grilled asparagus	
tandori grilled scallops	21
Lemon-scallion pearl cous cous, white wine mustard cream, roasted peppers	
greek roasted chicken	13
grilled artichokes, tomatoes, garlic, lemon, oregano, mushrooms	
morrocan flat iron steak	16
pomegranate molasses, black pepper, pine nuts, mint	
grilled chicken portobello penne	12
spinach, tomatoes, parmesan, fresh basil, portobello cream	
crab ravioli	18
caramelized cauliflower, boursin cheese sauce, olives, roasted garlic, chives	

sides

	small	large
roasted garlic mashed potato	3.5	5
smoked cheddar potato torte	4	6
wild mushroom risotto	4	6
grilled asparagus with mushroom cream	3	5
vegetable moussaka	3	5
parmesan-tomato polenta	3.5	5

20% gratuity will be added to all groups of 8 and more