

THE
CANE BRAKE
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