

# THIRTYONE

## KITCHEN

### Shared

#### MANTI

Turkish Lamb Dumplings, Poached Garlic Yogurt, Chile infused Butter, Dried Mint, Sumac

#### BIRRIA DIP (GF)

White Queso-Hatch Chile Cheese Dip, Birria Braised Beef Short Rib, Pico, Caramelized Onions, Red Corn Chips

#### KFC (V)

Fried Cauliflower, Sweet and Spicy Gochujang Sauce, Toasted Sesame, Scallion

#### EMPANADAS DE MARISCOS

Blue Crab, Blackened Shrimp, Monterrey Jack Cheese and Artichoke filled Empanadas with Chimichurri-Yogurt Sauce

#### ITALIAN CHEESE SELECTION (V)

Sottocenere al Tartufo, Gorgonzola Galbani Dolce, Taleggio DOP “Latte Crudo”, Crostini, Grilled Red Grapes, Olives, Rosemary-Lemon Roasted Almonds

Add House Pickle Board

#### HUMMUS (V)

Fire Roasted Red Bell Pepper Hummus, Pepper Chutney, Roasted Garlic, Olivando Olive Oil, Grilled Naan

Substitute Red Corn Chips on Request (GF)

### Handheld

#### OKLAHOMA STYLE SLIDERS

House Ground Prime Filet Patties, Charred Shallot Crust, American Cheese, Caramelized Onions, Duke’s Mayonnaise, Hawaiian Rolls, French Fries

Substitute “Impossible” Sliders on Request (V)

#### STEAM BUNS

Crispy Duck Confit, Chashu Glaze, Pickled Daikon Radish and Cabbage, Peanut Sauce, Toasted Sesame Seeds, Scallions, Three Steamed Bao Buns

Substitute Chashu Glazed Mushrooms on Request (V)

#### FISH TACOS

Blackened Mahi-Mahi, Jalapeno Aioli Coleslaw, Pineapple Pico, Chipotle-Baja Sauce, Radish, Three Warm Flour Tortillas

Substitute Tempura Fried Avocados (V) or Corn Tortillas on Request (GF)

#### CHICKEN TENDERS

Southern Fried, Buttermilk and Dill Pickle Brined Tenders, Carolina BBQ Aioli, Sliced Pickles, French Fries

#### CHEF’S CHOICE PIZZA

Daily Handcrafted Pizza Selection from our Woodstone Oven

Cheese Pizza (V)    Pepperoni Pizza

Substitute GF Pizza Crust on Request (GF)

### Soup & Salad

#### HOUSE SALAD (V)

Mixed Greens, Vine Ripened Tomato, Carrot, Cucumber, Red Onion, Brioche Croutons, Balsamic-Honey Vinaigrette or Rosemary-Chevre Ranch

#### ARUGULA (V) (GF)

Orange Supreme, Spiced Pistachios, Crumbled Chevre, Sundried Cranberries, Sherry-Walnut Vinaigrette

#### CLASSIC SUMMIT CAESAR

Romaine Lettuce, Herb Roasted Croutons, Caesar Dressing, Blistered Tomatoes, Parmesan Crisps

#### SOUP DU JOUR

Handcrafted Soup, Prepared Daily and Garnished Accordingly

ADD TO ANY SALAD: GRILLED CHICKEN, BLACKENED SHRIMP, PAN SEARED SALMON, LIGHTLY SEARED AHI TUNA\*

### Entrees

#### SALMON (GF)

Steamed Jasmine Rice with Toasted Sesame Oil, Soy-Ginger Glazed Bok Choy, Sriracha-Honey Seared Salmon, House Chili Crunch, Sunny Side Egg, Toasted Garlic and Sesame Seeds, Scallions

#### FILET (GF)\*

8oz. Creekstone Prime Tenderloin, Roasted Garlic Whipped Potatoes, Balsamic Glazed Brussels Sprouts, Gorgonzola Butter

#### CHICKEN

Spinach Fettucine, Sundried Tomatoes, Baby Spinach, Cremini Mushrooms, Seared Chicken Breast, White Wine-Parmesan Cream Sauce

#### ROOT VEGETABLE RISOTTO (V) (GF)

Roasted Celery Root and Fennel Bulb, Butternut Squash, Parmesan, Garlic Toasted Arborio Rice, Crumbled Chevre, Fried Sage

### Sweets

#### KEY LIME PIE (V)

Key Lime Custard, Butter Toasted Graham Crackers, Torched Meringue

#### FLOURLESS CHOCOLATE CAKE (V) (GF)

Rich Milk Chocolate Cake, Raspberry Coulis, Vanilla Bean Crème Anglaise

\*Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Foodborne Illness



Executive Chef William Lyle

Executive Sous Chef Michael Wilson

THIRTYONE Kitchen Manager Sara Beth Vogler-Wright