

# TUKLO — GRILL —



## BISCUITS & SAMMIES

### COUNTRY SAUSAGE GRAVY AND BISCUIT \$10

Large biscuit and a generous portion of our sausage gravy  
Add an egg \$3

### BISCUIT BREAKFAST SANDWICH \$13

Country-style breakfast sausage patty or buttermilk fried chicken,  
fried broken-yolk egg, American cheese and skillet potatoes

### STRAWBERRY BISCUITS \$10

Buttermilk biscuit baked with layers of fresh strawberries  
and sugar, served with our whipped butter and house preserves

## GRIDDLE CAKES & SWEET BREAD

Served with maple syrup.

### SEASONAL PANCAKES \$12

Ask your server about our seasonal offering

### BUTTERMILK PANCAKES \$9

Three fluffy buttermilk pancakes and whipped butter

## ON THE SIDE

ONE EGG ANY STYLE \$3

WHOLE HOG BREAKFAST SAUSAGE \$4

HONEY-BAKED HAM \$4

THICK-CUT SMOKED BACON \$4

SKILLET-FRIED POTATOES with Onions & Peppers \$3

TOAST Whole Wheat • White • Gluten-Free \$2

HANDMADE BISCUIT \$2

## FLEW THE COOP

*Comes with your choice of one meat and skillet potatoes*

### CLASSIC AMERICAN BREAKFAST \$12

Two eggs your way and toast  
Add an egg \$3

### COUNTRY BENEDICT \$11

Two poached eggs, shaved ham, open-faced biscuit  
and country gravy

### BIG BRISKET BURRITO \$13

Scrambled eggs, smoked chopped brisket, pepper  
jack cheese, green salsa and pico de gallo

### OK OMELET \$12

Three-egg omelet, sugar-cured ham and aged cheddar

### BUILD YOUR OWN OMELET \$14

**Choose three fillings:**

ham, bacon, sausage, brisket, peppers, onions, tomatoes,  
cheddar cheese, pepper jack cheese, American cheese

## LIGHTER OPTIONS

### YOGURT PARFAIT \$14

Greek yogurt, fresh berries and crunchy granola

### OVERNIGHT OATS \$10

Oats, coconut milk, almond butter, chia seeds,  
fresh berries and crunchy granola

### FRESH FRUIT PLATE \$14

Fruit of the moment

## BEVERAGES

SIMPLY® ORANGE JUICE \$5

SIMPLY® ORANGE JUICE CARAFE \$15

COCA-COLA® PRODUCTS \$4

2% MILK \$3

CHOCOLATE MILK \$3

COFFEE \$3

ICED TEA \$3

HOT TEA \$3

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# TUKLO — GRILL —



## SNACKS TO SHARE

<b>CAJUN GRILLED OYSTERS</b>	\$MKT
Half-dozen or dozen oysters grilled and topped with cayenne-bacon butter	
<b>PIMENTO CHEESE &amp; CHIPS</b>	\$14
Mayo, sharp cheddar, roasted peppers and house chips	
<b>DEVEILED EGGS</b>	\$11
Old fashioned and freshly made	
<b>SHRIMP &amp; TANCHI</b>	\$14
Gulf shrimp sautéed in a bacon Cajun-butter sauce with slow-simmered Tanchi cheddar grits	

## SALADS

Add Smoked Chicken \$6, Fried Shrimp \$8 or Seared Salmon \$10

<b>FARM SALAD</b>	\$11
Leaf lettuce and seasonal garden produce served with house buttermilk dressing	
<b>SMOKEHOUSE CAESAR SALAD</b>	\$12
Chopped romaine lettuce and crispy buttered cornbread croutons served with creamy bacon Caesar dressing and parmesan cheese	
<b>SALAD DRESSINGS:</b>	
HOUSE RANCH	VINAIGRETTE
CREAMY BACON CAESAR	BLUE CHEESE
SEASONAL	

## SURF OR TURF

Certified Angus Beef, grilled to perfection and served with one side. Subject to market pricing

<b>DAILY BUTCHER'S CUT</b>	\$MKT
Featuring Choctaw pasture-raised beef	
<b>14OZ NEW YORK STRIP</b>	\$44
<b>14OZ CENTER-CUT RIBEYE</b>	\$45
<b>8OZ FILET</b>	\$46
<b>10OZ TENDER SIRLOIN</b>	\$29
<b>CRISPY CHICKEN FRIED STEAK</b>	\$18
Savory pepper gravy over crunchy breaded steak	
<b>SOUTHERN FRIED CATFISH</b>	\$18
<b>CORNFLOUR-FRIED TROUT</b>	\$20
<b>FRIED JUMBO SHRIMP</b>	\$24
<b>FISHERMAN'S GRAND SLAM</b>	\$35
Catfish, trout and shrimp	

## PECANWOOD-SMOKED BARBECUE

All barbecue is available as a sandwich on a Martin's Potato Roll served with a side, or as a platter served with two sides, along with our famous sour-sweet pickles.

<b>BRISKET</b>	
PLATTER	\$22
SANDWICH	\$16
Smoked low and slow for 12 hours.	
<b>PORK SHOULDER</b>	
PLATTER	\$19
SANDWICH	\$15
Spice-rubbed and vinegar-basted pork	
<b>BABY BACK RIBS</b>	
HALF RACK	\$20
FULL RACK	\$32
Spiced just right with our pork rub and smoked to perfection	

## HOUSE SAUCES

CAROLINA ZING      TEXAS PEACH      OKIE SMOKIE

## HANDHELDS

Served with one side.

<b>SOUTHERN FRIED CHICKEN SANDWICH</b>	\$15
Buttermilk-marinated and crispy fried with long-cut slaw on a Martin's Potato Roll	
<b>CHOCTAW BIG BURGER</b>	\$18
A blend of angus, chuck and brisket Choctaw Beef with smoked bacon, veggies and cheddar cheese on a Martin's Potato Roll	
<b>SMOKED CHICKEN &amp; BACON</b>	\$16
Thick-cut bacon, pecanwood-smoked chicken, long-cut slaw and dijonaise topped with BBQ potato chips on thick-cut toast	
<b>OKLAHOMA TACO</b>	\$17
Griddled johnnycake piled high with pulled pork or chopped brisket, slaw and cotija cheese	

## SIDES

<b>LONG-CUT SLAW</b>	\$5
<b>SEASONED FRIES</b>	\$5
<b>LOADED BAKED POTATO SALAD</b>	\$5
<b>SMOKY GREEN BEANS</b>	\$5
<b>BAKED BEANS</b>	\$5
<b>LOW &amp; SLOW COLLARD GREENS</b>	\$5
<b>OVEN-BAKED MAC &amp; CHEESE</b>	\$6
<b>TANCHI CHEDDAR GRITS</b>	\$6
<b>LOADED BAKED POTATO</b>	\$6

LUNCH & DINNER



# TUKLO — GRILL —



## HOT CHOCOLATE COBBLER AND ICE CREAM \$8

Double chocolate and house ice cream

## POPCORN ICE CREAM \$6

Buttered popcorn ice cream, popcorn,  
caramel sauce and sea salt

## HOUSE OLD-FASHIONED PIE \$6

Ask your server about our fresh selections

## STRAWBERRY BISCUIT SHORTCAKE \$8

Strawberry buttermilk biscuit, fresh  
strawberries and whipped cream

## GRAPE DUMPLINGS \$6

Traditional Choctaw dessert with grape  
juice, biscuit dough dumplings and  
whipped cream

*Add a scoop of ice cream \$4*

