

GREAT FOOD IS AN ART

Picasso
cafe

THANK YOU OK

We proudly support local purveyors and farmers whose passion and hard work make available some of the freshest ingredients and best quality products in the state; making our menu offerings even more memorable and delicious!

PRAIRIE THUNDER BAKING COMPANY | PASTA PIZZAZZ
CAO NGUYEN | THANH'S TOFU | MEDITERRANEAN DELI
WICHITA BUFFALO | OKLAHOMA MUSHROOM | PRAIRIE GYPSIES
HENDERSON COFFEE | SHAWNEE MILLS | SCISSORTAIL FARMS

 VEGETARIAN  VEGAN  GLUTEN FREE

Many of our dishes can be modified to suit a Vegan Diet. Please ask your server.

SHARED PLATES

-  **TRIO** Spinach, Artichoke and Triple Cream Cheese Dip, Hummus, and Tapenade, Herbed Mozzarella Flatbread **10**
-  **PROSCIUTTO WRAPPED MEDJOOL DATES** Bleu Cheese, Balsamic Caramel **9**
-  **RISOTTO CROQUETTES** Baby Mozzarella Pearls, Marinara, Basil, Parmesan **7**
-  **SEARED AHI TUNA** Picasso Greens, Candied Garlic, Rosemary-Olive Oil, Soy **13**
- SMOKED SALMON SPRING ROLLS** Avocado, Picasso Greens, Feta, Jalapeño-Raspberry Gastrique **11**
- HOUSE-MADE PRETZEL** Bacon-Bleu Cheese Sauce, German Mustard **6**
-  **EMPANADAS** Roasted Corn, Manchego Cheese **7**
-  **FRIED GOAT CHEESE** Tempura Battered, Local Honey **6**
-  **BLT DEVILISH EGGS** Bacon, Arugula, Tomato **8**
-  **BEEF Tournedos** Saffron Aioli, Bleu Cheese, Petite Truffle Fries **10**
- ARTISANAL CHEESE BOARD** 3 Selections, Toast, Accoutrements **11**
-   **WHITE QUESO** Tortilla Chips **9**
Add Chorizo or Quinoa **12**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This facility produces products containing nuts and shellfish. All ingredients and methods of preparation may not be listed. Please inquire further if you have food allergies.

ENTREE COMPLEMENTS

SOUPS





LOBSTER BISQUE

Brandy Cream, Madeira Tomatoes
CUP 4 BOWL 6

SOUP OF THE DAY

Ask Server for Details
CUP 4 BOWL 6

LIGHT SALADS

-   **PICASSO HOUSE SALAD** Picasso Greens, Toasted Almonds, Bleu Cheese, Mandarin Oranges **SMALL 5 LARGE 7**
-   **DRUNKEN PEAR SPINACH SALAD** Spiced Pecans, Feta Cheese, Port Poached Pears, Cider Pecan Vin
SMALL 5 LARGE 7
-  **GYPSY KALE** Lacianato Kale, Shaved Parmesan, Croutons, Parmesan Gypsy Dressing **SMALL 5 LARGE 7**
-  **COBB SALAD** Bacon, BLT Deviled Egg, Avocado, Onion, Tomato, Bleu Cheese Crumbles, Green Goddess
SMALL 5 LARGE 7

ADD PROTEIN 5

CHICKEN BEEF TUNA SHRIMP

LARGE SALADS

-   **HEIRLOOM TOMATO SALAD** Onions, Cucumber, Basil, Burratta Cheese, EVOO, Balsamic Caramel **10**
-   **TRI-COLORED BEET SALAD** Beet Purée, Radish, Pepita, Ricotta Salata, Arugula, Sherry Vin **8**
-  **SEARED BEEF TENDERLOIN** Picasso Greens, Avocado, Tomato, Candied Garlic Vin **13**
-  **APRICOT-CHILI GLAZED CHICKEN** Pico De Gallo, Manchego Cheese, Picasso Greens, Smoked Tequila Vin **13**
-   **QUINOA & AVOCADO** Balsamic Caramel, Feta Cheese, Cucumber & Carrot Spirals, Pickled Onions, Smoked Tequila Vin **11**

QUICHE AND PICASSO MIX GREENS

Margherita Quiche Tomato, Basil, Mozzarella Cheese
Florentine Quiche Bacon, Spinach, Swiss Cheese **9**

ENTRÉES

- GF PAN SEARED AIRLINE CHICKEN** Parmesan Risotto, Bacon-Bleu Cheese Cream, Seasonal Vegetable **13**
- AHI TUNA INDIAN TACO** House-made Fry Bread, Vegan Chili, Fresh Lettuce, Tomato, Cilantro-Sour Cream **14**
- FISH OF THE DAY** *Ask Server For Details*
- GF BLACKENED SHRIMP RISOTTO** Wild Mushrooms, Crispy Carrots, Seasonal Vegetable **13**
- FISH & CHIPS** Beer Battered Cod, Seasoned Fries, Caper Remoulade, Lemon **11**
- CARBONARA** Black Pepper Linguini, Bacon, Soft Egg, Parmesan, Parmesan "Cheez-It" **13**
- MAC & CHEESE** Pulled Chicken, Tomato, Red Onions, 3-Cheese Cream **12**
- ITALIAN SAUSAGE RIGATONI** Vodka Sauce, Onions, Roasted Red Bell Peppers **12**
- GF 6 OZ FILET** Herbed Compound Butter, Roasted Tri-Colored Fingerling Potatoes, Seasonal Vegetable **28**
- GF PEAR & RAISIN GLAZED SALMON** Lump Crab Risotto, Seasonal Vegetable **20**
- GF TACOS FROM THE SEA** *Three Tacos* Choice of Ahi Tuna or Grilled Shrimp, Spicy Aioli, Napa Cabbage Slaw **13**

ARTISAN SANDWICHES 10

Served with Choice of French Fries, Couscous, Seasonal Vegetable, or Fresh Fruit. Substitute Soup Of The Day or Lobster Bisque \$2

- THE CLUB** Shaved Prosciutto, Sliced Turkey, BLT, Provolone, Bourbon Honey Mustard
- ROAST BEEF** Open Faced, Mushrooms, Caramelized Onions, Provolone, Au Jus, Horseradish Dijonaise
- CHICKEN** Spinach, Artichokes, Tomatoes, Triple Creme Cheese, Sun Dried Tomato Aioli
- PICASSO BURGER** Black Angus Ground Beef, Bleu Cheese, Carmelized Onions, Horseradish Aioli
- CHICKEN & AVOCADO** Seared Chicken Breast, Avocado, Bacon, Swiss, Bourbon Honey Mustard
- KNIFE & FORK TURKEY** Open Faced, Swiss, Bacon-Basil Aioli, Brown Gravy, Over Easy Egg



VEGETARIAN



VEGAN



GLUTEN FREE

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SIDE PLATES 5

- GF EGGPLANT RATATOUILLE**
GF ROASTED MUSHROOM POLENTA
GF FRESH SEASONAL FRUIT
GF ROASTED CORN
GF PARMESAN RISOTTO
GF NAPA CABBAGE SLAW
GF SEASONAL VEGETABLE

- FRENCH FRIES**
COUSCOUS
PETITE TRUFFLE FRIES

VEGETARIAN

- ARTICHOKE MOUSSE RAVIOLI** Lemon Cream, Red Onions, Roasted Artichokes **13**
- SPAGHETINI** Almond-Sun Dried Tomato Pesto, Spinach, Crushed Red Chili, Burrata Cheese, Basil **12**
- GF QUINOA TACOS** *Three Tacos* Lettuce, Tomato, Avocado Salsa, Roasted Corn **10**
- "CHICKEN FRIED" PORTOBELLO** Vegan Soy Gravy, Fries, Seasonal Vegetable **11**
- GF FRITO CHILI PIE** Vegan Chili, Cilantro-Sour Cream, Cheddar **9**
Add Chorizo Chicken Or Burger 12 Add Grilled Shrimp 14

VEGETARIAN SANDWICHES 10

Served with Choice of French Fries, Couscous, Seasonal Vegetable, or Fresh Fruit. Substitute Soup Of The Day or Lobster Bisque \$2

- FRIED GREEN TOMATO PO' BOY** Picasso Greens, Cucumber Chow-Chow, Hoagie, Garlic Aioli
- ROASTED PORTABELLO SANDWICH** Arugula, Red Bell Peppers, Caramelized Onions, Ricotta Salata, Balsamic Aioli, Focaccia
- QUINOA-BLACK BEAN BURGER** Lettuce, Tomato, Onion, Spicy Aioli, Focaccia
- GRILLED PIMENTO CHEESE** Artisan Cheeses, Roma Tomato, Avocado, Country Rye
- FRIED AVOCADO WRAP** Spicy Aioli, Napa Cabbage Slaw, Corn Flake Crusted Avocado, Diced Tomato
- "PULLED PORK"** House-made BBQ, Roasted Jackfruit, Focaccia

PICASSO PIES 12

- MARGHERITA** Tomatoes, Mozzarella, Basil
- VEGAN** Peanut-Cilantro Pesto, Portobello Mushrooms, Arugula, Kalamata Olives, Caramelized Onions, Balsamic
- BLACK BEAN** Black Bean Purée, Caramelized Onions, Red Bell Peppers, Roasted Corn, Cilantro-Sour Cream
- GREEK** Kalamata Olives, Tomatoes, Red Onions, Feta Cheese, Pepperoncinis, Whole Oregano Leaves
- SPINACH** Bacon, Mushrooms, Chicken, Alfredo Cream
- PROSCIUTTO** Figs, Mozzarella, Bleu Cheese, Arugula
- BARBECUE CHICKEN** Bacon, Onions, Jalapeños
- KALE** Sausage, Ricotta Cheese, Marinara
- PICASSO PIE O' DA WEEK** Chef's Creation
- BYO PIE** *Includes 4 Ingredients. Pile It On for .75 Ea. Item*

SAUCES Marinara, Alfredo Cream, Peanut-Cilantro Pesto, Garlic Purée, Black Bean Purée,

VEGETABLES Spinach, Mushrooms, Arugula, Onions, Figs, Basil, Jalapeños, Black Olives, Artichokes, Roasted Red Bell Peppers

PROTEINS Chicken, Hamburger, Prosciutto, Pepperoni, Italian Sausage, Chorizo - *Lobster & Beef Tenderloin Add 5*