

GREAT FOOD IS AN ART.

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!

BIG SKY BREAD CO. | PASTA PIZZAZZ
CAO NGUYEN | THANH'S TOFU | MEDITERRANEAN DELI
OKLAHOMA MUSHROOM | ANDREW'S HONEY
HENDERSON COFFEE | SHAWNEE MILLS | SCISSORTAIL FARMS

Picasso
cafe

 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 & Triple Cream Cheese Dip, Hummus, Tapenade, Herbed Mozzarella Flatbread **10**
Add Fresh Vegetables 4
-  **PROSCIUTTO WRAPPED MEDJOOL DATES** Bleu Cheese, Balsamic Caramel **9**
-  **RISOTTO CROQUETTES** Marinara, Basil, Parmesan **8**
-  **SEARED AHI TUNA** Arugula, Candied Garlic, Rosemary-Olive Oil, Soy **13**
- SMOKED SALMON SPRING ROLLS** Avocado, Picasso Greens, Feta Cheese, Jalapeño Gastrique **11**
- HOUSEMADE PRETZEL** Bacon-Bleu Cheese Cream Sauce, German Mustard **7**
-  **FRIED RAVIOLI** Butternut Squash, Asiago Cream **9**
-  **FRIED GOAT CHEESE** Tempura Battered, Local Honey **8**
- COCONUT CRUSTED SHRIMP** Apricot-Sriracha Honey **10**
- SPICY AVOCADO TOAST** Smoked Salmon, Pickled Onion, Feta Cheese **10**
- FIRECRACKER CHICKEN LOLLIPOPS** Sweet Chili Glaze **10**
-   **WHITE QUESO** Tortilla Chips **9**
Add Chorizo or Quinoa 12

SOUPS & SALADS

HOUSEMADE SOUPS

- | | |
|---|--|
| LOBSTER BISQUE
Brandy Cream, Madeira, Tomatoes
CUP 5 BOWL 6.5 | SOUP OF THE DAY
<i>Ask Server for Details</i>
CUP 5 BOWL 6.5 |
|---|--|

SALADS

-   **PICASSO HOUSE** Picasso Greens, Toasted Almonds, Bleu Cheese, Mandarin Oranges **5**
-   **FIRE & ICE** Lettuce Wedge, Bleu Cheese, Roasted Pepper Vin, Spiced Pecans **8**
-   **DRUNKEN PEAR** Spinach, Spiced Pecans, Feta Cheese, Port Poached Pear, Cider Pecan Vin **9**
-  **COBB** Bacon, Avocado, Hard Boiled Egg, Onion, Tomato, Bleu Cheese Crumbles, Green Goddess **11**
-   **QUINOA & AVOCADO** Feta Cheese, Cucumber, Carrot, Pickled Onion, Smoked Tequila Vin **11**
-  **SEARED BEEF** Picasso Greens, Avocado, Tomato, Candied Garlic Vin **14**
-  **APRICOT-CHILI GLAZED CHICKEN** Pico De Gallo, Manchego Cheese, Picasso Greens, Smoked Tequila Vin **13**

ADD PROTEIN 5

CHICKEN BEEF TUNA SHRIMP SMOKED SALMON

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.

QUALITY FOOD

PICASSO CAFE

ARTFULLY PREPARED

VEGETARIAN VEGAN GLUTEN FREE

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ENTRÉES

SEASONAL CHEF'S FEATURES *Ask Server for Details*

BEEF PASTA Sautéed Beef, Mushrooms, Red Onion, Demi-Glacé, Marinara, Hand Cut Pappardelle, Bleu Cheese **18**

PAN SEARED AIRLINE CHICKEN Parmesan Risotto, Bacon-Bleu Cheese Cream, Seasonal Vegetable **14**

AHI TUNA INDIAN TACO Housemade Fry Bread, Vegan Chili, Romaine, Tomato, Cilantro-Sour Cream **14**

BLACKENED SHRIMP RISOTTO Wild Mushrooms, Crispy Carrots, Seasonal Vegetable **14**

FISH & CHIPS Beer Battered Cod, Seasoned Fries, Caper Remoulade, Lemon **14**

MAC & CHEESE Pulled Chicken, Tomato, Red Onion, 3-Cheese Cream **13**

ITALIAN SAUSAGE RIGATONI Vodka Sauce, Onion, Roasted Red Bell Pepper **13**

TACOS FROM THE SEA *Three Tacos* Choice of Ahi Tuna or Grilled Shrimp, Spicy Aioli, Napa Cabbage Slaw, Drunken Black Beans **13**

HOT SANDWICHES 12

Served with Choice of Side - Parmesan Risotto Add 1

PRESSED CUBAN Pulled Pork, Ham, Swiss Cheese, Pickles, Mustard

SPICY FRIED CHICKEN Napa Cabbage Slaw

PICASSO BURGER Black Angus Ground Beef, Bleu Cheese, Carmelized Onion, Horseradish Aioli

CHICKEN & AVOCADO Seared Chicken Breast, Avocado, Bacon, Swiss Cheese, Bourbon Honey Mustard

SIDE PLATES
5

FRESH SEASONAL FRUIT
 PARMESAN RISOTTO
 NAPA CABBAGE SLAW
 SEASONAL VEGETABLE

SEASONED FRIES
COUSCOUS
 DRUNKEN BLACK BEANS

VEGETARIAN

ROASTED ARTICHOKE RAVIOLI Lemon Cream, Red Onion **13**

SHEPARD'S PIE Buttered Mashed Potatoes, Peas & Carrots, Guinness Broth **13**

QUINOA TACOS *Three Tacos* Romaine, Tomato, Avocado Salsa, Drunken Black Beans **11**

CHICKEN FRIED PORTOBELLO Vegan Soy Gravy, Seasoned Fries, Seasonal Vegetable **12**

FRITO CHILI PIE Vegan Chili, Cilantro-Sour Cream, Cheddar Cheese **9**
Add Chorizo or Ground Beef 12 Add Grilled Shrimp 14

NASHVILLE HOT CHICKEN Spicy Maitake Mushroom "Chicken", Texas Toast, Pickles, Seasoned Fries **12**

KUNG PAO SPICY CAULIFLOWER Jalapeño, Basil, Madeira, Peanuts, Jasmine Rice **11**

HOT VEGETARIAN SANDWICHES

Served with Choice of Side - Parmesan Risotto Add 1

QUINOA-BLACK BEAN BURGER Romaine, Tomato, Onion, Spicy Aioli, Torta Bun **11**

FRIED AVOCADO WRAP Corn Flake Crusted Avocado, Spicy Aioli, Napa Cabbage Slaw, Diced Tomato **11**

PULLED PORK Jackfruit "Pulled Pork", Pineapple Chutney, Torta Bun **10**

PICASSO PIES 12

MARGHERITA Tomatoes, Mozzarella, Basil, Garlic Purée

SPINACH Bacon, Mushrooms, Chicken, Alfredo Cream

PROSCIUTTO Figs, Mozzarella, Bleu Cheese, Arugula

BBQ CHICKEN Bacon, Onion, Jalapeños

BYO PIE *Includes 4 Ingredients. Pile It On for .75 Ea. Item*

SAUCES Marinara, Alfredo Cream, Pesto, Garlic Purée

VEGETABLES Spinach, Mushrooms, Arugula, Onion, Figs, Basil, Jalapeños, Kalamata Olives, Artichokes, Roasted Red Bell Pepper

PROTEINS Chicken, Ground Beef, Prosciutto, Pepperoni, Chorizo, Italian Sausage