

A large, white, hand-drawn style letter 'C' is centered on a solid black background. The letter has a slightly irregular, textured appearance, suggesting it might be made of a thick marker or paint.

Cheever's

CONTEMPORARY COMFORT FOOD

Lunch

Small Courses

BLEU CHEESE POTATO CHIPS

Hand cut yukon gold potato chips topped with a warm bleu cheese sauce, crisp bacon and green onion 7.

WHITE BEAN HUMMUS

Great northern bean and roasted garlic hummus, topped with poblano and pepita pesto, finished with rosemary oil and served with campfire grilled flatbread 7.

CRISPY CALAMARI

Tender flour breaded squid, tossed with pepperoncini and fresh grated parmesan cheese. Served with green chili remoulade and house made chipotle-honey catsup 11.

JUAN'S QUESO CHIHUAHUA

Layers of black beans, roasted garlic crema, and melted chihuahua cheese topped with fresh avocados and tomatillo salsa. Served with pico and crisp tortilla chips 10.

ROASTED CHICKEN AND PEPPER JACK STRUDEL

Roasted chicken breast, green chilies, and pepper jack cheese sandwiched between layers of flaky filo dough 10.

ROASTED QUAIL SHORT STACK

Farm raised quail layered between corn tortillas with an ancho chile sauce and mexican cheeses then baked and topped with an avocado salsa verde 10. *top it with a fried egg 1.50*

Salad and Soups

RED CHILI SALMON SALAD

Fresh baby spinach tossed with chopped cucumber, radish, green apple, goat cheese and toasted pecan vinaigrette then topped with red chile seared salmon 12.

CHOPPED SALAD

Iceberg, mixed greens, red onions, spiced pepitas, sundried tomatoes, roasted corn, black beans and bleu cheese crumbles, tossed in a creamy lemon vinaigrette 7.50 *add grilled chicken 3.50*

BEEF AND BREAD SALAD

Grilled filet of beef tossed with soft herb bread, mixed greens, red onions, roma tomatoes, capers, bleu cheese and a balsamic vinaigrette 12.

GRILLED CHICKEN RAJAS CAESAR

Sautéed strips of red bell pepper, poblano, yellow onion and grilled chicken tossed with crisp romaine lettuce, grated parmesan and our homemade caesar dressing 9. *Traditional Chicken Caesar 8.*

SHAROLYNN'S SALAD

Mixed greens, roma tomatoes, red onion, pine nuts, and bleu cheese crumbles tossed in a pure maple vinaigrette 6. *add grilled chicken 3.50*

CHEEVER'S CHICKEN SALAD

Served with fresh fruit and a butter croissant 9.

CHEEVER'S CHICKEN TORTILLA SOUP

Cup 3.50 Bowl 5.50

TODAY'S SOUP

Cup 3.50 Bowl 5.50

An 18% gratuity may be added to parties of 8 or more ~ Please allow your server extra time for separate checks ~ we do not accept checks

*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:
Eggs, Beef, Fish, Lamb and Milk*

Lunch Plates

ROASTED CHICKEN ENCHILADAS

Served with salsa verde, garlic crema and cilantro rice 11.

CHEEVER'S CHICKEN FRIED STEAK

with jalapeno cream gravy and garlic red skinned mashed potatoes - a true Oklahoma staple 11.

FIVE SPICE TILAPIA

with tequila-lime sautéed spinach and a sweet corn-sun-dried tomato masa pancake 13.

SALMON SOFT TACOS

Flat grilled salmon in warm flour tortillas with roasted corn relish and spiced pepita guacamole 11.

VEGETARIAN SOFT TACOS 7.50

MIXED SEAFOOD TAMALES

Served in a hand made sweet potato tamale with ancho cream and cilantro rice 15.

QUINOA STUFFED AVOCADO

Fresh avocado stuffed with chile-lime corn, pico de gallo, red quinoa, goat cheese and toasted almonds tossed in a garlic vinaigrette 8.

Sandwiches & Burgers

All sandwiches are served with your choice of hand cut french fries, fresh fruit, or crunchy jicama slaw

SHORT RIB SLOPPY JOE

Tender boneless short ribs braised in our homemade sloppy joe sauce and served open face on a toasted french roll with fontina cheese, chopped pickles and crispy shallots 12.

GREEN CHILE CHICKEN SANDWICH

Grilled chicken breast with a whole roasted green chile, jack cheese, cilantro aioli and pickled habanero guacamole on toasted artisanal focaccia bread 9.50

TURKEY CLUB

Smoked turkey breast on toasted sourdough with sundried tomato aioli, iceberg lettuce, crisp bacon, sliced tomato and tillamook cheddar 9.50

UPTOWN BLT

Crisp apple wood smoked bacon, iceberg lettuce, sliced tomatoes, avocado, and a garlic cream cheese spread on toasted sourdough bread 9.

THE CLASSIC BURGER

Hand pattied black angus chuck with shredded iceberg, sliced tomato, red onion and mustard on the side 8.
Add cheddar cheese .50

Pastas

LOBSTER "MAC & CHEESE"

Bowtie pasta tossed in a creamy fontina-jack cheese sauce with chunks of grilled lobster, finished with a toasted breadcrumb crust 16.

TEQUILA-LIME SHRIMP LINGUINE

Jumbo shrimp tossed in a tequila-lime sauce with smoked bacon, roasted corn, red onions and asparagus 12.

SMOKED CHICKEN TORTELLINI

Tri-color tortellini tossed with hand-pulled smoked chicken, artichoke hearts, mushrooms, red onions and poblano peppers in a sun-dried tomato cream 10.

C

Cheever's

CONTEMPORARY COMFORT FOOD

Dinner

Small Courses

BLEU CHEESE POTATO CHIPS

Hand cut yukon gold potato chips topped with warm bleu cheese sauce, crisp bacon and green onion 7.

ROASTED CHICKEN AND PEPPER JACK STRUDEL

Roasted chicken breast, green chilies, and pepper jack cheese sandwiched between layers of flaky filo dough 10.

CRISPY CALAMARI

Tender flour breaded squid, tossed with pepperoncini and fresh grated parmesan cheese. Served with green chili remoulade and house made chipotle-honey catsup 11.

JUAN'S QUESO CHIHUAHUA

Layers of black beans, roasted garlic crema, and melted chihuahua cheese topped with fresh avocados and tomatillo salsa. Served with pico and crisp tortilla chips 10.

WHITE BEAN HUMMUS

Great northern bean and roasted garlic hummus, topped with a poblano and pepita pesto. Finished with rosemary oil and served with campfire grilled flatbread. 7.

ROASTED QUAIL SHORT STACK

Farm raised quail layered between corn tortillas with an ancho chile sauce and mexican cheeses, then baked and topped with an avocado salsa verde 10. *top it with a fried egg 1.50*

CHOPPED SALAD

Chopped iceberg and mixed greens, tossed in a creamy lemon vinaigrette with sundried tomatoes, black beans, red onions, roasted corn, spiced pepitas and bleu cheese crumbles 5.

SMALL CAESAR SALAD

Made in the classic fashion with cornbread croutons 4.

SMALL SHAROLYNN SALAD

Mixed greens, roma tomatoes, red onion, pine nuts and bleu cheese crumbles tossed in a pure maple vinaigrette 4.

CRISP ICEBERG WEDGE

A petite wedge of crisp iceberg lettuce topped with cheddar cheese, pico de gallo, crispy bacon and a spicy buttermilk dressing 4.

CHEEVER'S CHICKEN TORTILLA SOUP

Cup 3.50 Bowl 5.50

TODAY'S SOUP

Cup 3.50 Bowl 5.50

In Addition

Fire-Roasted Vegetables

Crispy Fried Spinach

Sautéed Fresh Green Beans

Grilled Asparagus

Garlic Red Skin Mashed Potatoes

Spicy Shrimp Risotto

Rosemary-focaccia Bread Pudding

Charred Jalapeno au Gratin Potatoes

Cheddar-Green Onion Grits

Sautéed Brussels Sprouts

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Mains

PRIME DOUBLE CUT PORK RACK

Served with sweet potato salad and mango relish 21.

CHEEVER'S CHICKEN FRIED STEAK

with jalapeno cream gravy and garlic red skinned mashed potatoes - a true Oklahoma staple 16.

MOLASSES ROAST CHICKEN BREAST

Served with rosemary-focaccia bread pudding and seared whole green beans 19.

GRILLED VEGETABLE STACK

Char-grilled zucchini, yellow squash, poblano, red bell pepper and Portobello mushroom, towered atop a charred jalapeno gratin 16.

QUINOA STUFFED AVOCADO

Fresh avocado stuffed with chile-lime corn, pico de gallo, red quinoa, goat cheese and toasted almonds tossed in a garlic vinaigrette 8.

BONLESS BEEF SHORT RIBS

Slow braised black angus boneless beef short ribs with pan jus, charred jalapeno au gratin potatoes and sautéed brussels sprouts 23.

Great Steaks

GRILLED RIBEYE

14oz choice black angus ribeye mirrored with an ancho-red wine sauce, topped with red-chile onion strings and served with charred jalapeno au gratin potatoes 29.

FILET

9oz choice black angus filet of beef topped with jalapeno-lime butter, served with garlic red skin mashed potatoes and fresh seared green beans 34.

STRIP STEAK

12 oz choice black angus strip steak with a sweet potato waffle, sautéed brussels sprouts and a chipotle butter 29.

We recommend that medium well and well done filets be butterflied. We cannot guarantee the flavor of steaks cooked well done.

Fresh Seafood

CHERRY-PECAN CRUSTED SALMON

with garlic mashed potatoes and champagne spinach 23.

TORTILLA CRUSTED ALASKAN HALIBUT

Served with spicy shrimp risotto in a cilantro-lime broth 29.

FIVE SPICE TILAPIA

with tequila-lime butter sautéed spinach and sweet corn-sundried tomato masa pancakes 19.

LOBSTER "MAC & CHEESE"

Bowtie pasta in a fontina-jack sauce with chunks of grilled lobster and a toasted breadcrumb crust 19.

TEQUILA-LIME SHRIMP LINGUINE

Jumbo shrimp in a tequila-lime sauce with smoked bacon, roasted corn, red onions, and asparagus 14.

MIXED SEAFOOD TAMALES

Sautéed shrimp, lobster meat, halibut, and scallops in a hand made tamale of sweet potato masa topped with an ancho cream and served with cilantro rice 26.

SHRIMP AND GRITS

Garlic-white wine braised, bacon wrapped jumbo shrimp served on cheddar-green onion grits with sriracha-honey butter 14.

Desserts

STRAWBERRIES & CREAM CAKE

Cheever's version of the traditional Latin American tres leches cake. Layered with fresh strawberries, sprinkled with toasted coconut and garnished with homemade caramel and white chocolate sauce. \$6.00

ROASTED PECAN ICE CREAM BALL

Vanilla ice cream rolled in pecans roasted with brown sugar, cinnamon and red chile then smothered in chocolate sauce. \$9.00

GIANT CARROT CAKE

The Grand Canyon of carrot cakes with six luscious layers of moist carrot cake and cream cheese icing. This should be a group event! \$10.00

CHOCOLATE LAYER CAKE

Seven layers of rich chocolate cake and gooey chocolate butter cream icing, perfect for sharing \$10.00

CHOCOLATE ESPRESSO FLAN

with toasted hazelnut brittle \$7.00

C

Cheever's

CONTEMPORARY COMFORT FOOD

Brunch

Starters

BLEU CHEESE POTATO CHIPS

Hand cut yukon gold potato chips topped with a warm bleu cheese sauce, crisp bacon and green onion 7.

WHITE BEAN HUMMUS

Great northern bean and roasted garlic hummus, topped with poblano and pepita pesto, finished with rosemary oil and served with campfire grilled flatbread 7.

JUAN'S QUESO CHIHUAHUA

Layers of black beans, roasted garlic crema, and melted chihuahua cheese topped with fresh avocados and tomatillo salsa. Served with pico and crisp tortilla chips 10.

ROASTED CHICKEN AND PEPPER JACK STRUDEL

Roasted chicken breast, green chilies, and pepper jack cheese sandwiched between layers of flaky filo dough 10.

Salad and Soups

RED CHILI SALMON SALAD

Fresh baby spinach tossed with chopped cucumber, radish, green apple, goat cheese, and toasted pecan vinaigrette then topped with red chile seared salmon 12.

CHOPPED SALAD

Iceberg, mixed greens, red onions, spiced pepitas, sundried tomatoes, roasted corn, black beans, and bleu cheese crumbles, tossed in a creamy lemon vinaigrette 7.50 *add grilled chicken 3.50*

FRUIT SALAD

Fresh seasonal fruit served with a burnt sugar- lime dressing 6.

GRILLED CHICKEN RAJAS CAESAR

Sautéed strips of red bell pepper, poblano, yellow onion and grilled chicken tossed with crisp romaine lettuce, grated parmesan and our homemade caesar dressing 9. *Traditional Chicken Caesar 8.*

SHAROLYNN'S SALAD

Mixed greens, roma tomatoes, red onion, pine nuts, and bleu cheese crumbles tossed in a pure maple vinaigrette 6. *add grilled chicken 3.50*

CHEEVER'S CHICKEN SALAD

Served with fresh fruit and a butter croissant 9.

CHEEVER'S CHICKEN TORTILLA SOUP

Cup 3.50 Bowl 5.50

TODAY'S SOUP

Cup 3.50 Bowl 5.50

**Brent's
Breakfast Detox**
\$6.

House made pepper vodka, lemon and herbal honey- a proven recipe of repair .

**Pomegranate
Mojito**
\$9.

The reinvented Mojito.

**Cheever's
Bloody Mary**
\$7.

Served with pickled okra, celery and jalapeno.

**The
Mimosa**
\$2.

Sunday, fun-day!

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Eggs, Beef, Fish, Lamb, and Milk*

Main Plates

SHRIMP AND GRITS

Garlic-white wine braised, bacon wrapped jumbo shrimp served on cheddar-green onion grits with sriracha-honey butter 12.

QUINOA STUFFED AVOCADO

Fresh avocado stuffed with chile-lime corn, pico de gallo, red quinoa, goat cheese and toasted almonds tossed in a garlic vinaigrette 8.

ROASTED CHICKEN ENCHILADAS

Served with salsa verde, garlic crema and cilantro rice 10.

CHEEVER'S CHICKEN FRIED STEAK

Our hand breaded top sirloin steak, smothered in a jalapeno cream gravy, served with skillet potatoes 11.

MIGAS

Scrambled eggs tossed with corn tortilla strips, onions, chorizo, red peppers, chihuahua cheese and two salsas. Served with skillet potatoes 8.

CHORIZO BURRITO

A warm cheddar-jalapeno tortilla filled with scrambled eggs, chorizo, bacon, fried potatoes, pico and chihuahua cheese. Served with charred tomato salsa and fresh scallions 8.

MASA VALLO CON HUEVOS

Our famous shrimp risotto, with two masa cakes, poached eggs, pico de gallo, salsa verde and ancho cream 12.

COWGIRL BENEDICT

Skillet potatoes, chicken fried steak, and a fried egg, covered with red chile hollandaise and fresh avocado 13.

3 EGGS YOUR STYLE

Served with skillet potatoes and apple wood smoked bacon 6.

CHEEVER'S FRENCH TOAST

Batter dipped flakey croissants, flat grilled to golden brown and dusted with powdered sugar. Served with cinnamon whipped cream and apricot-pecan syrup 8.

FRIED CHICKEN & WAFFLES

A true southern favorite. 8 ounce chicken breast, specially seasoned and fried to golden brown, with buttery corn waffles and real maple syrup 12.

CONSTRUCTION OMELET

egg omelet with your choice of three ingredients. Served with skillet potatoes 8.

red onions, bell pepper, poblano, jalapeno, green chilies, sliced turkey, smoked bacon, chorizo, avocado, scallions, fire roasted red peppers, cheddar, jack cheese, chihuahua cheese

Sandwiches

All sandwiches are served with your choice of hand cut french fries, fresh fruit, or skillet potatoes

BACON EGG & CHEESE SANDWICH

Fluffy scrambled eggs, topped with apple wood smoked bacon, tomato, cheddar and an avocado-mayo. Served on toasted sourdough bread 7.50

UPTOWN BLT

Crisp apple wood smoked bacon, iceberg lettuce, sliced tomatoes, avocado, and a garlic cream cheese spread on toasted sourdough bread 9.

TURKEY CLUB

Smoked turkey breast on toasted sourdough with sundried tomato aioli, iceberg lettuce, crisp bacon, sliced tomato and tilamook cheddar 9.50