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FOOD

RESTAURANT NEWS

Time running short to make Easter plans

The following restaurants have submitted their plans for Easter Sunday. Reservations usually are required, and prices typically do not include tax and gratuity. Some might be sold out.

The Hamlet, 9107 S. Sheridan Road, 918-495-1466, seating at 11 a.m., 1 p.m. and 3 p.m., adults \$36, children \$18 — buffet includes prime rib, leg of lamb, roasted ham, chicken strips, pan-seared cod, chicken Marsala, roasted Italian chicken, breakfast items, veggies, salads and desserts.

Claret Cafe, 3302 W. Kenosha St., Broken Arrow, 918-940-2808, 10 a.m. to 3 p.m., \$22.95 — buffet includes prime rib carving station, grilled Southwest chicken, salmon with bourbon sauce, chicken penne Florentine, omelet station, breakfast items and desserts.

Michael V's, 8222 E. 103rd St., Bixby, 918-369-0310, 11 a.m. to 2 p.m., \$32 adults, \$12 ages 9 and younger — buffet highlights include herbed leg of lamb, New York strip loin, baked ham, fried shrimp, citrus roasted salmon, salads, veggies, quiche and desserts.

McGill's, 1560 E. 21st St., 918-742-8080 and 6058 S. Yale Ave., 918-388-8080, 10 a.m. to 2 p.m., \$27 adults, \$14 ages 12 and younger — buffet features beef tenderloin, pit ham, eggs Benedict, egg casserole, veggies and desserts; dinner special, filet and lobster, \$24.95.

Biga, 4329 S. Peoria Ave., 918-743-2442, 11 a.m. to 3 p.m., three-course dinner (appetizer, entree, dessert) \$40 — among menu choices are spinach and strawberry salad, Caesar salad with fried calamari, crab cake, beef filet Oscar, grilled lamb chops, seared sea scallops, lobster ravioli, pan-seared sea bass, tiramisu and frozen lemon zabaglione.

Bluestone Steakhouse & Seafood, 10032 S. Sheridan Road, 918-296-9889, seatings at 11 a.m., 1 p.m. and 3 p.m., adults \$36, children \$18, younger than 5 free — buf-



The salmon picatta with Atlantic salmon cooked on a cedar plank, served atop sun-dried tomato-and-roasted garlic risotto, and finished with lemon-caper cream sauce is a new chalkboard special at Oliveto Italian Bistro.

Courtesy

time.

They are:

- **Salmon picatta** (\$16.50) with Atlantic salmon cooked on a cedar plank, served atop sun-dried tomato-and-roasted garlic risotto and finished with lemon-caper cream sauce.
- **Pistachio pesto chicken panini** (\$8.25) takes a pistachio-marinated chicken breast and tops it with oven-roasted grape tomatoes, pickled green onions and provolone cheese.
- **Andouille sausage-and-shrimp Creole pasta** (\$10.75) is a mix of sauteed shrimp and Andouille sausage tossed in spicy Creole cream sauce with fire-roasted tomatoes, green onions and Asiago cheese, and served with bowtie pasta.
- **Roasted pistachio mascarpone cake** (\$6.25) is a white cake layered with pistachio mascarpone, iced with mascarpone frosting and finished with roasted pistachios.

Lenny's Subs launches new cheesesteaks

Lenny's Subs, 4980 S. Memorial Drive and 1342 Hillside Drive, Broken Arrow, has added four new Philly cheesesteaks to its menu.

The new items are an AI Philly cheesesteak, a chicken Parmesan, a chicken teriyaki Philly and a grilled veggie.

Olive Garden adds new pot pie Italiano versions

Olive Garden restaurants have added two new versions of its pot pie Italiano.

One is Nonna's Kitchen Sink with Italian cheeses, ziti pasta, meatballs, Italian sausage and meat sauce baked in a pie crust.

The other is chicken con broccoli with Italian cheeses, cavatappi pasta, grilled chicken, broccoli and Alfredo sauce baked in a pie crust.

Fleming's offering March Madness special dinner

Fleming's Prime Steakhouse & Wine Bar, 1976 Utica Square, is offering a March Madness special dinner for \$29.95 through Saturday.

The dinner includes choice of salad, prime rib entree, choice of side and choice of dessert.

— SCOTT CHERRY, World Scene Writer

fet highlights include prime rib, leg of lamb, roasted ham, pan-seared cod, chicken Marsala, breakfast items, shrimp cocktail, salads, veggies and desserts.

Boston Deli, 6231 E. 61st St., 918-492-4745, order carryout early for availability, pick up 11 a.m. to 5 p.m. Friday — a variety of pre-cooked lamb, pork, seafood, beef, vegetables, potatoes, sauces and desserts available for carryout; for details and prices, call or go by the store.

Fleming's Prime Steakhouse, 1976 Utica Square, 918-712-7500, 10 a.m. to 3 p.m., \$39.95 — brunch menu includes choice of starter, entree, sides and dessert; entrees include eggs Benedict, brioche French toast, prime rib with trio of sauces, omelet and porcini-crustified filet mignon.

Mimi's, 8215 E. 71st St., 918-254-6333, \$16.99 adults, \$8.99 children — three-course menu includes soup or salad, choice of grilled Atlantic salmon, roasted turkey or hickory-smoked ham and for dessert, croissant bread pudding; guests also receive plastic eggs filled with jelly beans in their bread basket, an apple-oat crumble muffin and take-home recipe for salmon with spring herbs.

LongHorn Steakhouse, 9111 E. 71st St., 918-294-0244 — In addition to regular menu,

an Easter special will be bone-in, grilled lamb chops marinated in mint-infused Bordelaise sauce and served with horseradish mashed potatoes and wilted spinach.

French Hen, 7143 S. Yale Ave., 918-492-2596, 10 a.m. to 2 p.m. — among items on a special menu are eggs Benedict, poached salmon, buttermilk fried chicken, Black Forest ham-and-Gruyere omelet, brioche French toast, and French onion soup; main dishes \$12-\$22.

Naples Flatbread & Wine Bar, 201 S. Denver Ave., 918-879-1990 — special brunch items in addition to regular menu include prosciutto Benedict, Orangecello French toast and mushroom-and-goat cheese frittata.

Stonehorse Cafe sets spring wine dinner

Stonehorse Cafe, 1748 Utica Square, has scheduled two spring wine dinners — 6:30 p.m. April 1 and April 2.

Chef Matt Amberg will be in charge of the kitchen, and Amelia Eesley will present the wines.

Dishes will include hama-chi with peas, chilies and cress; risotto with asparagus, eggs and sorrel; lamb with ras el hanout, fava beans and ricotta; Big Rock blue marlin; rhubarb with creme fraiche,

confections and pastries.

They will be paired with Joh. Jos Prum Wehlener Sonnenuhr riesling, Chotard saucerre, Henri Darnat Pommard and Domaine Des Baumard Quarts de Chaume.

Cost is \$150 per person with wine, \$100 without, plus tax and gratuity. Reservations: 918-712-7470.

Flo's Burger Diner adds new menu items

Chef Brandy Adkins has added new items to her menu at Flo's Burger Diner, 19322 E. Admiral Place, Catoosa.

The items include a Salisbury steak burger, chicken bacon ranch sandwich and Spanish fries.

The burger is open-faced on top of a house-made bun, topped with brown gravy and haystack onion rings.

The sandwich features a grilled chicken breast topped with Swiss cheese, placed on a bun and topped with lettuce, tomato and house-made ranch dressing.

Oliveto introduces chalkboard specials

Tulsa-based Oliveto Italian Bistro, 8922 S. Memorial Drive, has introduced four new chalkboard specials that will be available for a limited