

KYLES 1025

EXECUTIVE CHEF ZACH ROBERTS

STARTERS

1025 "GREEK-STYLE" CALAMARI	9	HOUSE SMOKED SALMON	12
Tossed with Garlic Butter, Kalamata-Olives, Tomatoes, Pepperoncini Peppers; topped with Feta		House Cured with Vodka and Juniper, then Hickory Smoked by our Chef. Accompanied with Roma Tomato, Red Onion, Cream Cheese, Capers, and Garlic Toast Points.	
SHRIMP COCKTAIL	12	CRISPY CHICKEN LIVERS	10
6 Succulent Tiger Shrimp With Tanqueray Cocktail Sauce		Hand Breaded in the Signature Newton Style With Rich Cream Gravy	
FRUIT AND CHEESE PLATTER	9	CREAMY SPINACH AND ARTICHOKE DIP	7
Fresh, seasonal fruits, 2oz each bleu, sharp cheddar and gouda, toast points		With Garlic and Parmesan Toast Points,	
MARYLAND CRABCAKES (NO FILLER)	10	CHEF ZACH'S CEVICHE	9
Pan Seared, with Sweet Mustard Glaze, Garden Pico and Fried Leeks		White fish marinated in lime and lemon juice, with a hint of jalapeno and tequila served with toast points and Garden Pico	
NICHOLS' PICKLES	8		
Crisp Dill Pickle Spears, Hand Breaded and Fried to perfection, Served with a Chipotle Ranch for Dipping.			

SOUPS & SALADS

1025 BAKED POTATO SOUP
CHEF'S SOUP OF THE DAY

CUP OR BOWL 4-6

CLASSIC CAESAR 5SM 7LG
Crisp Romaine and our Creamy Caesar Dressing, fresh lemon and Parmesan, House Made Croutons
Add Grilled Chicken 4, Shrimp 6, Filet 9, Greek Calamari 6

HOUSE 5SM 7LG
Baby Lettuces with Cucumber, Roma Tomato, carrots and House Made Croutons.
With Your Choice of our House Dressings.

TOMATO AND MOZZARELLA SALAD 7
Fresh cut tomatoes with Basil and Buffalo Mozzarella Drizzled with our Balsamic Vinegar Reduction

THE GREEK 5SM 7LG
Mixed Greens, with Kalamata Olives, Feta Cheese, Pepperoncini Peppers, tossed in our secret Greek Vinaigrette

THE "WEDGE" 6
A Wedge of Crisp Iceberg Lettuce, Topped with House Made Croutons, Fresh Cucumber, Roma Tomato, carrots and Shaved Red Onion
Add Grilled Chicken 4, Shrimp 6, Tenderloin Filet 9

MANDARIN SPINACH SALAD 6
Fresh Spinach with Crumbled Bacon, Mandarin Orange, Red Onion, Feta, Strawberry Vinaigrette
Add Grilled Chicken 4

THE 1025 7

Chopped Iceberg, Artichoke Hearts, Fresh Cucumbers, Red Onion, Tomato, Bacon Bits, Bleu Cheese Crumbles and House Made Croutons

SIGNATURE, HOUSE-MADE DRESSINGS: Bleu Cheese, Garlic Ranch, Balsamic Vinaigrette, Russian, Spicy French, Greek, Honey Mustard, Strawberry Vinaigrette

GRILL SELECTIONS

KYLES 1025 PROUDLY FEATURES 28 DAY AGED, CERTIFIED ANGUS CUSACK BEEF. ALL MEATS ARE HOUSE TRIMMED AND CUT TO OUR EXACTING STANDARDS.

CENTER CUT ANGUS FILET 7oz/9oz 28-32
Aged 28 days; our choicest cut

CENTER CUT ANGUS RIBEYE 27
Heavily marbled; bursting with flavor, 12oz cut

GRILLED BONE-IN 11oz PORK CHOP 23
Sun-Dried, Tomato, Garlic and Herbs compliment this Juicy Cut. Kyle's Favorite!

22oz BONE-IN ANGUS RIBEYE 36
The Ultimate steak; dare to indulge!

8oz CLUB STEAK 23
Angus Top Sirloin

STEAK DIANE 24
5oz of Pan Seared Tenderloin Medallions
In a Mushroom and Herb Red Wine Cream

WEEKEND SPECIAL: ANGUS PRIME RIB OF BEEF: 20- 24- 28
Slow roasted, cooked to Medium-Rare 8oz 12oz 16oz

Finish your favorite cut with Bleu Cheese Crème or Sautéed Mushrooms\$3

ALL GRILL SELECTIONS ARE SERVED WITH YOUR CHOICE OF TWO SIDES:

NEWTONS GREEN BEANS, SAUTEED SEASONAL VEGETABLE, GLAZED CARROTS, SAUTEED SPINACH, GARLIC MASHED POTATOES, LOADED MASHED POTATOES, BAKED POTATO.

SUBSTITUTE EITHER SAUTEED ASPARAGUS OR LOADED HASH BROWNS FOR ONLY \$2

HOUSE SPECIALTIES

GULF SHRIMP 17
Your Choice of Hand Breaded and Golden Fried, Sautéed, Scampi-Style, or Grilled to Perfection. With Baked Rice, Seasonal Vegetables, and Tanqueray Cocktail Sauce

PAN SEARED TILAPIA 18
Truffled Risotto, and sautéed Asparagus, with a Lemon caper-berry beurre blanc

GRILLED SALMON 20
Sweet Mustard Glaze, Wild Mushroom Risotto, and Sautéed Asparagus

GRILLED AHI TUNA FILET 19
Served over rice with sautéed spinach topped with a Lemon and Cracked Pepper Aioli

TORTILLA CRUSTED CHICKEN 17
Tri color tortilla encrusted chicken accompanied by black beans and rice topped with corn salsa

LEMON CHICKEN 1025 16
Roasted Chicken breast in a Lemon-Herb Glaze, served with sautéed Spinach and garlic Mashed Potatoes

CHICKEN PICATTA 19
Pan Seared Chicken Breast, Roma Tomato, and Mushrooms tossed with Linguini in a Creamy Lemon Caper Butter Sauce, Finished with Charred Asparagus

THE "BLAST" 18
Grilled White Pangasius Filet with seasonal salsa, served over baked rice, with sautéed vegetables and a petite spinach salad (UNDER 300 CALORIES)

OKLAHOMA CLASSICS

Exclusively at Kyle's 1025, these dishes have set the tone for Oklahoma cuisine for four generations.

Oklahoma Classics are served with our Green Beans, Garlic Mashed Potatoes and Cream Gravy.

BELL'S PAN FRIED CHICKEN 14

ALL WHITE/DARK 16

Inspired by Johnny Bell and perfected by Mike Scott, Mike has been preparing this delicacy for 15 years.

MIKE'S CHICKEN FRIED STEAK 18

Mike Scott's renowned secret recipe...

NEWTON'S ULTIMATE CHICKEN FRY 28

Made from a 7oz Angus Filet

GREEK SPAGHETTI 12

Inspired by Charlie and Nancy Newton: Linguini Pasta with Toasted Garlic and Herbs, tossed in Brown Butter, Feta, Tomato, and Peperoncini. No sides served; no sides necessary!

Add Grilled Chicken 4, Shrimp 6, Filet 9, Greek Calamari -6

KYLE'S MEATLOAF 14

You asked for it, you got it! Really, no kidding!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE. PLEASE ALLOW YOUR SERVER EXTRA TIME FOR SEPARATE CHECKS. \$5 SPLIT PLATE CHARGE.