



STARTERS

AVAILABLE ALL DAY

BONELESS HOT HONEY THIGHS

Golden fried boneless chicken thighs served with housemade bourbon hot honey | 13

CAJUN SHRIMP DIP

Cheesy, spicy, creamy & loaded with shrimp, served bubbling hot with Grilled Naan | 13

PEEL & EAT SHRIMP

Simmered, seasoned & chilled! Served with housemade cocktail sauce, chimichurri, remoulade, lemon wedges & saltines
Half Pound | 15 • Full Pound | 25

ONION STRINGS

Fried onions served with our house ranch & peach bbq sauce | 8

SOUP & SALAD

AVAILABLE DURING DINNER & BRUNCH SERVICE

GRILLED ROMAINE WEDGE

Bacon • Tomato • Housemade Bleu Cheese • Bleu Crumble | 14

COBB SALAD

Bacon • Egg • Tomato • Avocado • Green Onion | 12

GARDEN SIDE SALAD

Cherry Tomatoes • Red Onion • Cucumber | 5

CALAMARI & POBLANOS

Hand-battered & deep-fried, served with our jalapeño hollandaise sauce | 14

ITALIAN NACHOS

Wonton crisps topped with diced grilled chicken, black olives, creamy alfredo & shaved parm | 12

LUMP CRAB CAKES

Sweet lump crab, seared to golden, served with remoulade & lemon wedges | 22

SMOKED GOUDA BACON DIP

Rich, melty smoked gouda topped with crispy bacon & served with house chips | 13

STUFFED CREMINI AU POIVRE

Goat cheese-stuffed cremini mushrooms in a peppery cream sauce, served with garlic toast | 10

HEIRLOOM BURRATA SALAD

Sliced heirlooms & velvety burrata cheese drizzled with basil pesto & balsamic reduction, served with crostini | 14

*CLASSIC CAESAR

Crostini • Housemade Dressing • Parmesan | 10

*CAESAR SIDE SALAD

Crostini • Housemade Dressing • Parmesan | 5

SALAD ADD-ONS

Grilled or Crispy Chicken | 5 Garlic Butter Sautéed or Fried Shrimp | 7 8oz Salmon Filet | 15 *8oz Sirloin | 15

DRESSINGS

Charred Red Onion & Roasted Garlic Ranch • Bleu Cheese • Honey Mustard • Blackberry Balsamic
Thousand Island • Italian • Fat Free Italian • Fuji Apple Vinaigrette

TOMATO BASIL BISQUE | 6

SOUP DU JOUR | Ask Your Server!

Dinner

DINNER SERVICE BEGINS AT 4PM



THE CHOPS • LAND & SEA

OFFERED À LA CARTE OR ADD ON SOUP OR SALAD & TWO SIDES FOR \$12



ALL SPEEDY'S STEAKS ARE CHOICE GRADE AND HAND-CUT

*FILET

6oz | 22 • 8oz | 28

*NY STRIP

12oz | 30

*RIBEYE

14oz | 40

*PRIME RIB

14oz | 35

*SIRLOIN

8oz | 18

CRAB LEGS

Full Pound • Drawn Butter | MKT

*PORK PORTERHOUSE

12oz • Bone-in • Fig & Onion Chutney | 13

LAMB CHOPS

Pomegranate Mint Jelly
Half Rack | 26 • Full Rack | 48

MARINATED CHICKEN BREAST

8oz • Butterfly-cut • Creamy Florentine | 6

SALMON FILET

8oz • Skin-on • Parmesan Herb Butter | 18

BLACKENED REDFISH

7oz • Creamy Garlic Pepper Sauce | 16

LOBSTER TAIL

Two 6oz • Drawn Butter | MKT

STEAK TEMPS

Rare - cold, purple center 120° - 125°

Medium Rare - warm, red center 130° - 135°

Medium - hot, pink center 140° - 145°

Medium Well - hot, slightly pink 150° - 155°

Well Done - hot, gray center 160° - 165°

ADD-ONS

Oscar Style 8

Garlic Butter Shrimp 10

Bone Marrow Butter 8

Béarnaise Sauce 3

6oz Lobster Tail MKT

1/2 Pound Crab Legs MKT

Chimichurri 3

Bleu Cheese Crumble 3

Canoe Cut Femur Bone 13

SIDES À LA CARTE

JALAPEÑO CREAMED CORN | 6

CANDIED BRUSSELS SPROUTS | 6

LEMON PEPPER BROCCOLI | 4

STEWED GREEN BEANS | 4

SAUTÉED SPINACH | 5

GNOCCHI & ASPARAGUS | 8

ONION STRINGS | 3

LOADED BAKED POTATO | 7

SPEEDY'S SPUDS | 5

MASHED POTATOES | 4

STEAK FRIES | 4

BAKED SWEET POTATO | 7

GARLIC PARM SWEET POTATOES | 5

HOUSE CHIPS | 5

ENTRÉES

SERVED WITH YOUR CHOICE OF SOUP OR SALAD & TWO SIDES

MEDITERRANEAN CHICKEN ROULADE

Flattened chicken breast rolled with rich goat cheese, fresh spinach, & sundried tomatoes | 22

PORK OSSO BUCCO

Braised pork shank in a light red sauce | 25

ITALIAN STUFFED SALMON

8oz salmon filet with a lemon basil ricotta stuffing | 29

CAPRESE PORTABELLA CAPS

Oven roasted caps filled with fresh mozzarella, tomatoes & basil pesto, finished with balsamic reduction | 22

*BISTRO TIPS

6 ounces of filet tips topped with creamy peppercorn au poivre sauce | 28

ENTRÉES SERVED WITH SOUP OR SALAD & GARLIC BREAD

PESTO ROSSO BURRATA

Sundried tomato pesto tossed with penne pasta & crowned with creamy burrata | 18

PASTA PRIMAVERA

Penne pasta packed with tomato, asparagus, zucchini & broccoli in a garlicky lemon cream sauce | 18

FETTUCCINE ALFREDO

Al dente fettuccine noodles tossed in creamy housemade alfredo sauce | 18

• PICK YOUR PROTEIN •

CHICKEN +5 | SHRIMP +7 | SALMON +15 | SIRLOIN +15

• GET IT BLACKENED BY REQUEST •

BEEF RAGU PAPPARDELLE

Slow-braised beef in a red wine tomato mushroom ragu over pappardelle pasta with parmesan crème fraîche | 19

VOODOO CATFISH

Fried catfish filets over jambalaya topped with a mushroom & shrimp cream sauce | 19

BAYOU REDFISH & GRITS

8oz blackened redfish over cheesy grits, with sautéed shrimp in a rich Cajun cream sauce | 24

SPEEDY'S LOADED BAKERS

SERVED WITH SOUP OR SALAD | SUBSTITUTE WITH A SWEET POTATO +1

BBQ CHICKEN

Loaded with grilled chicken chunks, melty cheddar-jack cheese, smothered with bbq sauce & topped with crispy onion strings | 13

CHICKEN & BROCCOLI

Grilled chicken with steamed broccoli, smothered with creamy alfredo sauce | 13

VEGGIE LOVERS

Loaded with spinach, mushrooms, bell peppers, onions & asparagus with a white wine cream sauce | 15

STEAK & POTATO

Tender steak chunks loaded with sautéed mushrooms, bell peppers & onions in a garlicky cream sauce | 21

HANDHELDS & COUNTRY FAVORITES AVAILABLE DURING DINNER & BRUNCH SERVICE

HANDHELDS

SERVED WITH ONE SIDE

STEAK FRIES • HOUSE CHIPS • ONION STRINGS • SEASONAL FRUIT

*THE CHOPHOUSE SMASH BURGER

TWO 1/3 pound patties smashed with diced onion, covered with melty cheese, on a toasted bun • L.T.OP On the Side | 15
American • Pepperjack • Provolone • Shredded Cheddar-Jack

BURGER ADD-ONS

Bacon	3	Mushrooms	2
Avocado	1	Jalapeño	1
*Egg	1.50	Onion Strings	3

*MAPLE BOURBON BISON BURGER

8oz bison patty cooked with maple bourbon seasoning on a toasty bun with hot pepper bacon jam and a schmear of burnt onion aioli | 18

*STRIP PRESS

8oz tenderized strip steak, caramelized onions & smoked gouda dip pressed between sourdough, served with horseradish cream | 21

THE LOW COUNTRY

Shrimp & smoked sausage, smothered with a seasoned cream cheese & corn blend, pressed between toasted sourdough | 16

AVO-GOUDA CHICKEN SAMMIE

Grilled chicken breast with pepperjack, avocado slices, fresh spinach & garlic pepper aioli on a toasted bun | 13

*ITALIAN BEEF

Thinly sliced, slow-roasted bottom round beef piled high on a toasted baguette, served with savory au jus | 18

• GET IT YOUR WAY •

DRY | sandwich served as-is • **WET** | sandwich is laddled with jus

SWEET | red sweetie drop peppers • **HOT** | spicy giardiniera

BOTH - Sweet & Hot

American • Pepperjack • Provolone • Shredded Cheddar-Jack

THE DRIFTER

B.L.T with roasted garlic aioli on wheatberry toast | 12

SHRIMP PO'BOY

Lightly battered fried shrimp over coleslaw with tomato and drizzled with chipotle lime aioli on a toasted french baguette | 14

CRISPY CAESAR SANDWICH

Chicken fried chicken paired with our house Caesar salad & shaved parmesan on a toasted bun | 12

COUNTRY FAVORITES

SERVED WITH 2 COUNTRY SIDES OF YOUR CHOICE:

MASHED POTATOES WITH PEPPERED CREAM GRAVY • STEWED GREEN BEANS • COLESLAW • STEAK FRIES

FRIED CHICKEN LIVERS | 10

CHICKEN FRIED CHICKEN | 13

CHICKEN FRIED STEAK | 18

FRIED CATFISH & HUSHPUPPIES | 16

FRIED SHRIMP & HUSHPUPPIES | 16

*SMOTHERED STEAK

Smothered with veal demi and loaded with sautéed portobellas & housemade crispy onion strings

CHOPPED BEEF | 17 • **CHOPPED BISON** | 25 • **8OZ SIRLOIN** | 22

(918) 791-3304

1623 S Main St, Ste B, Grove, OK

SPEEDYCHOPHOUSE.COM



Brunch

BRUNCH SERVICE 9AM-3PM • SATURDAY & SUNDAY

*BREAKFAST GNOCCHI

Crispy bacon bits, over-easy eggs, sautéed spinach, & parmesan with tender gnocchi in browned butter | 15

*SCOTTISH BREAKFAST GNOCCHI

8oz salmon filet over brown butter gnocchi & sautéed spinach, topped with 2 over-easy eggs | 18

CAPRESE AVOCADO TOAST

Avocado chunks with fresh mozzarella, basil pesto, tomato slices & balsamic reduction on wheatberry | 14

SWEET CREAM PANCAKE PLATTER

*2 Eggs Your Way • Bacon or Sausage • Maple Syrup | 10
BLUEBERRY • STRAWBERRY • CHOCOLATE

CARAMELIZED FRENCH TOAST

Cinnamon & brown sugar caramelized sourdough French toast served with maple syrup & seasonal fruit | 10

BANANA BREAD FRENCH TOAST

Housemade banana bread French toast served with butter, maple syrup & seasonal fruit | 11

★ BRUNCH CHOPS

*SERVED WITH 2 EGGS YOUR WAY • HASHBROWN CASSEROLE OR FRIED POTATOES

CHOICE OF BREAD > WHEATBERRY • SOURDOUGH • ENGLISH MUFFIN • BISCUIT • EVERYTHING BAGEL

*SIRLOIN

8oz • Hand-cut | 22

*PORK CHOPS

Two 4oz • Bone-in | 17

BENEDICTS

SERVED WITH FRIED POTATOES

*EGGS BENEDICT

Canadian bacon, poached eggs & traditional hollandaise on an English muffin | 14

*BENEDICT FLORENTINE

Poached eggs, sautéed spinach & fresh chimichurri on an English muffin with hollandaise & balsamic reduction | 14

*PHILLY BENEDICT

Thinly sliced beef & poached eggs on an English muffin with jalapeño hollandaise | 18

*CRAB CAKE BENEDICT

Poached eggs over our lump crab cakes, on an English muffin, smothered in hollandaise | 25

*FARM BOY'S BENEDICT

Sausage patties & poached eggs on a fresh baked biscuit covered in jalapeño hollandaise | 14

OMELETTES

SERVED WITH FRIED POTATOES



RANCHER'S OMELETTE

Smoked sausage, diced potatoes, onion, jalapeño & cheddar-jack, topped with sausage gravy | 14

VEGGIE OMELETTE

Sliced portabellas, asparagus, spinach, tomato, garlic, fresh mozzarella & cheddar-jack with hollandaise | 13

CHUCK'S BREAKFAST PLATE

*2 Eggs Your Way • Bacon or Sausage • Hashbrown Casserole or Fried Potatoes
Bread Choice > Wheatberry • Sourdough • English Muffin • Biscuit • Everything Bagel | 11

À LA CARTE

*2 EGGS	3
BACON	3
SAUSAGE	4
SEASONAL FRUIT	3

HASHBROWN CASSEROLE	5
FRIED POTATOES	4
GARLIC PARM SWEET POTATOES	5
BISCUITS & SAUSAGE GRAVY — Full 7 • Half 4	
EVERYTHING BAGEL & CREAM CHEESE 5	

SERVED WITH CHERRY JAM 3
• TOASTED ENGLISH MUFFIN
• WHEATBERRY TOAST
• SOURDOUGH TOAST
• FLUFFY BISCUIT

DESSERTS

LAYERED CHOCOLATE CAKE • 10

Fluffy Chocolate Cake • Dark Chocolate Ganache
Chocolate Mousse Frosting

À LA MODE • 3

Add Vanilla Ice Cream

BROWNIE FUDGE SUNDAE • 9

Rich Chocolate Brownie • Hot Fudge
Vanilla Ice Cream • Nuts • Whipped Cream

TOASTED COCONUT CRÈME BRÛLÉE • 9

Toasted Coconut Infused Creamy Custard • Caramelized Sugar

NY CHEESECAKE • 6

Hint of Lemon • Graham Cracker Crust
CHERRY | CARMEL | HOT FUDGE • 2

BANANA SPLIT • 9

Banana • Vanilla Ice Cream • Hot Fudge • Cherry Sauce
Caramel • Nuts • Whipped Cream

COOKIES & MILK • 7

Fresh Baked Cookies with a frosty glass of ice cold milk

Ask about our
Fresh Baked Cobbler!

BEVERAGES

BOTTOMLESS CUPS • \$3

Coke • Diet Coke • Sprite • Dr. Pepper • Diet Dr. Pepper •
Fanta Orange • Pink Lemonade • Iced Tea • Sweet Tea •
Fresh Brewed House Ground Coffee

BOTTLES & CANS • \$4

IBC ROOTBEER

SIOUX CITY CREAM SODA

MEXICAN COKE

MEXICAN SPRITE

MEXICAN FANTA

• GRAPE • STRAWBERRY • PINEAPPLE

JARRITOS GRAPEFRUIT SODA

TOPO CHICO MINERAL WATER

• PLAIN

• TWIST OF LIME

TOPO CHICO SABORES

• LIME WITH MINT

• BLUEBERRY WITH HIBISCUS

• TANGERINE WITH GINGER

HOT TEA 4

HOT CHOCOLATE 5

WHOLE MILK 3

CHOCOLATE MILK 5

FRESH SQUEEZED OJ 5

GRAPEFRUIT JUICE 3

CRANBERRY JUICE 3

Split Plate Charge • 5

18% Gratuity automatically
added for parties of 7 or more

** Consuming Raw Or Undercooked Meats, Poultry,
Seafood, Shellfish, Or Eggs May Increase Your
Risk Of Foodborne Illness*