



CHEEVER'S

☰cafe☰

DINNER MENU

SMALL AND SHARED PLATES

- BLEU CHEESE POTATO CHIPS.....\$12**
kennebec potato chips, bacon, green onion pesto,
bleu cheese fondue
- JUAN'S QUESO CHIHUAHUA.....\$14**
our version of southwest layer dip: avocado, tomatillo salsa,
tortilla chips
- ROASTED CHICKEN & PEPPER JACK STRUDEL...\$14**
roasted chicken breast, green chilies, pepper jack cheese,
balsamic, curry oil
- ROASTED QUAIL SHORT STACK.....\$14**
farm raised quail, corn tortillas, ancho chile sauce,
mexican cheeses, salsa verde
top it with a fried egg 1.50
- QUINOA AVOCADO SALAD.....\$14**
red quinoa, avocado, chile-lime corn, pico de gallo,
goat cheese, almonds, garlic vinaigrette
- SMALL SHAROLYNN SALAD.....\$7**
roma tomatoes, red onion, pine nuts,
bleu cheese, pure maple vinaigrette
- SMALL CHOPPED SALAD.....\$7**
red onions, spiced pepitas, sun-dried tomatoes,
roasted corn, black beans, bleu cheese,
creamy lemon vinaigrette
- SMALL ITALIAN KALE SALAD.....\$7**
grapes, fuji apple, pistachio, breadcrumbs, white cheddar,
white balsamic vinaigrette
- SOUP OF THE DAY**
Cup 4.50 Bowl 6.
- CHEEVER'S CHICKEN TORTILLA SOUP**
Cup 4.50 Bowl 6.

ADDITIONS

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| <i>Sautéed Fresh Green Beans</i> | <i>Spicy Shrimp Risotto</i> |
| <i>Crispy Fried Spinach</i> | <i>Brussels Sprouts</i> |
| <i>Green Onion -
Cheddar Grits</i> | <i>Charred Broccoli with
Lemon Vinaigrette</i> |
| <i>Charred Jalapeno au
Gratin Potatoes</i> | <i>Garlic Red Skin
Mashed Potatoes</i> |
- Collard Greens*

MAIN PLATES

- FILET.....\$42**
green onion butter, garlic red skinned mashed potatoes,
sautéed green beans
- GRILLED RIBEYE.....\$41**
14oz black angus ribeye, ancho-red wine sauce,
crispy onion strings, charred jalapeno au gratin potatoes
- BONELESS BEEF SHORT RIBS.....\$29**
charred jalapeno gratin, sautéed brussels sprouts
- CHEEVER'S CHICKEN FRIED STEAK.....\$22**
jalapeno cream gravy and garlic red skinned
mashed potatoes
- MOLASSES ROAST CHICKEN BREASTS.....\$21**
charred broccolini, cheddar-green onion grits
- CARBONARA.....\$16**
bucatini, lardons, smoked mascarpone, parmesan,
cracked black pepper
- CAULIFLOWER BREAD PUDDING.....\$19**
beluga lentils, mushroom pesto, red pepper jus,
crispy brussels sprouts, pistachio, goat cheese

FRESH SEAFOOD

- ANCHO GLAZED SALMON.....\$29**
black bean puree, red chile roasted tri-color carrots,
pickled fresnos
- TORTILLA CRUSTED ALASKAN HALIBUT.....\$39**
spicy shrimp risotto, cilantro-lime broth
- CORNBREAD CRUSTED REDFISH.....\$29**
collard greens, crisp black-eyed peas
- GRILLED SHRIMP PASTA.....\$19**
casarecce, grilled broccolini, grape tomatoes, red onion,
garlic, white wine, cilantro, parmesan, lime
- MIXED SEAFOOD TAMALES.....\$29**
sweet potato tamale, ancho cream, cilantro rice
- SHRIMP AND GRITS.....\$21**
bacon wrapped jumbo shrimp, cheddar-green onion grits,
sriracha-honey butter

*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*



Uptown History...

On May 19th, 1889, the first baby was born in the newly formed Oklahoma City. She was proudly named “Oklahoma Belle Cunningham”, and—in 1912—she married Lawrence “L.L.” Cheever. In 1927, Oklahoma Belle began her flower career selling roses from her backyard to help with family finances. When L.L. became unemployed during the Great Depression, the flower business became the family trade.

In 1938, the Cheevers moved into Belle’s family home on Hudson Avenue, and purchased the property from her grandmother. They added a stylish Deco storefront—built of limestone and black glass with huge plate glass windows and terrazzo floors. The Cheevers also procured a 20-foot flower display cooler from Chicago. All the while, they lived in the back portion of the original Victorian house. Cheever’s flowers continued in this location until the mid-nineties and served as the home to three generations of Cheevers.

The Cheever’s Building was sold in 1998 to a young woman from Louisiana and had a short life as a French Cajun restaurant before Heather and Keith Paul purchased the building in 2000. Much of the original property remains as it was years ago. The flower case still sits as the centerpiece of the storefront—now displaying a variety of desserts and wine bottles. The back portion of the house has been converted to business use—including a private dining area, while the front houses a bar and wine case as well as the original terrazzo floors. Cheevers Café proudly retains the name of the family that made the location a part of Oklahoma City history, and we thank you for sharing in its present and future.