

An AMERICAN Restaurant ...



... with a Southwest BARK!

~SMALL PLATES~

- Smoked Salmon~Shrimp Cakes** pan-seared with roasted yellow pepper remoulade sauce & cucumber~watercress micro salad \$8.59
- Chili Dusted Calamari** thinly sliced & flash fried in chili seasoned flour served with house-made cilantro garlic aioli dipping sauce \$7.99
- Cactus Fries** chili dusted Nopalitos cactus strips flash cooked crispy with spicy green onion~prickly pear dipping sauce \$7.99
- Duck Potstickers** hand folded with roasted Maple Leaf Farms duck, jalapeno jam, sweet chili sauce & jicama lime slaw \$8.59
- Hand Stretched Mozzarella** oven roasted tomatoes, micro salad, cilantro pesto, jalapeno lime reduction, balsamic syrup & garlic crustinis \$6.99
- Prickly Pear Chicken Flautas** served with avocado crème, tomato vinaigrette, crumbled cotija cheese & pico de gallo on lime dressed greens \$8.59
- Roasted Vegetable Quesadilla** flour tortilla stuffed with smoked mozzarella & goat cheeses served with pico de gallo, red chili salsa & avocado crème \$7.99
- Papaya~Basil Shrimp** four chili rubbed & grilled jumbo Mexican white shrimp served with papaya~basil salsa & jalapeno pepper jam \$14.99
- Chilled Crab Tacos** served on thin shaved jicama tortillas with fire roasted corn relish, lime dressed micro salad, cotija cheese & pico de gallo \$10.59
- Green Chili Pork Tostadas** braised green chili pork stuffed in a crispy wonton shell with refried beans, cotija cheese, pico de gallo & pickled red onion \$8.59

~ PERFECT FOR SHARING ~

- Guacamole Prepared Tableside** fresh avocado traditionally prepared to your liking with jalapeno, tomato, garlic, lime juice & cilantro \$9.99
- Chicken Nachos** fresh fried corn chips, creamy cheese sauce, roasted corn, pinto beans, & pico de gallo with cilantro~lime avocado sauce \$10.59
- Barking Frog Trio** homemade cactus salsa, creamy chorizo fondido & made to order guacamole with fresh crispy corn tortilla chips \$11.99
- “Extra Thin” Southwest Pizza** with asadero, jack & cotija cheeses finished with pulled red chili chicken, pico de gallo, fresh watercress, oven roasted tomatoes & cilantro \$13.99

~SALADS & SOUP~

- Sheri's Strawberry Spinach Salad** fresh local spinach, poppy seed shallot vinaigrette, Driscoll Farms strawberries & candied pecans \$5.59
- Caesar Salad** crisp romaine lettuce, cornbread croutons, fire roasted corn & pico de gallo tossed with a creamy garlic parmesan dressing \$5.99
- Black & Bleu Salad** fresh local greens, candied pecans, shaved sweet red onion, crumbled bleu cheese, white balsamic ginger vinaigrette & blackberries \$6.59
- Smoked Salmon Chopped Salad** smoked wild salmon, roasted tomatoes, corn relish, pearl cous cous, reggiano cheese, fresh spinach, currants & toasted pepitas tossed at the table with cilantro~pesto buttermilk dressing \$9.59
- Aztec Chicken Soup** seasoned grilled chicken in a chipotle chicken broth with braised garden vegetables, fire roasted corn & fresh avocado slice \$6.99

~BORDER CLASSICS~

- Poblano Relleno** fire roasted poblano hand stuffed with Mexican cheeses served with roasted corn cream sauce, fire roasted chipotle~tomato sauce, red chili rice, cotija cheese & pico de gallo \$16.99
- Flat Iron Carne Asada** citrus marinated grilled all natural beef flat iron steak served with natural roasted poblano pepper jus over creamy red pepper polenta, fresh spinach sauté, cotija cheese & pico de gallo \$21.99
- Chicken Burrito** roasted tinga style chicken folded with red rice, black beans, Mexican cheeses served with roasted corn cream sauce, fire roasted chipotle~tomato sauce topped with pico de gallo \$14.59
- Pork Belly Carnitas** all natural pork slow braised & flash fried served with green chili tomatillo sauce, refried beans, cotija cheese crumbles, pico de gallo & warm corn tortillas \$16.99

~ENTREES~

~SIGNATURE MEATS~

- Achiote Filet Mignon** grilled & served with sweet potato goat cheese gratin, fire roasted corn relish, natural jus & avocado crema \$29.99
- Grandma's Pot Roast** braised beef chuck with natural jus served with creamy red pepper polenta, sautéed brocolini & cilantro crema \$17.59
- Kobe Burger** hand formed on fresh baked Kaiser roll with caramelized red onion marmalade, smoked mozzarella cheese, apple wood bacon, baby greens, sliced tomatoes served with crispy French fries \$15.99
- Chili Braised Lamb Shank** with chipotle~apple demi sauce, creamy red pepper polenta, sautéed fresh spinach, cotija cheese & pico de gallo \$22.59
- Famous Baby Back Ribs** with our famous raspberry plum BBQ sauce, cilantro~peanut coleslaw & French fries \$18.99 **Full Rack** Plus \$4.99
- Dry Aged Beef Ribeye** char-grilled served with roasted fingerling potatoes, sautéed portobello, red onion, asparagus & poblano pepper natural jus \$27.99

~FRESHEST SEAFOOD~

- Halibut Tacos** tempura battered halibut on warm flour tortillas with red rice, refried beans, remoulade, pico de gallo & jicama~lime slaw \$16.59
- Plantain~Chili Dusted Swordfish** accompanied by papaya~basil salsa & a touch of sweet chili sauce, red rice & spinach sauté \$22.99
- Macadamia Dusted Halibut** served over Chef's risotto with sautéed spinach, papaya basil salsa & vanilla bean butter sauce \$26.59
- Wild Salmon** grilled Sonoran style atop Chef's risotto finished with grapefruit~chipotle vinaigrette, micro green salad & avocado crème \$24.99
- Caramelized Sea Scallops** delicate citrus butter sauce, creamy red pepper polenta, micro green salad, pico de gallo & cotija cheese \$25.59
- Shrimp Tamales** jack cheese tamales with poblano crème sauce, sautéed peppers, onions & grilled jumbo Mexican white shrimp \$23.59

~ALL NATURAL POULTRY~

- Rotisserie Chicken** southwestern chili rubbed served with creamy red pepper polenta, red chili sauce, sweet corn relish & asparagus sauté \$17.99
- Maple Leaf Farms Duck Breast** skillet seared atop Chef's risotto with tomato vinaigrette, avocado crème, sautéed peppers & sweet red onions \$23.59
- Chipotle Chicken Pasta** grilled chicken, fresh spinach, penne pasta, roasted corn & local chilies in a chipotle cream sauce finished with pico de gallo \$17.59

~BEFORE 5:00P.M.~

Items below served with choice of peanut coleslaw, sweet potato or regular fries

- Sedona Grilled Cheese** portobello mushrooms, caramelized red onions, fresh spinach, jack cheese & roasted tomato aioli on herb focaccia \$9.59
- Famous Natural Buffalo Burger** melted jack cheese, lettuce, tomato & pickle with cilantro~garlic mayo on a golden brown Kaiser roll \$12.99
- Sedona's Best Cheese Burger** cheddar cheese, fresh lettuce, tomato & pickle with our signature cilantro garlic mayo on a golden brown Kaiser roll \$10.99
- Ancho Grilled Chicken Sandwich** house-made herb focaccia, green chili mayo, tomato, smoked bacon, fresh greens & melted jack cheese \$9.99
- Reuben** thin sliced corned beef layered with aged Swiss cheese, fresh sauerkraut & Chef's thousand island dressing on grilled thick~sliced marble rye bread \$9.59
- Turkey Sandwich** oven roasted turkey, cilantro~cranberry sauce, smoked bacon, sliced tomato, local greens & orange cream cheese on herb focaccia bread \$8.59
- Red Rock Benedict** poached eggs, thick sliced Canadian bacon, homemade English muffins, red chili hollandaise, pico de gallo & rosemary home fries \$10.99

Thank you for joining us. Sincerely, Tom Gilomen ~ Managing Partner

Burgers & Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked throughout

Denotes our spicier items

Chef's Favorites

18% gratuity added to parties of 6 or more

9/1/11