

SMALL PLATES

Sheri's Strawberry Spinach Salad

Fresh local spinach, poppy seed shallot vinaigrette, Driscoll Farms strawberries & candied pecans \$5.99

Caesar Salad

Romaine lettuce, cornbread croutons, roasted corn & pico de gallo tossed with a creamy garlic parmesan dressing \$6.59

Black & Bleu Salad

Fresh greens, candied pecans, sweet red onion, bleu cheese, white balsamic ginger dressing & blackberries \$7.99

Aztec Chicken Soup

Seasoned grilled chicken in a chipotle chicken broth with fresh garden vegetables & fire roasted corn \$6.99

Smoked Salmon~Shrimp Cakes

Pan-seared with roasted yellow pepper remoulade sauce & cucumber~watercress micro salad \$8.99

Chili Dusted Calamari

Flash fried in chili seasoned flour with house-made cilantro garlic aioli dipping sauce \$9.59

Skillet Queso Fondido

Served with fresh corn chips, crumbled chorizo sausage & pico de gallo \$8.59

Cactus Fries

Chili dusted Nopalitos cactus strips flash cooked crispy with spicy green onion~prickly pear dipping sauce \$7.99

Guacamole

Fresh avocado traditionally prepared to your liking with jalapeno, tomato, garlic, lime juice & cilantro \$9.99

Chicken Nachos

Corn chips, creamy cheese sauce, roasted corn, pinto beans, pico de gallo & guacamole \$10.59

Quesadilla Fritas

Masa cakes stuffed with smoked mozzarella served with pico de gallo, red chili salsa & guacamole \$7.59

Papaya~Basil Shrimp

Chili rubbed & grilled jumbo Mexican white shrimp served with papaya~basil salsa & jalapeno pepper jam \$10.99

Hand Stretched Mozzarella

Oven roasted tomatoes, micro salad, cilantro pesto, jalapeno~lime reduction, balsamic syrup & garlic crustinis \$7.99

Hand Cut French Fries

Chef's seasoned home made French fries with signature raspberry~chipotle ketchup \$4.59

"Extra Thin" Southwest Pizza

Asadero, jack & cotija cheeses finished with pulled red chili chicken, pico de gallo, fresh watercress & cilantro \$12.99

Duck Potstickers

Hand folded with roasted Maple Leaf Farms duck, jalapeno pepper jam, cilantro pesto & jicama lime slaw \$7.99

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

Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

To ensure everyone has a memorable dining experience, please refrain from using your cell phone in the dining room.

FRESH SANDWICHES & SIGNATURE BURGERS

Ancho Grilled Chicken Sandwich

House-made focaccia, green chili mayo, tomato, fresh greens & melted jack cheese \$10.59

Reuben

Thin sliced corned beef layered with sauerkraut & Chef's thousand island dressing on grilled rye bread \$9.99

Turkey Sandwich

Roasted turkey, cilantro-cranberry sauce, local greens & orange cream cheese in a warm crusty roll \$8.59

Prime Rib Steak & Cheese Sandwich

Thin sliced beef on house-made focaccia bread with caramelized onion, Swiss cheese & horseradish sauce \$11.99

Smoked Salmon B.L.T

Wild salmon, cilantro-garlic aioli, local greens, fresh ripe tomato & bacon on focaccia \$12.99

Roasted Chicken Wrap

Guacamole, red chili salsa, smoked mozzarella, pico de gallo, corn salsa & dressed greens \$9.59

Sedona Grilled Cheese

Portobello mushrooms, caramelized red onions, fresh spinach, jack cheese & roasted tomato aioli on focaccia \$9.59

Famous Natural Buffalo Burger

Melted jack cheese, lettuce, tomato & pickle with cilantro-garlic mayo on fresh baked Kaiser roll \$12.99

Sedona's Best Cheese Burger

Cheddar cheese, lettuce, tomato, pickle with our signature mayo on fresh baked Kaiser roll \$10.99

Kobe Cheese Burger

Caramelized red onion marmalade, smoked mozzarella cheese, applewood bacon, baby greens & sliced tomatoes \$15.59

FRESH LARGE SALADS

Ancho Grilled Chicken Caesar Salad

Crisp chopped romaine lettuce, green chili cornbread croutons, fire roasted corn relish, pico de gallo, parmesan dressing tossed with crumbled cotija cheese & finished with grilled ancho chili marinated natural chicken \$10.99

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 \$10.99

Baja Steak Salad

Grilled beef tenderloin tips with crisp romaine lettuce, red onion, sweet peppers, roasted tomato, tortilla hay, chili-lime toasted pepitas & spicy chipotle bleu cheese dressing \$15.59

Blue Corn Fried Chicken Salad

Spring greens tossed with roasted corn relish, green chili cornbread croutons, Mexican cheeses, fresh avocado, ripe tomato & our signature jalapeno-lime vinaigrette finished with fried blue corn dusted chicken breast \$15.59

BRUNCH FAVORITES

Red Rock Benedict

Poached eggs, thick sliced Canadian bacon, jalapeno potato cakes, red chili hollandaise, pico de gallo & home fries \$10.99

Breakfast Sandwich

Scrambled eggs, smoked mozzarella cheese, applewood bacon & roasted tomatoes on house-made focaccia \$10.99

Southwest Hash & Eggs

Braised pot roast, roasted red potatoes & fresh eggs prepared to your liking finished with pico de gallo & cotija cheese \$11.59

Country Cornbread French Toast

Fresh baked sweet corn bread dipped in a vanilla bean batter served with applewood bacon & prickly pear syrup \$9.59

Biscuits & Chorizo Gravy

House baked green chili biscuits with creamy chorizo sausage gravy, pico de gallo & rosemary home fries \$8.99

Breakfast Quesadilla

Scrambled eggs in flour tortilla with applewood bacon, corn relish, Mexican cheese's & rosemary potatoes \$10.99

CHEF'S SELECTION ENTREES

Halibut Tacos

Tempura battered flour tortillas with refried beans, red rice, remoulade, pico de gallo & jicama-lime slaw \$16.59

Famous Baby Back Ribs

Braised baby back ribs with our famous raspberry-plum BBQ sauce, cilantro-peanut coleslaw & French fries \$18.99

Wild Salmon

Grilled Sonoran style atop pepita polenta cake with grapefruit-chipotle vinaigrette, micro salad & avocado \$24.99

Poblano Relleno

Stuffed with Mexican cheeses seared with adobo sauce, cilantro pesto, pepita polenta cake, cotija cheese & pico de gallo \$16.99

Flat Iron Asada

Chili-cocoa rubbed flat iron, natural jus over jalapeno potato cake with spinach sauté, cotija cheese & pico de gallo \$21.99

Shrimp Tamales

Jack cheese tamales with poblano crème sauce, sautéed peppers, onions & grilled jumbo Mexican white shrimp \$23.59