

The Arizona Room

Featured Arizona Wines

	Glass	Bottle
Arizona Stronghold Tazi White Blend, Arizona	8.75	39
Carlson Creek Chardonnay, Arizona	9.75	39
Carlson Creek Rule of Three, Arizona	9.75	39
Arizona Stronghold Cabernet Sauvignon, Arizona	10.00	46
Arizona Stronghold Dayden Dry Rosé, Arizona	9.75	41

White Wine Selections

El Tovar Centennial Pinot Gris, Umpqua Valley	8.75	39
Bogle Sauvignon Blanc, California	7.75	31
Grand Canyon Label Chardonnay, California	6.25	25
Bogle Chardonnay, California	7.75	30
Columbia Crest Chardonnay, Columbia Valley	8.50	32
Sonoma Cutrer Chardonnay, Russian River		55
Chateau St. Michelle Riesling, Washington	7.75	29

Red Wine Selections

George Dubour Beaujolais Nouveau	7.25	29
Irony Pinot Noir, Monterey	9.00	38
El Tovar Centennial Pinot Noir, Umpqua Valley	10.75	47
J. Lohr South Ridge Syrah, Paso Robles	8.75	33
Grand Canyon Label Merlot, California	6.25	25
Bogle Merlot, California	7.75	31
Grand Canyon Label Cabernet Sauvignon, California	6.25	25
Columbia Crest Cabernet Sauvignon, Columbia Valley	8.50	32
Wildhorse Cabernet Sauvignon, Paso Robles	10.25	43
Ghost Pines Cabernet Sauvignon, California		57
Rancho Zabaco Zinfandel, Sonoma	8.75	35
Ravenswood Zinfandel, Lodi		38

Thanksgiving 2016

To Start Your Thanksgiving Feast

Tortilla Soup with Crème Fraiche \$6.25

Southwestern Caesar Salad

Romaine with Corn, Black Beans, Parmesan Cheese
with Julienne Tortillas & Blackened Caesar Dressing \$6.95

Shrimp Cocktail

Six Shrimp with Cocktail Sauce & Lemon Wedge \$13.75

Green Chile & Roasted Red Pepper Tamales \$9.95

Chef's Selections

Stuffed Roast Pork Loin

Spinach, Tomato & Smoked Gouda, Shallot & Raisin Stuffing with Caper Dijonaise
served with Whipped Sweet Potatoes & Cauliflower with Brown Butter \$24.30

Pesto Crusted Red Fish

Pico de Gallo, Wild Rice Pilaf
served with Roasted Carrots & Parsnips \$31.10

Oven Roasted Turkey

with Cornbread Stuffing, Mashed Potatoes & Gravy,
Candied Sweet Potatoes, Squash & Zucchini & Cranberry Sauce \$24.60

Rosemary Dijon Crusted Prime Rib of Beef Au Jus

Mashed Potatoes & Brussel Sprouts with Bacon \$28.85

Oven Roasted Native Squash

Stuffed with Grain & Heirloom Beans
topped with Fire Roasted Corn Salsa
& Chipotle Crema \$18.10

Grand Finales

Traditional Pumpkin Pie \$6.25

Housemade Cheesecake with Prickly Pear Syrup \$7.25

Pecan Pie \$6.25

Housemade Flourless Chocolate Cake \$7.25

Children 12 and under may enjoy
a smaller portion at a reduced price