



Appetizer

Signature French Onion Soup Gratinée 12

House-made Soup du Jour 11

Charcuterie Board

*Chef's Choice of Three Gourmet Cheeses, Bread, Specialty Meat
Whole Grain Mustard, Fruit Jam, Cornichons* 31

*Sonoran Crab Cake with Cactus Caviar
Drizzled w Mildly-Spiced Remoulade* 22

Southwestern Shrimp Cocktail **GF**

Seasoned Shrimp w Southwestern Cocktail Sauce 19

*Crispy Fried Pork Belly
Cherry Chipotle BBQ Sauce* 17

Warm Olives **VG**
Marcona Almonds, Crostini 15

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.



Chef's Recommendation

Served with Daily Vegetables

***Charbroiled Petite Filet Mignon GF**

6oz Grilled Beef Filet

Poblano Cheddar Mashed Potatoes, Red Pepper Demi 60

***Peppercorn Crusted Strip Steak GF**

10 oz Beef Pan Seared NY Steak

Roasted Marble Potatoes, John Shaw Smoked Whiskey Sauce 53

Confit Duck Leg with Blueberry Demi

Cranberry Wild Rice & Carrot Purée 42

Salads

Add Honey Smoked Salmon or Shrimp for 9 & Marinated Grilled Chicken Breast or Fried Tofu for 5

Caprese Salad V, GF

Heirloom Tomato, Basil

Mozzarella, Balsamic Vinaigrette 19

Elote Caesar

Romaine Hearts, Spiced Dressing, Roasted Corn

Blue Cornbread Croutons, Cotija Cheese 14

Mediterranean Entrée Salad GF, V

Chopped Romaine, Spinach, Cucumber, Kalamata Olives

Roasted Red Pepper, Chickpeas, Red Onion, Tomato

Feta Cheese, Lemon Vinaigrette 20

House Salad V

Spring Mix, Cucumber, Tomato, Red Onion

Blue Corn Crumbles, Prickly Pear Dressing 11

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Main Course

Served with Daily Vegetables

***Seared Steelhead Trout**

Citrus Agave Glaze, Ancient Grain Pilaf, Cactus Caviar 42

Sonoran Chicken W/Chipotle Cream GF

Sauteed Shrimp w Cilantro Lime Rice, Charred Corn & Cactus Caviar 36

Elk Bolognese

Tomato Ragout, Ground Elk, Fresh Mozzarella

Shaved Parmesan, Fresh Basil, Bucatini, Toasted Garlic Bread 34

Pasta Alfredo V

House-made Alfredo, Peas, Roasted Tomato

Basil Pesto, Shaved Parmesan, Pinenuts 27

Forage Bowl GF, VG

Roasted Sunchokes, Charred Green Onions

Roasted Mushrooms, Arugula, Micro Greens, Ancient Grains

Prickly Pear Dressing, Root Vegetable Chips 22

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