

# LON's

*Globally inspired Arizona fare*

## Signature Drinks

*our cocktails are made with locally sourced ingredients and herbs from our garden*

### house bottled cocktails

#### kiwi cooler 14

basil infused vodka, dry vermouth, kiwi, house blue curacao, lime juice

#### mango madness 14

Matusalem rum, Barrow's Intense ginger liqueur, lime juice, mango, Peychaud's bitters

#### paper plane 14

Aperol, Very Old Barton bourbon, Amaro Nonino, lemon juice,

#### the blues 14

Monte Alban blanco tequila, Ancho Reyes Verde, blueberry, lime juice

### cocktails on tap

#### hermosa mule 10

vodka, ginger beer, lime juice

#### house margarita 10

agave, local Sun Orchard juices



**\$44 per person**

#### choice of:

**crab stuffed squash blossom**

cucumber vinaigrette, shaved melon

**Abby Lee heirloom tomatoes**

Crow's Dairy goat cheese curd, herb salad,

Noble bread, balsamic

**crisp Duroc pork belly**

tomato jam, charred corn, jalapeño buttermilk

#### choice of:

**\*Alaskan halibut**

baby sweet shrimp, clams, corn, fingerling potato

tomato-fennel broth

**roasted Petaluma chicken**

AZ cheddar mashed potatoes, broccolini, cipollini onion jus

**\*dry aged Duroc pork chop**

corn-hatch chili grits, chayote squash, chimichurri

**executive chef | jeremy pacheco**

**chef de cuisine | dwain kalup**

**sous chef | phil palombi & chris gillespie**

**general manager | bill parker**

#### dessert

**date-pecan cake**

goat-milk caramel gelato, sea salt, Zak's chocolate

**meyer lemon cheese cake**

lemon curd, blueberry gelato



\*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

# LON's

## Classics

### Starters

**"fritto misto"** | calamari strips, shrimp, red onion, pickled nopales, aji amarillo aioli 15

**\*Himalayan salt seared ahi tuna** | yuzu-soy sauce, togarashi cracker, cilantro, pickled onion 19

#### tortilla soup

pulled chicken, avocado, tortilla strips 9

**hermosa salad** | local greens, Crow's Dairy goat cheese, apples, pecans, pomegranate vinaigrette 10

**baby gem lettuce "wedge"** | house pancetta, Abby Lee tomatoes, pickled onions, quark "ranch" 11

#### ricotta gnudi

charred corn, smoked almond butter, parmesan 12

### Entrées

**roasted Petaluma chicken** | AZ cheddar mashed potatoes, broccolini, cipollini onion jus 29

**\*Scottish salmon** | blistered tomatoes, roasted corn, tomatillo buttermilk, corn crisp 32

**\*pecan grilled filet mignon** | crisp potatoes, creamed greens, Nueske bacon, red wine demi 44

**braised beef shortribs** | goat cheese polenta cake, summer squash, pickled onion, cilantro, ancho vinaigrette 34



### Sides For Sharing

**broccolini** 9  
garlic, feta, pepper flakes

**crème fraîche mashed potatoes** 8

**truffle mac 'n' cheese** 13  
Hayden Mills pasta, truffle goat cheese

**parmesan truffle fries** 9  
truffle dipping sauce

**roasted local squash** 9  
tomato, corn, feta cheese

**blistered shishito peppers** 9  
lime salt

**tempura maitake mushroom** 11  
soy dipping sauce

### \*\*Wood Fired

**\*18 oz Sterling Silver ribeye** 52

**\*6 oz Snake River wagyu strip** 46

**6 oz Tristan lobster tail** 50  
served with asparagus, butter & lemon

*Tristan lobster tails have an extraordinarily sweet succulent taste & a texture unlike any other. Tristan lobsters are from the deep, cold waters of Tristan da Cunha in the south Atlantic, the most remote inhabited island in the world.*

#### add ons

sautéed shrimp 12  
smokey blue cheese butter 5  
peppercorn sauce 3  
house steak sauce 3

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\*\*wood fired specialties are not eligible for preferred diner discounts