

LON's

Globally inspired Arizona fare

Signature Drinks

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

house bottled cocktails

the stetson 14

El Silencio mezcal, curacao, lime juice, prickly pear, agave nectar

painted desert 14

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

silver tongue 14

Azunia reposado, Tempus Fugit Creme de Banana, Drambuie, orange juice, Mi Casa Bitters

pink lady 14

Grand Canyon Distillery Silver rum, Luxardo Apricot liqueur, curaçao, simple syrup, cherry bitters

cocktails on tap

hermosa mule 10

vodka, ginger beer, lime juice

house margarita 10

agave, local Sun Orchard juices

executive chef | jeremy pacheco

chef de cuisine | dwain kalup

sous chef | chris gillespie & oscar valles

general manager | jon dils



Seasonal

tasting menu - choose one item from each section below
\$75

first

*Pink Ribbon oysters 20

pomegranate mignonette, horseradish-tomato sauce

*Kona kampachi crudo 19

mandarin orange, marinated cucumber, shiso emulsion, pickled fresno chili

house Mangalitsa prosciutto 19

local dates, pistachio cracker, micro arugula
QCOM bourbon barrel-aged balsamic

appetizer

roasted Florida gulf shrimp 18

smoked tomato, lemon, dill, spicy greens, fresh horseradish

smoked butternut squash soup 12

toasted seed granola, maple cream

ricotta agnolotti 16

wagyu oxtail ragu, local Pecorino, arugula pesto

entree

*La Belle Farms duck 38

roasted breast, mesquite-duck confit crepe, wild mushroom, glazed acorn squash, huckleberry jus

*roasted branzino 38

chorizo emulsion, smoked mussels, saffron bomba rice, pickled peppers

*Rovey Dairy lamb 48

belly, loin & sausage
marble potatoes, baby carrots, pomegranate glaze, confit pistachios, lamb jus

dessert

tres leches flan 11

almond tuile, coffee creme anglaise

pecan-apple tart 11

vanilla ice cream, cinnamon syrup

*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 to Share

lobster tempura | pickled red onion,
shishito peppers, aji amarillo aioli 24

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

sizzling house bacon | house pepper bacon,
aged sherry vinegar, maple syrup, Noble bread 16

Starters

tortilla soup
chicken, avocado, tortilla strips, cilantro 10

hermosa salad | local greens, Crow's Dairy goat cheese,
apples, pecans, pomegranate vinaigrette 11

baby gem lettuce | house pancetta, pickled onions
heirloom cherry tomatoes, Rovey blue cheese dressing 11

roasted vegetable salad
brussels sprouts, cauliflower, stracciatella cheese,
local pistachios, golden raisins, mesquite vinaigrette 12

seared La Belle foie gras
brown bread, foie gras butter, poached apple,
peppercorn sauce 24

Entrées

Mary's chicken | herbed farro, glazed baby turnips,
green beans, pear salad, roasted chicken jus 32

***Scottish salmon** | charred cauliflower, braised fennel,
golden raisins, pine nuts, smoked lemon butter 32

***pecan grilled filet mignon** | truffle spinach fondue,
crisp potato cake, glazed cipolini onion, red wine demi 44

braised beef short ribs | smoked tomato chutney,
semolina gnocchi, local mushrooms, tobacco onions 36

Viking Village dayboat scallops
mushroom-truffle risotto, lemon-parsley emulsion,
fennel pollen 36

Sides For Sharing

green beans 9
garlic, feta, pepper flakes

crème fraîche mashed potatoes 9

truffle mac 'n' cheese 13
Sonoran Pasta Co. trottelle pasta
truffle goat cheese

parmesan truffle fries 9
truffle dipping sauce

caramelized brussels sprouts 9
bacon, mesquite butter

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Wood Fired

***16 oz Dry-Aged Angus Striploin** 59

***20 oz Bone-In Angus Ribeye** 59

***16 oz Bone-In Duroc "Tomahawk" chop**
apple-date mostarda 38

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

add ons

King Crab "Oscar"

asparagus, chimayo hollandaise 25

La Belle Farms foie gras 18

sautéed Florida shrimp (4) 13

seared sea scallop (3) 14

foie gras butter 8

peppercorn sauce 3

house steak sauce 3

chimayo chili hollandaise 3

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