

LON's

Globally inspired Arizona fare

Signature Drinks

Seasonal

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

tasting menu - choose 1 item from each section below
\$75

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 | phil palombi & chris gillespie

general manager | bill parker



first

*Pacific oysters 20

cucumber-yuzu gelee

*Dungeness crab salad 19

avocado, local citrus, radish sprouts, citrus vinaigrette, piquillo pepper emulsion

*wagyu beef tartare 19

confit shallot, mustard seed, chimayo chili, egg yolk salt & vinegar potato chips

appetizer

sea scallop & crisp confit pork belly 18

grape yogurt, pickled grapes, parsley-sesame granola

local mushroom soup 12

gouda emulsion, noble croutons, truffle oil

ricotta gnudi 16

pancetta, asparagus, local pecorino cheese, 10 year balsamic vinegar

entree

*La Belle Farms duck 36

smoked breast, duck confit croquette, charred carrot puree, swiss chard, date butter

*Alaskan halibut 42

Morel mushrooms, sugar snap peas, truffle fingerling chips l'ittoi onion pesto

*Rovey Dairy lamb 48

roasted loin, crisp belly, lamb sausage English peas, braised fennel, tomato confit, black garlic jus

dessert

buttermilk panna cotta 11

cardamom marinated local strawberries, rhubarb compote

key lime cheese cake 11

coconut sorbet, blueberry sauce, coconut-graham cracker crust

LON's

Classics

Starters

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

tortilla soup

pulled chicken, avocado, tortilla strips 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

pickled local beets

arugula, shaved fennel, pickled strawberry
pistachio-goat cheese puree 12

seared La Belle foie gras

fruit & nut bread, foie gras mousse, rhubarb jam
port wine reduction, rosemary powder 22

Entrées

roasted Petaluma chicken | AZ cheddar mashed potatoes,
broccolini, cipollini onion jus 30

***steelhead trout** | Sonoran wheat berries, golden raisin,
preserved lemon, roasted cauliflower, meyer lemon foam 32

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

braised beef short ribs | goat cheese polenta cake,
green tomato chutney, smoked corn-chili broth 36

Arizona mushroom risotto

truffle butter, lemon, chives, fennel, parmesan 28

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

caramelized brussels sprouts 9
bacon, mesquite butter

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Wood Fired

***8 oz Snake River Farms Wagyu Striploin** 56

***20 oz Prime Bone-in Ribeye** 59

***16 oz Duroc Pork "Tomahawk" Chop**
grilled pineapple, barbacoa sauce 38

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

add ons

Dungeness crab "Oscar"
asparagus, chimayo hollandaise 25
La Belle Farms foie gras 18
sautéed shrimp (3) 12
seared sea scallop (2) 13

peppercorn sauce 3
house steak sauce 3
chimayo chili hollandaise 3

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

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