



BEGININGS

FRENCH ONION SOUP

SOURDOUGH | PROVOLONE | FRESH CHIVES

CRISPY CALAMARI 13

MEYER LEMON AIOLI | ZESTY COCKTAIL SAUCE

MACHO NACHOS 11

HOUSE MADE CHIPS | CHEESE | JALAPEÑO
PICO DE GALLO | SOUR CREAM | GUACAMOLE

SEDONA SPICY CHICKEN WINGS 12

BLUE CHEESE | CELERY | CARROTS

REDS CHICKEN SATAY 10

PEANUT SAUCE | FRESH CILANTRO | JICAMA SLAW

GREEK PLATTER 13

BABY ARUGULA | FETA CHEESE | KALAMATA OLIVES
ROASTED SWEET PEPPERS | MARTINATED ARTICHOKE
PICKLED RED ONION | OLIVE OIL | LAVASH CRACKER

SOUTHWESTERN CRISPY EGG ROLLS 12

CHICKEN | BLACK BEANS | CORN | HOUSE MADE ROASTED SALSA

CAPRESE MARTINI 12

BOCCONCINI | HEIRLOOM TOMATOES | BALSAMIC ESSENCE
MICRO BASIL | BASIL OIL | ROASTED PINE NUTS

BAJA SHRIMP COCKTAIL 15

HOUSE MADE CITRUS COCKTAIL SAUCE | FRESH LEMON

OXIGEN BAR

BABY SPINACH & BLUEBERRY SALAD 12

FARM FRESH GOAT CHEESE | CANDIED WALNUTS
RASPBERRY WALNUT VINAIGRETTE

*REDS SOUTHWESTERN CAESAR SALAD 12

SOUTHWESTERN CAESAR DRESSING
FRIED CAPERS | SPICED PEPITAS | PARMESAN CHEESE CRISP
CHERRY TOMATOES | CROUTON

AVOCADO CAPRESE SALAD 13

BABY ARUGULA | HEIRLOOM TOMATOES | FRESH MOZZARELLA
OLIVE OIL | HONEY | BALSAMIC VINEGAR

BEET TARTARE 12

BABY ARUGULA | RED & GOLDEN BEETS | GOAT CHEESE
CANDIED PECANS | BASIL OLIVE OIL | ORANGE VINAIGRETTE

PROTEIN ADDITIONS

CHICKEN 6 | SHRIMP 10 | SALMON 12

HAND HELD

CHEESE STEAK 17

SHAVED NEW YORK | CREAM CHEESE
GRILLED BELL PEPPERS & ONIONS | FRENCH BAGUETTE

THE RANCHER 16

GROUND CHUCK | WHITE CHEDDAR CHEESE | SLICED TOMATOES
APPLEWOOD SMOKED BACON | SHREDDED GREENS
GRILLED ONION | BRIOCHE BUN | BREAD & BUTTER PICKLES

CITRUS GARLIC GRILLED CHICKEN 16

TOASTED FOCACCIA | PROVOLONE CHEESE | PESTO AIOLI
PICKLE RED ONIONS | PEPPEROCINIS

SIDES 5

FRENCH FRIES | SWEET POTATO FRIES
GREEN SALAD | ONION RINGS | COLE SLAW

OVEN MITTS

MARGHERITA 15

OVEN ROASTED TOMATOES | MOZZARELLA | FRESH BASIL

PEPPERONI 16

MARINARA SAUCE | MOZZARELLA

PEAR AND GORGONZOLA 15

FRESH SPINACH | GRILLED ONION | OLIVE OIL
BALSAMIC ESSENCE

JAMBALAYA 16

ANDOUILLE SAUSAGE | HOUSE MADE TOMATO SAUCE
RED ONION | BELL PEPPER | CAJUN SPICE

ITALIAN COAST

SHRIMP LINGUINI 25

SCAMPI STYLE SHRIMP | PERNOD
LEMON-BUTTER-WHITE WINE SAUCE
TEAR DROP TOMATOES | CILANTRO | CHILI FLAKES

SHORT RIBS PAPADELLE 26

BRAISED SHORT RIBS | PARMESAN CHEESE | CRISPY ROSEMARY

FETTUCCINI ALFREDO 17

FRESH GARLIC | PARMESAN CHEESE BLEND | CRISPY BASIL
GARLIC TOAST

Add Chicken 6/Add Shrimp 10

LAND AND SEA

CHICKEN PICATTA 23

WHIPPED POTATOES | FRESH LEMON | PICATTA SAUCE

WILD ATLANTIC SALMON 29

PAN SEARED | JASMINE RICE | SEASONAL VEGETABLES
PINEAPPLE SALSA

WHITE FISH FILET 25

BUTTER SAUTÉED | JASMINE RICE | TOMATO BASIL RELISH
FRESH ARUGULA

SIMPLY SAGE GRILLED CHICKEN 22

JASMINE RICE | SEASONAL VEGETABLES
MUSHROOM RAGU | FRESH SAGE

BRAISED SHORT RIBS 32

WHITE CHEDDAR WHIPPED POTATOES | FRIED SHALLOTS
RED PEPPER COULIS

N.Y. STEAK / 12OZ 38

ROASTED FINGERLING POTATOES | SAUTÉED GREEN BEANS
GRILLED ONIONS | MELTED BLUE CHEESE

FILET MIGNON / 8OZ 42

ROASTED FINGERLING POTATOES | SAUTÉED GREEN BEANS
COGNAC-PEPPERCORN DEMI-GLAZE

**Eating raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

20% Gratuity will be added to parties of 6 or more.