

## NOW OR LATER DESSERTS

Enjoy now or savor later we will happily box one up for you to enjoy later

Vanilla Bean Crème Brulee *gf* 10

Erotica 12

Real New York Cheesecake 12

Homemade Chocolate Peanut Butter Cup *gf* 10

## STARTERS

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Fried Artichoke Hearts Sriracha ranch 12

Buffalo'd Cauliflower Special spicy seasoning & oven roasted *gf* 14

Shrimp Cocktail Citrus cocktail sauce *gf* 15

Charcuterie Board Assorted fine meats & cheeses \* 18

Grilled Avocado Rustic bread, olive oil, & grilled lime \* 12

Dip Trio House-made hummus, spicy feta dip & black bean spread served with warm pita 10

Buttermilk Fried Chicken Strips Marinated, fried juicy & crispy 13

Onion Ring Tower Ranch & Aioli 11

Mussels & Clams Sautéed in white wine, chef's seasonings, Spanish chorizo & toast points \* 14

## FLATBREADS

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Heirloom Tomato Olive oil, mozzarella & basil 10

Prosciutto & Arugula Garlic, parmesan & sweet peppers 13

Mediterranean Spinach, feta, parmesan, tomatoes, red onion, Kalamata olives & garlic olive oil 10

Wild Mushroom Mushroom medley, artichokes & Ricotta cheese 12

BBQ Chicken Grilled BBQ chicken, cheddar cheese & red onions 14

Street Taco Slow cooked red chili beef, onions, cilantro, cabbage with chili lime drizzle 14

Sub GF Dough add \$2.00

## AMERICANA

SIDE CHOICES- HAND CUT FRIES, SWEET FRIES OR COLESLAW  
SUB SIDE SALAD 2.50 OR ONION RINGS 2.00

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Arizona Burger Arizona raised Angus beef, brioche bun & cheddar cheese 15

Veggie Burger Basil aioli 14

Turkey Burger Provolone cheese & guacamole 16

Sedona Club Turkey, ham, bacon, Swiss, LT & garlic aioli 15

Jalapeño Chicken Sandwich Pepper jack cheese, jalapeño bacon & garlic aioli 15

Southwest Steak Sandwich Onions, Poblanos & red peppers served with Havarti & horseradish aioli on a local baguette 16

## A CONSCIOUS EATERY

# SALADS

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**House Salad** Cucumbers, pecans, feta, balsamic vinaigrette *gf* **Lg 10 / Sm 6**

**Heirloom Burrata Salad** Heirloom tomatoes, basil, Burrata cheese, olive oil  
white balsamic reduction *gf* **14**

**Caesar Salad** Romaine, croutons, grated parmesan \* **Lg 12 / Sm 7**

**Mighty Greens** Chopped baby kale & arugula with citrus supreme's, parmesan crisps  
pumpkin seeds, honey dijon *gf* **14**

**Steak & Mushroom Salad** Sautéed mushrooms & onions, on a bed of spring mix  
bleu cheese crumbles, cucumber and tomatoes & balsamic vinaigrette *gf* **18**

**Cobb Salad** Grilled chicken, bleu cheese crumbles, hard-boiled egg, bacon, avocado  
tomatoes & ranch dressing *gf* **16**

**Soup du jour- Bowl 8.95 / Cup 4.95**

Add Salmon, Ahi or Shrimp to any salad \$12 Add Chicken \$6

# SIGNATURES

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**Seared Scallops** Chive beurre blanc, cauliflower rice & seasonal vegetables *gf* **32**

**Pork Porterhouse** Apple chutney, bacon brussel sprouts & roasted fingerlings *gf* **26**

**Keto Plate** Grilled marinated chicken breasts, sautéed seasonal vegetables & sliced avocado *gf* **24**

**Grilled Salmon** White wine citrus glaze, cauliflower rice & sautéed spinach *gf* **32**

**Braised Short Ribs** Garlic mashed potatoes, roasted baby carrots & natural jus *gf* **30**

**Meatloaf** Garlic demi-glaze, bacon roasted brussel sprouts & garlic mashed potatoes *gf* **24**

**Prime NY Steak** Shallot demi-glaze, seasonal vegetables & garlic mashed potatoes *gf*  
**8oz cut 28 / 16oz cut 40**

**Filet Mignon** Tenderloin of beef, bleu cheese butter, garlic mashed potatoes  
seasonal vegetables *gf* **4oz cut 28 / 8oz cut 38**

**Roasted Chicken** 1/2 Roasted chicken, cauliflower rice, seasonal vegetables *gf* **24**

**Ahi Tuna Sun Ramen Bowl** Cilantro, hard-boiled egg, edamame, shiitake mushrooms  
carrots, white onions & pickled cabbage **24**

**Sticky Rib** Slow roasted 1/2 rack of baby back ribs with sweet chili sauce & coleslaw *gf* **26**

**Cauliflower Steak** Cashew crusted, oven roasted, brushed with garlic oil, baby carrots  
chimichurri sauce *gf* **24**

**Quinoa Bowl** Lemon coconut quinoa, arugula, beets, broccolini, carrots  
kale & ginger coconut soy sauce *gf* **19**

Add ~ Ahi, Shrimp or Salmon 12; Add ~ Chicken 6

Eating raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
GF Indicates Gluten Free.

\*Can be made Gluten free upon request

**20% Gratuity will be added to parties of 6 or more. No separate checks.**