



STARTERS

CARAMELIZED ONION SOUP 10

Garlic bread croutons, gruyere, cotija, oaxaca cheese

CLASSIC SHRIMP COCKTAIL 11 GF, DF

Resort-grown citrus, wasabi style cocktail sauce, fresh grated horseradish

CHARCUTERIE & CHEESE 13

Artisanal bread & whole grain mustard

FROM NATURE

ALL PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

CAESAR 10 GF, VEG

Dressed tableside, resort grown lemon, cojita cheese, cracked pepper and garlic emulsion

ICEBERG WEDGE 11 GF

Hickory smoke bacon, blue cheese crumbles shaved red onion, green goddess dressing

THE GOLD ROOM SALAD 9 V

Snipped local baby greens, heirloom tomatoes, crisp Asian pear, garden grown basil, pickled carrot, seedless cucumber, hibiscus ginger vinaigrette

ABOVE LAND

SMOKED PACIFIC SALMON* 27 GF, DF

Chickpea hummus, garlic wilted spinach, basil lemon aioli

SMOKED SHORT RIB STROGANOFF 24

Pappardelle egg noodles, farmers mushroom, sour cream, veal stock reduction

BUTCHER CUT PORK CHOP* 30 DF

Sweet potato tots, gochujang pepper bbq

GRILLED CAULIFLOWER STEAK 21 V, GF, DF

Lemon dressed arugula salad, sugared white raisins, cracked pepper, toasted pine nuts

OSCAR STYLE PACIFIC ROASTED SNAPPER 29 DF

Sautéed, asparagus, blue crab topped, béarnaise sauce

LOCALLY SOURCED CHOP HOUSE SPECIALTIES*

10-OUNCE FREE RANGE CHICKEN BREAST 26

18-OUNCE DRY AGED RIB EYE 35

8-OUNCE GRASS FED BEEF FILET 32

ADDITIONS: 2 DOLLARS EACH

Sauces: Housemade Steak Sauce, Béarnaise Sauce, Garlic Butter
Sides: Grilled Asparagus, Garlic Spinach, Candied Carrots, Creamed Corn

LEGENDARY COCKTAILS

Made with fresh fruits and herbs from our Chef's Garden

APEROL SPRITZ

12

Prosecco, Aperol, club soda,
garnished with fresh kumquat

SKYLINE MARTINI

12

Grey Goose Vodka, dash olive juice,
blue cheese thyme stuffed olives

FRENCH 75

12

Bombay Sapphire Gin, Prosecco, simple
syrup, fresh lime juice, garnished
with honeysuckle flower

LOOKOUT MULE

10

Tito's Vodka, fresh muddled pomegranate,
Fever Tree Ginger Beer, fresh lime,
garnished with fresh resort-grown mint

WHISKEY SOUR

12

Woodford Reserve, fresh lemon and lime
juice, garnished with fresh rosemary

RED SANGRIA

10

Red wine, peach liqueur, cranberry juice
garnished with fresh resort-grown
mint and orange

WHITE SANGRIA

10

White wine, orange liqueur, apple juice
garnished with fresh mango
and maraschino cherry

WINE

SPARKLING

| | |
|--|-----------|
| Ruffino | 7 35 B |
| Faire La Fete Cremant Brut | 14 48 B |
| Nicolas Feuillatte "Gastronom Reserve" | 88 B |
| Heidsieck "Monopole" | 105 B |
| Perrier Jouet Grand Brut | 150 B |

WHITE

| | |
|---|-----------|
| Jacob's Creek, Pinot Grigio, Australia | 9 36 B |
| Jacob's Creek, Chardonnay, Australia | 9 36 B |
| Imagery, Chardonnay, California | 10 38 B |
| Terlato "Friuli", Pinot Grigio, Italy | 12 46 B |
| Laetitia, Chardonnay, Arroyo Grande Valley | 14 54 B |
| Saracina, Sauvignon Blanc, Mendocino County | 15 58 B |
| Jordan Chardonnay | 95 B |
| Stone Street, Chardonnay, Alexander Valley | 110 B |

RED

| | |
|--|-----------|
| Jacob's Creek, Cabernet, Australia | 9 36 B |
| Jacob's Creek, Merlot, Australia | 9 36 B |
| Tribute, Pinot Noir, Monterey County | 10 38 B |
| Chateau St. Michelle, Merlot, Indian Wells | 11 42 B |
| Qupe, Syrah, Central Coast | 13 48 B |
| Cambria "Julia's Vineyard", Pinot Noir | 15 58 B |
| Details, Cabernet, Sonoma County | 15 58 B |
| Austin Hope, Cabernet, California | 90 B |
| Patz & Hall Pinot Noir | 100 B |
| Faust, Cabernet, Napa Valley | 110 B |
| Prisoner Red Blend | 115 B |

BEER

DRAFT 10

Barrio Blonde
Barrio Rojo
Dragoon IPA
Dos XX Lager
San Tan Amber
Miller Light 8

BOTTLES 7

Budweiser
Bud Light
Coors Light
Michelob Ultra
Corona
Stella Artois

CAN 10

Toole IPA
Dragoon Pilsner
San Tan Juicy Jack

DRINKS

SODA 6

Sierra Mist, Diet Pepsi or Pepsi

ICED TEA 6

Prickly Pear or Country

VOSS BOTTLED WATER 8

Still or Sparkling

WESTWARD LOOK HISTORY

The property was built in 1912, just after Arizona became a state. By the 1940s, it became a thriving dude ranch, and by the 1960s, it was well on its way to becoming the 244-room property it is today.

In 1972, Westward Look named its premier restaurant The Gold Room, and began a 25 year tradition of tuxedoed waiters preparing tableside Continental dishes on linen covered tables.

In 1996, The Gold Room evolved to GOLD, still serving fine cuisine but in a more casually elegant setting. The menu focused on the Southwest and Sonoran ingredients so prevalent in Southern Arizona.

Today, under the direction of Executive Chef Todd Sicolo, GOLD guests will enjoy a menu that was thoughtfully based on the freshest ingredients that are currently available.