



## DINNER FALL | WINTER

### STARTERS

**LOBSTER BISQUE 10** GF

Lobster, sweet sherry, softened cream, chives

**SCALLOPS "COQUILLE ST. JACQUE" 12** GF

Caramelized wild mushrooms, madeira cream, truffle oil

**CHARCUTERIE & CHEESE 13**

Artisanal cured meat, cheese, spiced nuts olives, artisanal bread

**PROSCIUTTO & MELON 11** DF

Fresh basil nage, cured olives, extra virgin olive oil

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### FROM NATURE

ALL PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

**CAESAR 10** GF, VEG

Resort-grown lemon, cojita cheese, cracked pepper and garlic emulsion

**BUTTER LETTUCE & STRAWBERRIES 11** GF

Lemon crema, aged feta, candied pork lardons, cracked pepper

**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 & WATER

**FILET OF BEEF "OSCAR" 34** DF

Grilled asparagus, butter poached blue crab, béarnaise sauce

**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

**CHILEAN SEABASS 32** DF, GF

Pan roasted, grilled green onions, curry-ginger butter sauce

**FRIED EGGPLANT STEAK 24** V, GF, DF

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

**CASHEW DUSTED PACIFIC ROASTED SNAPPER 29** DF, GF

Shallot wilted spinach, lemon butter reduction, fresh thyme

**STEAK & FRITES 32**

Charred 16-ounce New York strip steak, hand-cut fries, homemade steak sauce

# 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,  
Dr. Pepper, Diet Dr. Pepper, Mountain Dew

## 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.