

LUNCH

FALL | WINTER



STARTERS 7

SOUP OF THE MOMENT

Ask your server for today's creation

CHIPS & SALSA DF, GF, VEG

Smashed resort-grown avocados, tomatoes fresca, fresh cilantro

SEARED AHI TUNA DF, GF

Resort-grown avocado, pickled shallots, shaved Fresno pepper, gochujang bbq drizzle

LOADED POTATO SKINS DF, GF

Achiote pulled pork, candied bacon, cotija cheese, roasted jalapeno sour cream

SHRIMP CEVICHE DF, GF

Lime spiced shrimp, fresh cilantro, avocado, sea salted tortilla chips

ALMOND STUFFED DATES DF, GF

Bacon wrapped, spiced with chipotle salt and brown sugar

FROM NATURE

ALL PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

CAESAR GF, VEG

Dressed tableside, resort grown lemon, cotija cheese, cracked pepper, garlic emulsion

10

GREEN APPLE & SPINACH SALAD GF, VEG

Salted cashews, vinegar poached white raisins, pepper local goat cheese

11

PUB SALAD

Tossed to order - crisp lettuce, shaved carrots, applewood bacon, aged cheddar cheese, basil buttermilk ranch dressing

9

COBB SALAD WRAP

Wrapped to order, Crisp lettuce, shaved onion, egg, bacon, black olives, blue cheese, basil buttermilk ranch

12

ADD UPS: 8

Basil Grilled Free Range Chicken or Rocky Point Shrimp

ABOVE LAND

Your Call for a Side...Terracotta Potted Green Salad Or Smoke Sea Salted Fries

SMOKED CORNED BEEF ON RYE

House dressing, salt and vinegar slaw

18

GRASS FED BURGER*

LTO, housemade pickles, smoked sea salted fries, with or without american cheese

19

BARBEQUED PORK TOSTADA GF

Ranch style beans, pickled corn, radish, oaxaca cheese, fresh cilantro

20

PRICKLY PEAR BBQ CHICKEN DF, GF

Applewood bacon, roasted jalapeño aioli, crisp lettuce, vine ripe tomato

18

PORTABELLA BURGER GF, VEG

Shaved red onion, thick-cut tomato, smoked garlic mayo, aged blue cheese

17

*Consuming raw and undercooked food may be hazardous to your health. | Prices are exclusive of tax and gratuity

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN



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, Dr. Pepper, Diet Dr. Pepper
Diet Pepsi or Pepsi, Mountain Dew

COFFEE POT 9

TEA POT 7

ICED TEA 6

Prickly Pear or Country

VOSS BOTTLED WATER 8

Still or Sparkling

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

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.