

BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

THE BURGER* 15

Choice of cheese, assorted toppings, house cheddar bun

THE VEGAN BLT 13

Smokey tempeh "bacon," butter lettuce, heirloom tomato, avocado, sprouts, vegan mayo

THE CLUB 14

Turkey breast, ham, applewood smoked bacon, tomato, roasted garlic mayo, chipotle garlic bread

GRILLED CHICKEN SANDWICH 14

Aged cheddar, bacon, avocado, pesto mayo

FRENCH DIP SANDWICH* 15

Sliced prime rib, swiss, horseradish, hoagie bun, au jus

ULTIMATE STEAK SANDWICH* 18

Filet steak, spinach, tomato, oven-roasted tomato mayo, crispy onions, bleu cheese peppercorn house bun

#1 AHI TUNA LETTUCE WRAPS* 15

Cucumber, jicama, micro greens, sprouts, siracha, cilantro vinaigrette

SALADS

CAESAR SALAD 12

Hearts of romaine cheese, focaccia croutons, shaved reggiano

Rotisserie chicken 15

Grilled salmon* 18

Grilled shrimp* 16

GRILLED CORN AND QUINOA SALAD 15

Cherry tomato, avocado, cucumber, goat cheese, crispy tortilla strips, micro cilantro, herb vinaigrette dressing

THE COBB SALAD 16

Shaved iceberg, romaine, rotisserie chicken, bacon, avocado, bleu cheese, tomato, scallions, hard boiled egg, derby dressing

#1 AHI TUNA SALAD* 18

Scallions, cucumbers, mushrooms, local greens, soba noodles, soy cilantro vinaigrette


SPECIALTIES

ROTISSERIE CHICKEN 25

3-hour spit roasted, thyme infused half chicken, garlic mashed potatoes, pan sauce

CEDAR PLANK LOCH DUART

SALMON FILET* 30

Pineapple mustard glaze, herbed hollandaise 

FILET MIGNON* 32

10 oz USDA Natural Beef, grilled over pecan & oak woods

NEW YORK STRIP* 32

12 oz USDA Prime Natural Beef, grilled over pecan & oak woods

Items served 'a la carte

House made Steak Sauce or Béarnaise 3

STARTERS

ARIZONA GRAND TOMATO BISQUE 9

Mini New York cheddar grilled cheese

SPICY AHI AND AVOCADO TOWER* 18

Soy ginger vinaigrette, house made hot sauce, micro cilantro and radish sprouts

DEVEILED EGG TRIO 12

Pancetta bacon, classic and pulled pork

GRILLED ARTICHOKE 13

Roasted garlic mayo, garlic brown butter

2 DOZEN PEI MUSSELS 18

Chef's weekly creation

FRIED CALAMARI 12

Roasted tomato chipotle sauce, jalepeño aioli

WOOD FIRED PIZZAS

MARGHERITA PIZZA 13

Tomato sauce, buffalo mozzarella, fresh basil

FILET BLEU CHEESE PIZZA 16

Tenderloin, mozzarella and bleu cheeses, asparagus, roasted mushroom, garlic cream

BBQ ROTISSERIE CHICKEN PIZZA 16

Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA 16

Alfredo sauce, mozzarella, red pepper flakes, crisp angel hair

WILD MUSHROOM PIZZA 16

Roasted garlic, pesto, truffle oil, truffle cream, mozzarella

ROASTED VEGETABLE PIZZA 15

Squash, zucchini, roasted mushrooms, oven roasted tomato, eggplant, olives, goat cheese

SIDES

HAND CUT FRIES 6

SWEET POTATO FRIES 7

GRILLED CORN & PARMESAN CHEESE 6

GARLIC MASHED POTATOES 7

MAC & CHEESE 7

SHAVED ONION RINGS 7

SAUTÉED BABY PORTOBELLOS 7

GLAZED ASPARAGUS 7

BRUSSEL SPROUT SALAD 8

Tender leaves, marcona almonds, bacon, raisins, warm mustard vinaigrette

HOUSE SALAD 8

Mixed greens, roasted mushrooms, bacon, croutons

DESSERTS

WARM CHOCOLATE CHUNK COOKIE 10

With caramel ribbon ice cream

BANANAS FOSTER DECADENCE 10

Caramelized bananas, chocolate diablo cake, candied pecan butter rum ice cream

DECONSTRUCTED APPLE CRISP 10

Brown sugar ice cream, cranberry coulis

HOUSE MADE DOUGHNUTS 10

Hot chocolate, dipping trio of salted caramel, chocolate nutella, lemon raspberry

*Arizona State Health Department requires us to inform you:

These items can be served raw or undercook. Consuming raw or undercook poultry, meats, eggs, seafood and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to parties of six or more. One check per table. Personal checks not accepted.

CHAMPAGNE & SPARKLING

Lunetta Prosecco 8 / 30
(Italy)

Stellina di Notte Moscato 9 / 34
(Italy)

Moet & Chandon "Imperial" 16 / 60
(Epernay, France)

CHARDONNAY

CK Mondavi Willow Springs 8 / 30
(California)

Francis Ford Coppola "Director's" 10 / 38
(Sonoma County, California)

Rodney Strong "Chalk Hill" 12 / 46
(Sonoma, California)

Sonoma Cutrer 14 / 52
(Russian River, California)

OTHER WHITES

Chateau Ste. Michelle Riesling 8 / 30
(Columbia Valley, Washington)

Kim Crawford Sauvignon Blanc 11 / 42
(Marlborough, New Zealand)

Bottega Vinaia Pinot Grigio 11 / 42
(Trentino)

PINOT NOIR

Belle Glos "Meiomi" Pinot Noir 10 / 38
(California)

Row Eleven "Vinas 3" 12 / 46
(Monterey, California)

Davis Bynum 14 / 54
(Russian River, California)

MERLOT

CK Mondavi Wildcreek Canyon 8 / 30
(California)

St. Francis 12 / 46
(Sonoma, California)

CABERNET SAUVIGNON

CK Mondavi Wildcreek Canyon 8 / 30
(California)

Beaulieu Vineyards 9 / 34
(Rutherford, California)

B.R. Cohn "Silver Label" 12 / 46
(North Coast, California)

Charles Krug "Napa Valley" 15 / 58
(Napa Valley, California)

OTHER REDS

Rosenblum "Vintner's Cuvee" Zinfandel 9 / 34
(California)

Rosenblum "Stark Raving" Malbec 10 / 38
(Argentina)

Michael David "6th Sense" Syrah 10 / 38
(Lodi, California)

GRAND COCKTAILS 12

GRAND COSMOPOLITAN

Grey Goose L'Orange Vodka,
cranberry juice, fresh lime

CHERRY OASIS

Grey Goose Cherry Noir, Sierra Mist,
sweet and sour, fresh lime juice,
garnished with a cherry

DISARONNO SPLASH

Amaretto Disaronno, Grey Goose Cherry Noir,
sweet and sour, with a splash of grenadine

BUCKHORN MULE

Spring 44 Vodka, ginger beer, fresh lime juice,
garnished with a fresh strawberry and cucumber

THE DEEP EDDY

Deep Eddy Grapefruit Vodka, grapefruit juice,
fresh lemon, simple syrup, splash of sierra mist,
garnished with rosemary

ULTIMATE MARGARITA

Avion Blanco Tequila, Cointreau, sweet and sour, fresh
lime juice, with a Grand Marnier float

BEERS

DRAFT BEERS 8.00

Stella Artois

Hand-crafted premium beer from Belgium

Deschutes Mirror Pond

Quintessential pale ale from Oregon,
hop-forward aroma and flavor

Sam Adams Seasonal

Sam Adams featured beers throughout the year

Four Peaks Kiltlifter

Scottish-style ale brewed locally in Arizona

DOMESTIC BOTTLED BEERS 5.50

Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Lite, Sharp's

IMPORTED BOTTLED BEERS 6.50

Corona, Heineken, Heineken Light, Dos Equis Lager,
Amstel Light, Guinness

CRAFT BOTTLED BEERS 6.50

Samuel Adams, Samuel Adams Angry Orchard,
Four Peaks 8th Street Ale, Blue Moon White Ale