

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

THE PILGRIM 14

Rotisserie turkey breast, sweet potato fries, stuffing inspired bun, cranberry aioli, gravy

GRILLED CHICKEN SANDWICH 14

Aged cheddar, bacon, avocado, pesto mayo, house cheddar bun

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

SALADS

CAESAR SALAD 12

Hearts of romaine cheese, focaccia croutons, shaved reggiano

Rotisserie chicken 15

Grilled salmon* 18

Grilled shrimp* 16

BRUSSEL SPROUT BABY KALE SALAD 14

Tender leaves, kale, marcona almonds, bacon, craisins, warm mustard vinaigrette

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* 34

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 ARTICHOKES 13

Roasted garlic mayo, garlic brown butter

SWEET CHILE GARLIC EDAMAME 9

Ginger, soy, sesame

FRIED CALAMARI 12

Roasted tomato chipotle sauce, jalapeño 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 8

SHAVED ONION RINGS 7

SAUTÉED PORTOBELLOS 7

GLAZED ASPARAGUS 7

BRUSSEL SPROUT SAUTE 8

Bacon, shallots, goat cheese

HOUSE SALAD 8

Mixed greens, roasted mushrooms, bacon, croutons

DESSERTS

WARM CHOCOLATE CHUNK COOKIE 10

With caramel ribbon ice cream

TAHITIAN VANILLA BEAN PANA COTTA 10

Strawberries, Grand Marnier, Pistachio Biscotti

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

CHAMPAGNE & SPARKLING

- Lunetta Prosecco 8 / 30 (Italy)
- Stellina di Notte Moscato 9 / 34 (Italy)

CHARDONNAY

- CK Mondavi Willow Springs 8 / 30 (California)
- Hess “Select” 9 / 34 (Monterey, California)
- Kendall Jackson “Reserve” 12 / 46 (Sonoma County, California)
- Sonoma Cutrer 14 / 52 (Russian River, California)

OTHER WHITES

- J Lohr Reisling 8 / 30 (Monterey, California)
- Roth Sauvignon Blanc 9 / 34 (Sonoma, California)
- Bottega Vinaia Pinot Grigio 11 / 42 (Trentino)

PINOT NOIR

- Row Eleven “Vinas 3” 10 / 38 (Monterey, California)
- Belle Glos “Meiomi” 12 / 46 (California)
- Davis Bynum 14 / 54 (Russian River, California)

MERLOT

- CK Mondavi Wildcreek Canyon 8 / 30 (California)
- Benziger 11 / 42 (Sonoma, California)

CABERNET SAUVIGNON

- CK Mondavi Wildcreek Canyon 8 / 30 (California)
- Liberty School 10 / 38 (Rutherford, California)
- Joel Gott 12 / 46 (North Coast, California)
- Alexander Valley 12/46 (Sonoma County, California)
- Charles Krug “Napa Valley” 15 / 58 (Napa Valley, California)

OTHER REDS

- Rosenblum “Stark Raving” Malbec 10 / 38 (Argentina)
- Rosenblum “Vintner’s Cuvee” Zinfandel 9 / 34 (California)
- Klinker Brick Zinfandel 12 / 46 (Lodi, California)
- Michael David “6th Sense” Syrah 10 / 38 (Lodi, California)

BY THE BOTTLE

- Austin Hope “Grenache” 60 (Paso Robles, California)
- Rutherford Hill Cabernet 80 (Napa Valley, California)
- Moet & Chandon “Imperial” 85 (Epernay, France)
- Jordan Cabernet 120 (Alexander Valley, California)

GRAND COCKTAILS 12

THE DEEP EDDY

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

LEMON SAPPHIRE

Bombay Sapphire, St Germaine, lemonade, garnished with lavender and lime

RED ROCKS

Grey Goose La Poire, Peach Schnapps, cranberry, lime, garnished with a twist of lime

BLACKBERRY MANHATTAN

Bulleit Bourbon, Chambord, garnished with a blackberry and a cherry

MAKERS MARTINI

Makers Mark, Peach Schnapps, ginger ale, garnished with a sweet dark bing cherry

BACK NINE

Sweet Peach Tea Vodka, iced tea, cranberry juice, garnished with orange slice

BEERS

DRAFT BEERS 8

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 Hop Knot

India pale ale brewed locally in Arizona

DOMESTIC BOTTLED BEERS 5.50

Budweiser, Bud Light, Coors Light, Longboard Lager, Michelob Ultra, Miller Lite, Sharp’s

IMPORTED BOTTLED BEERS 6.50

Corona, Heineken, Dos Equis Lager, Guinness

CRAFT BOTTLED BEERS 6.50

Samuel Adams, Samuel Adams Angry Orchard, Four Peaks 8th Street Ale, Blue Moon White Ale, plus a seasonal selection

*Arizona State Health Department requires us to inform you:
These items can be served raw or undercooked. Consuming raw or undercooked 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.