

STARTERS

SOUP OF THE DAY Cup or bowl	4 5
TOMATO BRUSCHETTA & TOASTED BAGUETTE (V) Vine ripened tomatoes spread with fresh basil, garlic, extra virgin olive oil	8
ITALIAN MEATBALLS House marinara	10
GRILLED BEEF SLIDERS Choice of cheese, lettuce, tomato, tangy pickles, brioche bun	10
VEGETABLE & GOAT CHEESE FLATBREAD (V) Sweet goat cheese, heirloom tomato, arugula, red onions, figs, herb flat bread, sweet balsamic glaze	12
SHRIMP COCKTAIL (GF) Plump chilled shrimp, crisp iceberg lettuce, zesty house cocktail sauce	12

SALADS

Dressings: Honey Balsamic Vinaigrette, Tequila Lime, Caesar, Ranch, Blue Cheese

CHOPPED HOUSE (V) Tomato, cucumber, onions, peppers, Kalamata olives, carrots, croutons, choice of dressing Add chicken (+8), steak (+10) or salmon (+10)	10
GRILLED STEAK (GF) Mesclun greens, blue cheese, tomato, red onions, corn, avocado, peppers, pepita seeds, honey balsamic vinaigrette	14
SHRIMP & LIME (GF) Mesclun greens, feta cheese, tomatoes, avocado, red onion, cucumbers, tequila lime dressing	14

BEVERAGES

BOTTLED SODA Coke, Diet Coke, Coke Zero, Sprite	3
JUICE Orange, Cranberry	2
LEMONADE	2
LATTE	4
MOCHA	4
CAPPUCCINO	4

HOUSE COCKTAILS

SCOTTSDALE SUNSET Tequila, lime juice, agave nectar, orange liqueur, salted rim	8
DESERT BLOSSOM Gin, elderflower liqueur, lemon juice, lavender syrup, lemon	8
SAGUARO SOUR Bourbon, prickly pear syrup, lemon juice, aromatic bitters	8
SONORAN PALOMA Mezcal, grapefruit juice, lime juice, agave nectar, soda water	8
CACTUS COOLER Coconut rum, pineapple, orange, grenadine	8
PRICKLY PEAR MOJITO White rum, muddled mint leaves, prickly pear syrup, lime juice, soda water	8



ENTREES

8oz NEW YORK STRIP (GF)	25
Mushroom Cognac reduction, choice of two sides	
8oz FILET MIGNON (GF)	34
Peppercorn red wine demi sauce, choice of two sides	
PAN SEARED SALMON (GF)	25
Lemon herb butter, choice of two sides	
SLOW BRAISED BEEF RAGU	20
Mascarpone cheese over pappardelle pasta, choice of one side	
ROASTED CITRUS CHICKEN (GF)	19
Lemon herb butter, choice of two sides	
RAINBOW TROUT (GF)	20
Fresh boneless trout, tarragon cream sauce, parsley, caramelized shallots, choice of two sides	
VEGETABLE STIR-FRY (V)	16
Chef choice vegetables, steamed rice Add chicken (+8), steak (+10) or salmon (+10)	

DESSERTS

DESSERT FLIGHT OF THE WEEK	8
Ask your server for today's features	
PIE A LA MODE	8
Option of apple, cherry, or pecan pie topped with vanilla ice cream	
TRIPLE CHOCOLATE BUNDT CAKE	8
Chocolate bundt cake, bourbon chocolate, candied walnuts, glazed berries, whipped cream A la mode (+2)	
ICE CREAM	4
Ask your server for today's selection	

SIDES

SIDE SALAD	5
FRUIT CUP	5
SEASONAL VEGETABLE	4
FEATURED STARCH	4