

THE Grill KITCHEN & BAR LUNCH

Appetizers

Masa Breaded Pickle Fries 16

Masa breaded dill pickles, smoked jalapeño lime aioli

Toasted Sonoran Chili Queso Dip 16

Local corn tortilla chips, pico de gallo, cotija cheese, sour cream

Gochujang Tempura Cauliflower 18

Heirloom cauliflower, kimchi, sesame seed

Roasted Pepper Quesadilla 16

Local tortilla, traditional rajas, blended mexican cheese sour cream, pico de gallo

Add: Chicken Machaca 7 | Red Chili Pork 8

Arbol Chili Chicken Nachos 19

Roasted jalapeno queso, sonoran red chili chicken machaca, blistered rajas, cotija, cilantro, crema fresca

Shrimp "Cargot" 19

Gulf shrimp, roasted garlic lemon butter, aged parmesan, swiss, fresh lemon

Hardwood Smoked Chicken Wings 21

Carrot & celery, toasted tri pepper ranch

Sauce choices:

Garlic Spiced Buffalo | Sonoran BBQ | Gochujang Sweet Chili

Rub Choices:

Caribbean Jerk Seasoning | Southwest Spice

Soup & Salads

Add Protein To Any Salad: Chicken 7, Jumbo Shrimp 10, Char Grilled Steak 12, Grilled Salmon 10

Soup of the Day 12

Chefs Daily Creation

Strawberry and Walnut Salad 18

Local baby greens, fresh strawberry, walnuts, goat cheese, white balsamic

Classic Caesar 17

Baby romaine hearts, spiced croutons, roasted tomato, aged parmesan

Country Club Cobb 18

Romaine, heirloom tomato, smoked bacon, cheddar cheese, hard cooked egg, blue cheese, avocado, house ranch dressing

Mains & Handhelds

Chimichurri Steak Frites 28

Argentina marinated hanger steak, cilantro chimichurri, crisp garlic frites, roasted garlic aioli

Clubhouse Burger 21

Premium cab beef, cheddar cheese, smoked bacon, vine ripe tomato, crisp lettuce, house made pickles, sonoran 1000 island dressing, artisan bun

Slow Roast Prime Rib Dip 24

Ancho spiced mushrooms, caramelized onion, horseradish cream, 18-hour beef jus, soft french roll

House Smoked Pastrami Reuben 23

Chef crafted house smoked pastrami, caraway sauerkraut, swiss cheese, sonoran 1000 island dressing, local artisan marble rye bread

Cuban Pork Dip 22

Chili braised pork, smoked ham, swiss cheese, pickles, local beer mustard, soft french roll, red chili pork jus

Grilled Salmon Quinoa Bowl 26

Chilled toasted quinoa, petit greens, shelled edamame, local wilcox tomato, mayer lemon vinaigrette

Blackened Salmon Fish Tacos 23

Toasted flour tortillas, blackened salmon, marinated cabbage, pico de gallo, fresh cilantro, smoked pepper aioli, spiced mango sauce

Arizona Turkey Sandwich 21

Smoked turkey breast, thick cut bacon, arugula, swiss cheese, Wilcox tomato jam, lemon basil aioli, rustic prairie bread

Crispy Buffalo Chicken Wrap 21

Fried buffalo chicken, romaine lettuce, chopped bacon, tomato, blue cheese, buttermilk ranch, toasted flour tortilla

Seared Tuna Sandwich 24

Seared yellowfin tuna, vine ripe tomato, arugula, marinated cucumber, ponzu aioli, cracked wheat bun

**These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*