

THE
Grill
KITCHEN & BAR
DINNER

Appetizers

House Made Grilled Focaccia 19

Salted Burrata, Marinated Petit Tomato, Baby Arugula, Fresh Basil, Calabrian Peperonata, Imported Olive Oil

Mesquite Smoked Spinach Artichoke Dip 17

Smoked Onion Cream, Petit Spinach, Grilled Artichoke, Roasted Red Pepper, Imported Parmesan, Grilled Flatbread

Shrimp Scampi 26

Garlic Seared Jumbo Shrimp, Roasted Garlic Butter, White Wine Scampi Sauce, Toasted Garlic Bread, Lemon

Crisp Smoked Pork Belly 24

Spiced Smoked Pork Belly, Local Quark, Calabrese Puree, Golden Honey, Baby Herbs, Bee Pollen

Sonoran Spiced Crab Cake 26

Lump Crab, Heirloom Carrot Salad, Meyer Lemon Aioli Local Citrus, Estate Grown Prickly Pear Syrup, Chimichurri

Foraged Mushroom Arancini 19

Wild Mushroom Risotto, Garlic Mascarpone, Fresh Herbs, House Made Red Sauce, Aged Parmesan, Pesto Aioli, Lemon Zest, Petit Farm Herbs

Salads

Add: Chicken 8 Shrimp 12 Steak 14 Salmon 12

Baby Kale Caesar 18

Local Baby Kale, House Baked Focaccia Croutons, Fresh Strawberry, Micro Parmesan, Black Garlic Caesar

Farm to Table 18

Artisan Petit Mixed Lettuce, Fresh Grilled Local Vegetables Shaved Ricotta Salata, Zesty Red Wine Vinaigrette

Smoked Blue Cheese Wedge 19

Crisp Iceberg Wedge, Smoked Blue Cheese Dressing, Grape Tomato, Smoked Bacon, Pickled Shallot, Crouton Crumb, Snipped Chives

Soup

Chef Crafted Soup of The Day
14

Entrees

Slow Braised Angus Beef Short Rib 50

Wild Mushroom and Truffle Risotto, Shelled Fava Beans, Black Truffle Cheese, Citrus Zest, Micro Herbs, Truffle Beef Jus

Organic Herb Seared Lamb Loin 50

Garlic Mascarpone Polenta, Wilcox Tomato Jam, Herb Chimichurri, Petit Farm Root Vegetables, Bone Jus

Miso Glazed Chilean Sea Bass 48

Seared Chilean Sea Bass, Yukon Gold Potato Puree, Seared Asparagus, Miso Ginger Glaze, Sweet Chili, Chives

Char Grilled Bourbon Pork Loin 45

Bourbon Pork Loin, Carrot Puree, Herbed Radish, Roasted Tomato, Farm Carrot, Mustard, Bourbon Pork Jus

Brown Butter Seared Scallops 48

Fire Roasted Corn Puree, Thick Cut Crispy Pork Belly, Garden Fennel, Fresh Arizona Orange, Petit Garden Herbs, Caramelized Butter

Certified Angus Beef Tenderloin 56

White Garlic Puree, Herbed Smashed Baby Potato, Garden Onion, Roasted Tomato, Pickled mustard, Black Garlic Jus

Grass Fed Angus Ribeye 52

Garlic Mashed Potato, Grilled Asparagus, Charred Shallot, Campari Tomato, Cilantro Chimichurri, Peppercorn Beef Jus

Seared King Salmon 48

Toasted Herb Quinoa, Charred Heirloom Cauliflower Seared Anise, Herb Pollen, Local Lemon Caper Butter

Cast Iron Chicken 44

Herb Brined Chicken Breast, Parmesan Cream Polenta, Toasted Kale, Black Grapes, Bagnetto Verde, Chicken Jus

Garlic Shrimp Carbonara 44

Garlic Rock Shrimp, Fresh Pappardelle, Pancetta, Green Peas, Classic Carbonara Sauce, Aged Parmesan, Fresh Herbs, Lemon Essence

**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.*