

Appetizers

House Made Grilled Focaccia 19

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

Mesquite Smoked Spinach Artichoke Dip 17

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

Shrimp "Cargot" 20

Petit Gulf Shrimp, Roasted Garlic Lemon Butter, Aged Parmesan, Emmental Swiss, Toasted Crostini, Lemon

Fig Flatbread 22

Fresh Flat Bread, Garlic Confit, Shredded Mozzarella, Sweet Figs, Bacon, Seasoned Petit Arugula, Balsamic Reduction, Truffle oil

Crisp Fried Calamari 18

Seasoned Fried Tender Calamari, Pappadeaux Peppers, Parsley, Grilled Lemon, Pomodoro Sauce and Lemon Aioli

Mesquite Scented Jumbo Chicken Wings 22

Herb Brined Smoked Chicken Wings, Carrot, Celery, Tri Pepper Buttermilk Dressing

Choice of Sauce:

Garlic Herb Buffalo, Southwest BBQ, Gochujang Sweet Chili

Choice of Rub:

Garlic Pepper Blend, Cajun Spice, Sedona Southwest Spice

THE Grill KITCHEN & BAR LUNCH

Salads

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

Classic Cobb 19

Crisp Romaine, Cheddar Cheese, Blue Cheese, Grape Tomato, Smoked Bacon, Hard Cooked Egg, Tri Pepper Buttermilk Dressing

Soup

Chef Crafted Soup of The Day
14

Handhelds

Char Grilled Angus Beef Burger 21

Premium CAB Beef, Cheddar Cheese, Smoked Bacon, Vine Tomato, Crip Lettuce, Thin Sliced Onion, 1000 Island

Grilled Herb Chicken Hoagie 22

Herbed Chicken Breast, Tomato Jam, Fresh Mozzarella, Petit Arugula, Thick Applewood Bacon, Hoagie Roll

Farm Herb Roasted Prime Rib Dip 24

Tuscan Spice Roasted Prime Rib, Herbed Mushrooms, Caramelized Sweet Onion, Horseradish Cream, Herb Beef Jus

Pesto Vegetable Panini 24

Pesto, Roasted Tomato, Provolone, Spinach, Roasted Squash, Caramelized Onions, Red Pepper, House Baked Focaccia

Sicilian Turkey Club 22

Slow Smoked Turkey Breast, Thick Cut Bacon, Petit Arugula, Swiss, Local Tomato Jam, Lemon Basil Aioli, 9 Grain Farm Loaf

Chef Crafted Smoked Pastrami Reuben 24

Homemade Smoked Pastrami, Caraway Sauerkraut, Emmental Swiss, Russian Dressing, Toasted Local Rye Bread

Mains

Grilled Salmon Quinoa Bowl 26

Grilled Atlantic Salmon, Chilled Quinoa, Baby Kale, Meyer Lemon Vinaigrette, Miniature Tomato, Fresh Basil

Sesame Seared Tuna 30

Seasoned Seared Tuna, Tri Color Orzo, Grilled Squash, Asparagus, Citrus Vinaigrette, Shaved Parmesan

Char Broiled Chicken 26

Char Broiled Chicken Breast, Mozzarella Cheese, Seared Potato, Chopped Bacon, Baby Spinach, Basil Aioli, Lemon Zest

Chimichurri Steak Frites 28

Char Grilled Pepper Steak, Parmesan Garlic Pepper Herb Fries, Cilantro Chimichurri, Meyer Lemon Basil Aioli

**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.*