



THE LODGE

AT VENTANA CANYON

Starters

*Lump Crab Cakes Three crab cakes, cabbage, avocado, corn, sweet chili sauce.	\$14	*Spiced Chicken Wings Twelve breaded chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing).	\$14
Trio Sampler Battered pickles, mozzarella sticks, crispy zucchini fries (ranch dressing, marinara sauce).	\$9	*Calamari and Shrimp Crisp fried calamari, shrimp, pickled banana peppers, artichoke, lemon aioli, arrabiata tomato coulis.	\$13
*Firecracker Shrimp Crispy bite sized shrimp, zesty Japanese dynamite sauce.	\$12	Quesadilla Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream.	\$10
*Shrimp Cocktail Five jumbo shrimp, classic cocktail sauce, lemon.	\$14	Chicken - \$12 or Beef - \$13	

Entrée Salads

Any Choice \$14 / Light Portion \$8
Add Chicken - \$3, Salmon - \$5, 3 Jumbo cocktail shrimp - \$7

Spinach Salad Baby spinach, grapefruit segments, avocado, strawberries, toasted pine nuts, goat cheese, raspberry white balsamic vinaigrette.	Caesar Salad Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese.
Wedge Salad Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing.	Ventana Bleu Salad Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing.

Casual Classic Fare

*Top Sirloin Steak 6oz angus steak, bordelaise sauce, mashed potatoes, fresh vegetables.	\$22	*Liver and Onions - \$19 Sautéed calves liver with bacon, caramelized onions, Yukon gold mashed potatoes, fresh vegetables.	\$19
Linguine & Clams Linguine pasta, little neck clams, fresh herbs, garlic bread.	\$15	*Ventana Burger - \$13 8oz harris ranch beef patty, crispy onions, crisp poblano peppers, avocado, cheddar, pepper jack cheese, bacon, bbq sauce, choice of side.	\$13
*Chicken Monterey Chicken, tomato, avocado & jack cheese sauce, mashed potatoes, fresh vegetables.	\$18	*House Burger - \$10 8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side.	\$10
*Top Sirloin and Wedge Salad Crisp iceberg lettuce, 6oz steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing.	\$22	10" Pizza - \$12 With a choice of three toppings: pepperoni, sausage, chicken, bacon, black olives, pineapple, peppers, onions, mushrooms.	\$12
Coconut Shrimp Ten breaded shrimp, fries, coleslaw.	\$19/\$11		

Entrées

All Entrees include Soup, House Salad or Caesar Salad

*Pork Porterhouse - \$25 12oz t-bone pork chop, apricot & cherry demi, mashed potatoes, fresh vegetables.
*Hazelnut Scallops and Shrimp - \$32 / Light Portion - \$27 Sautéed shrimp & scallops, Frangelico tarragon sauce, crushed hazelnuts, mushroom risotto, fresh vegetables.
*Atlantic Salmon - \$31/ Light Portion - \$24 Grilled salmon, horseradish orange marmalade, mediterranean style rice pilaf, fresh vegetables.
*Trout Almandine - \$22/ Light Portion - \$17 Pan seared trout, toasted almonds, champagne basil sauce, mushroom risotto, fresh vegetables.
*Twin Filet Mignon - \$36 / Light Portion - \$29 Grilled beef tenderloin, bordelaise sauce, mashed potatoes, fresh vegetables.
Vegetarian Entrée - \$18 Ask your server, this entree changes on a regular basis.

Please inform your server if you have food allergies or special dietary requirements.

*Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food-borne illness especially if you have certain medical conditions.

Margaritas

Prickly Pear & Cilantro Margarita - 9

Sauza silver tequila, prickly pear puree, triple sec, cilantro, fresh lime juice, fresh orange juice

Aged Cadillac Margarita - 12

Three-week aged sauza silver tequila & grand marnier, fresh lime juice, triple sec, sun orchard organic margarita mix

Jalapeno Margarita - 8

Sauza silver tequila, muddled Jalapeno, fresh lime juice, sweet & sour, splash agave nectar

Raspberry Margarita - 8

Sauza silver tequila, fresh muddled raspberries, triple sec, agave nectar, sun orchard organic margarita mix

Signature

Berry White

“SAACA Salsa & Tequila First Place” - 10

Sauza silver tequila, fresh pineapple, pina colada, fresh raspberries, alchemist raspberry, coconut shavings.

“Three Week” Barrel Aged Manhattan 11

Templeton rye, carpano “antica formula” sweet vermouth, AZ orange sunshine bitters, luxardo cherry.

Carlos Sangria

“SAACA Salsa & Tequila Third Place” - 9

Sauza silver tequila, fresh lime juice, simple syrup, pineapple juice, fresh orange juice, merlot.

Lavendar Mojito - 9

Bacardi rum, home-made lavender simple syrup, mint, fresh lime, club soda.

Bee’s knees - 8

Juniper grove american dry gin, fresh lemon, honey simple syrup.

Cucumber Cocktail - 9

Kettle one cucumber & mint vodka, st. germain, muddled cucumber, lemon lime soda, fresh lemon juice.

Arizona Mule - 7

Sauza silver tequila, ginger beer, rose’s lime juice, fresh lime.

Moscow Mule - 7

Vodka, fresh lime juice, ginger beer.

Draft Beer

Dragoon IPA (Tucson, AZ) - 6 Barrio Blonde (Tucson, AZ) - 6 Cigar City IPA (Tampa, FL) - 6

Blue Moon (Golden, CO) - 6 Dales Pale Ale (Longmont, CO) - 6 Odell 90 Schilling (Ft Collins, CO) - 6

Bottle Beer

Bud Light (St. Louis, MO) - 5 Coors Light (Golden, CO) - 5 Budweiser (St. Louis, MO) - 5

Miller Lite (Milwaukee, WI) - 5 Michelob Ultra (St. Louis, MO) - 5

Corona (Mexico) - 6 Dos Equis Amber (Mexico) - 6 Modelo Especial (Mexico) - 6 Negra Modelo (Mexico) - 6

Heineken (Holland) - 6 Stella Artois (Belgium) - 6 Fat Tire (Fort Collins, CO) - 6 Guinness (Dublin, Ireland) - 6

Ballast Point Sculpin IPA (San Diego, CA) - 6

2019 Wine Spectator, Award Of Excellence

CHARDONNAY

Sonoma Cutrer, Russian River Ranches - 12 Glass

Adelsheim, Willamete Valley - 11 Glass

Simi, Sonoma County - 7 Glass

SAUVIGNON BLANC

Kim Crawford, New Zealand - 8 Glass

Justin, Central Coast - 10 Glass

INTERESTING WINES

Scarpetta Pinot Grigio, Italy - 8 Glass

Tenuata San Lorenzo Gavi, Italy - 8 Glass

King Estate, Pinot Gris, Oregon - 8 Glass

Kung Fu Girl Riesling, Columbia Valley - 9 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

Miraval, Cotes de Provence Rose, France - 9 Glass

SPARKLING

Dom Perignon - 42 Veuve Clicquot - 17.5

Chandon - 9 Chandon Rose - 9 Prosecco - 8

CABERNET

Cypress By J Lohr, California - 6 Glass

Bonanza by Caymus, California - 11 Glass

Quilt, Napa Valley - 15 Glass

PINOT NOIR

Soter Planet Oregon, Willamette Valley - 11 Glass

Meiomi “Belle Glos”, Sonoma County - 11 Glass

MERLOT

Charles Smith “The Velvet Devil”, Washington - 9 Glass

Cannonball, Central Coast - 7 Glass

INTERESTING REDS

Locations CA Red Blend

by Orin Swift, California - 10 Glass

Vina Cobos Malbec by Paul Hobbs, Argentina - 9 Glass

Seghesio Zinfandel, Sonoma County - 9 Glass

Zirtari Nero D’Avola Syrah, Italy - 7 Glass