

SHAREABLES

SHRIMP SLIDERS 16

Three shrimp burgers topped with malt vinegar slaw, creole remoulade sauce

GF NACHOS 13

Tricolor tortilla chips, cheese blend, pickled jalapenos, poblano beans, pico de gallo, guacamole & sour cream
add Chicken 3 Shredded Beef 5

DF CRAB CAKES 16

Three crab cakes, citrus slaw, remoulade

GF/DF SHRIMP COCKTAIL 14

Five jumbo shrimp, classic cocktail sauce

CHICKEN POTSTICKERS 10

Seven chicken potstickers, sweet & sour sauce

CHARCUTERIE BOARD 16

Chef's choice of cheese & meat, hummus, cucumber slices, pita, flatbread crackers

CHICKEN WINGS 15

Eight chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

QUESADILLA 14

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream, flour tortilla
add Chicken 3 Shredded Beef 5

VEGETARIAN SPANAKOPITA QUESADILLA 14

Flour tortilla, spinach, feta, dill, mozzarella, cucumber dipping sauce

SALADS

FULL PORTION 14 / LIGHT PORTION 11

add Chicken 4 Salmon* 6 Three Jumbo Cocktail Shrimp 8

GF VENTANA BLEU SALAD

Mixed organic greens, blue cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, granny smith apples, orange-poppy seed dressing

GF/DF VEGAN SALAD

Mixed organic greens, tomato, cucumber, watermelon radish, oranges, lemon chia seed dressing

GF SUMMER SALAD

Locally grown romaine lettuce, strawberries, blue cheese crumbles, red onion, avocado, balsamic vinaigrette

GF TRADITIONAL COBB SALAD

Locally grown romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

CAESAR SALAD

Locally grown romaine lettuce, house-made croutons, parmesan cheese



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- GF GLUTEN FREE DF DAIRY FREE

EXECUTIVE CHEF WENDY BUSBY

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CASUAL FARE

STEAK AND WEDGE SALAD* 26

Crisp iceberg lettuce, 5oz tenderloin, bacon, bleu cheese crumbles, tomato, frizzled onion, egg, and bleu cheese dressing

COCONUT SHRIMP FULL (SEVEN) 21 HALF (FOUR) 16
Breaded shrimp, fries, coleslaw

SONORAN BURGER* 16

8oz local beef patty, cheddar and pepper jack cheese, jalapeno bacon, onion, tomato, avocado, mustard, mayonnaise, choice of side

BRUSCHETTA BURGER* 16

8oz local beef patty, sliced tomato, mozzarella, basil, balsamic glaze, choice of side

HOUSE BURGER* 14

8oz beef patty, lettuce, tomato, pickle, red onion, choice of side

GF GRILLED SHRIMP OR CAULIFLOWER TACOS 18

Three shrimp or cauliflower tacos, corn tortillas, elote corn salsa, simmered pinto beans

BEEF STROGANOFF 22

Egg noodles, beef tips, creamy mushroom sauce

GF/DF VEGAN EGGPLANT STACK 24

Eggplant, roasted tomatoes, vegan mozzarella, leek & celeriac puree

GRILL AND SAUTÉ

CHOICE OF SOUP , HOUSE OR CAESAR SALAD

SUMMER PASTA 26/20

Spaghetti, buttered leeks, asparagus, black pepper pecorino cheese

GF GRILLED BARRAMUNDI 34

Radish top pesto sauce, grilled radish salsa, wild rice pilaf, sautéed spinach

GF ATLANTIC SALMON* 34/26

Sustainably sourced salmon, pomegranate sauce, citrus olives, wild rice pilaf, sautéed peas

GF SEARED SCALLOPS 36/30

Sustainably sourced scallops, truffle butter, wild rice pilaf, sautéed spinach

CHICKEN MARSALA 32/24

Chicken scaloppini, angel hair pasta, marsala mushroom sauce, sautéed peas

GF GRILLED PORK CHOP 32

Roasted fennel apple sauce, mashed potatoes, broccoli

GF FILET MIGNON* 44

7 oz tenderloin, mushroom demi glace, mashed potatoes, broccoli

DESSERTS

GF FLOURLESS CHOCOLATE CAKE 8

PEACH PIE 8

Pastry crust, peach filling, whipped cream

TURTLE CHEESECAKE 8

Cheesecake, chocolate, caramel, pecans

LEMON CREAM CAKE 8

Vanilla cake, lemon mascarpone cream

BLUE ICE GELATO & GF/DF SORBET SELECTION

Single 5.00, Double 7.00

Gelato – Salted caramel, cookie butter, banana cream pie | Sorbet – Mango, strawberry



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