

CARTWRIGHT'S

Sonoran Ranch House

House Made Soups

Braised Ham Hock & Red Posole Soup with a Sage & Cotija Cheese Crisp 6.5

Lobster-Tortilla Soup with Cilantro Crema, Grilled Corn & Chayote Squash Relish 7.5

Salads

Caesar Salad with shaved Manchego, Caramelized Onion & Fennel Flatbread and a Diabloed Egg 8.

Heirloom Tomatoes with a Warm Corn & Cotija Cheese Casserole, Pumpkin Seeds & Garlic Sage Vinaigrette 9.5

Crisp Iceberg Salad with House Made Nueskes Bacon Ranch Dressing, Roasted Tomato and a Trio of Blue

Cheeses: Cambozola, Herb & Oil Marinated & Roquefort Stuffed Green Olives 10.5

Arizona Field Greens & Arugula with Shaved Beets, House Made Pickles, Local Fossil Creek

Goat Cheese, Aged Sherry & Queen Creek Olive Oil Drizzle 9.5

Appetizers

• 1/2 Dozen Fresh Shucked Blue Point Oysters with Cocktail Sauce and Arizona Citrus 8.

House Made Sonoran Sausage of "All Natural" Elk, Beef & Buffalo with Sun-dried Tart Cherries, New Mexico Chili Glaze & Tortilla Rajas 9.5

Local Desert Sweet Shrimp Cocktail, Sonoran Spiced Cocktail Sauce and Arizona Citrus 12.

• Pan Roasted Ahi Tuna & Crab Nachos with Blanco Queso & Mango Jicama Salsa 12.5

Blue & King Crab Envuelto with Chicos, Creamy Avocado Sauce & Mulato Chili Drizzle 10.5

Ranch Style Entrées

• Cobb Salad with Garlic Sautéed Beef Tenderloin Tips, Cherry Tomatoes, Cucumbers, Farm Fresh Eggs, Bacon, Avocado and a Sonoran Blue Cheese Dressing 16.5

• Open Faced 7 oz. Grilled NY Steak Sandwich with Peppercorn Sauce, Caramelized Onions & Mushrooms, Broccolini and Smashed Potatoes 18.

Sonoran Sweet Shrimp Scampi with Capellini, Roasted Peppers, Corn, Tomatoes & Garlic Butter 22.

Beef Tenderloin Tips Stroganoff, Wild Mushrooms & Onions, Sour Cream Sauce & Egg Noodles 18.5

• Chili Lime Marinated "All Natural" Pork Tenderloin, Mesquite Wood Grilled with a Sun-Dried Fruit Salsa, French Beans, Green Chili Macaroni & Cheese 21.5

• Organic Chicken Roasted under a Brick with Crispy Cheddar Grits, French Beans, and a Lemon Rosemary Garlic Butter 19.

Beef, Elk & Buffalo "All Natural" Meat Loaf Roulade with Wild Mushrooms, Smashed Potatoes, French Beans and Carrots 18.5

Braised Duck 3 ways: **Sope:** Black Bean Machaca with Creamy Avocado. **Taco:** Fresh Salsa & Pickled Onions. **Tostada:** Mole style with Shaved Cabbage, Onion & Cilantro 22.

Chef: Roberto Reyes

18% Gratuity will be added for parties of 8 or more.

Please, No Cellular Phones. Smoking available outside only.

• Consuming raw or undercooked fish, meat, poultry or eggs could be hazardous to your health.