

Fresh Seafood with choice of Preparations



•Halibut 26.



•Trout 19.



•Scallops 25.



•Sole 24.



•Chilean Sea Bass 29.



•Wild King Salmon 25.



•Ahi Tuna 26.

Asian

Wok-Seared with Asian Spices, Enori Wrapped Jasmine Green Tea Rice, Stir-fried Asian Vegetables, Seaweed Salad, Miso Wasabi Sauce & Tamari Drizzle

Mediterranean

Pan Roasted with Fresh Monterey Bay Artichokes, Leeks, Garlic Cloves, Roasted Tomatoes and Spinach, Pesto Tossed Angel Hair Pasta and Tomato Garlic Vinaigrette

European

Sautéed with Lemon Caper Chardonnay Butter, French Beans, Tomato Concassé and Smashed Potatoes

Sonoran Desert

Mesquite Wood Grilled with Sonoran Spices on a Sweet Potato, Chayote Squash & Queso Fresco Hash, Roasted Ancho Chili-Corn Sauce, Avocado Salsa and a Crispy Yucca Root Garnish



Fresh Maine Lobster Two Ways: The Tail is Mesquite Wood Grilled: The Claws and Knuckles are Wrapped in Phyllo Dough with Boursin Cheese and Yukon Gold Potatoes, Sautéed Asparagus and a Lemon Chardonnay Butter 46.



King Crab Legs 1 1/2 lbs, Steamed with 2 Dipping Sauces: Lemon Chardonnay Beurre Blanc and Fresh Drawn Butter, Served with your choice of sides from below 42.

Mesquite Wood Fired Steaks & Game with Choice of Sides

(Price includes choice of: Sauce, Starch and Vegetable)

All of our meats are sourced from "All Natural" Ranchers, free of antibiotics, steroids and growth hormones. Our beef is locally raised in Arizona and grain fed for 400 days, aged for a minimum of 28 days and finished over a crackling mesquite wood fire.

- Beef Tenderloin 8 oz. 30.
- Rib Eye 14 oz. 34.
- NY Strip 14 oz. 32.
- Rocky Mountain Elk Tenderloin 6 oz. 32.
- Cheyenne Indian Buffalo Tenderloin 6 oz. 34.
- Double Cut Colorado Grass Fed Lamb Chops 32.
- Trio of Tenderloins 3 oz. of each: Elk, Beef & Buffalo 39.
- Mixed Grill: 3 oz. Beef Tenderloin Medallion, Double Cut Lamb Chop & House Made Sausage 32.

•Meat Temperatures

- Rare:** Cool, deep red center, cooked on outside layer.
- Medium Rare:** Slightly warm bright red center, cooked 1/3 of the way through.
- Medium:** Warm center, red to pink center, cooked 1/2 way through.
- Medium Well:** Very warm center, very little pink, cooked 2/3 of the way through.
- Well:** Hot center, no red color at all, completely cooked all the way through.

Additional Items & Preparations

- Grilled Scallop, each 3.
- Grilled Desert Shrimp, each 2.
- Atlantic Blue Crab Meat 3 oz, 6.

- 3. Au Poivre: 5-Peppercorn crusted, Pan-seared and flamed with Brandy and finished with a Demi Cream Sauce 4.
- 6. Oscar: Topped with 3 oz of Blue Crab Meat, Asparagus & Sauce Bearnaise 7.

Choice of Starch

Baked Potato
Smashed Potatoes
Scalloped Potatoes
Jasmine Green Tea Rice
Mac & Pepper Jack Cheese
Sweet Potato & Squash Hash

Choice of Sauces

BBQ Jus
Bearnaise
Roquefort Butter
Creamed Horseradish
Green & Pink Peppercorn
Cabernet Marchand de Vin

Choice of vegetables

Wild Mushrooms with Marsala
Broccolini with Garlic & Shallots
French Beans with Garlic & Shallots
Fresh Spinach with Garlic & Shallots
Asparagus Spears with Garlic & Shallots
Fresh Grilled Corn Kernels, Chilies & Onions