

Soups

Soup Du Jour \$7/\$11

Signature Tortilla Soup \$7/\$11 (GF)

Chicken, avocado, crispy corn tortillas, cotija, lime

Salads \$10/\$20

Poached Pear Salad (V)

Chablis poached pears, crispy goat cheese, romaine, radicchio, candied pecans, grain mustard vinaigrette

Classic Caesar Salad

Chopped romaine, garlic brioche croutons, Parmigianino Reggiano, lemon, Caesar dressing

Steakhouse Wedge Salad

Chilled baby Iceberg, crispy pork belly, red onions, grape tomatoes, Amish blue cheese, homemade blue cheese dressing

Add: Chicken \$8 ~Tofu \$6~Grilled Salmon Petite \$9 /Full \$18 ~Jumbo Shrimp \$16

Burgers

8 oz. Signature Beef Burger \$16

8 oz. Buffalo Burger \$19

Homemade Vegetable Burger \$15 (V*)

7 oz. All-Natural Turkey Burger \$15

Impossible Burger \$19 (V*)

Toppings: *Green chile, bacon, avocado, jalapenos, sautéed mushrooms, caramelized onions, cheddar, pepper jack, Swiss, provolone, American*

Sides:

French fries, sweet potato fries, onion rings, baked potato, mashed potatoes, calabacitas, wilted spinach, grilled asparagus, charred broccolini, broccoli, coleslaw, fresh fruit

Pizzas \$15

Ezzo Pepperoni

Tomato sauce, mozzarella cheese, pepperoni

Sugo di Salsiccia

Signature Italian sausage sauce, tomato sauce, mozzarella cheese, arugula

Green Chile Chicken

White cheddar sauce, chicken, bacon, green chiles, cilantro, avocado

Spinach-Artichoke (V)

Mozzarella, artichoke cream, spinach, cremini mushrooms, garlic

***Gluten Free Crust Available Upon Request**

(GF) - Gluten Free ,(V) Vegetarian, (V*) Vegan

Chef's Commitment:

Our mission is to offer wholesome, clean, sustainably produced food wherever we can including: sustainable salmon, all-natural beef, poultry free of antibiotics, gestation-crate-free-pork, milk from rBGH-free cows, cage free eggs, organic and locally sourced seasonal produce, organic coffee and tea selections.

Healthy Bites

Spinach-Pomegranate Salad
\$10/\$20 (V*) (GF)

Baby spinach, pomegranate seeds, spiced pepitas, fennel, butternut squash vinaigrette

Curry Roasted Cauliflower
\$14(V*) (GF)

Baby spinach, pomegranate seeds, spiced pepitas, fennel, butternut squash vinaigrette

Asian Pear-Cucumber
\$10/\$20(V*) (GF)

Mint, crispy, quinoa, serrano chiles, tahini vinaigrette
vinaigrette

Quinoa Stuffed Eggplant
\$22 (V*) (GF)

Roasted eggplant, Moroccan style tomato sauce, crispy chickpeas, mint oil

Appetizers

Jumbo Shrimp Cocktail \$20
(GF)

Classic cocktail sauce, lemon-horseradish aioli

Crispy Ahi Tuna \$22

Siracha aioli, hoisin, Asian slaw

Jumbo Lump Crab Cakes \$25

Sauce gribiche, marcona almonds, grapes, bitter greens

Artisanal Cheese Flight
\$17 (V)

Chef’s selection of Artisanal cheese
Las Campanas honey ,
Sage Bakehouse baguette

Entrées

Chicken Enchiladas \$18 (GF)

Jack cheese, black beans, guacamole, sour cream,
Choice of red chile, green chile, or Christmas

Baja Fish Tacos \$16

Grilled fresh catch, choice of corn or flour tortillas, cabbage slaw,
salsa fresca, spicy crema, lime, choice of side

All-Natural Chicken Schnitzel \$28

Mashed potatoes, charred broccolini, lemon-caper butter

Rotolo di Sugo Salsiccia \$23

Homemade egg pasta, Sugo di Salsiccia, marinara sauce, ricotta cheese

Ruby Red Idaho Trout \$32 (GF)

Wild rice, haricot verts, preserved lemon-almond brown butter

Lemongrass Skewered Hokkaido Scallops \$51

Spicy noodle salad, citrus nuoc cham, baby bok choy

Grilled 12oz. Meyer’s Ranch Ribeye \$46 (GF)

Chef spice, white truffle butter, steak sauce, twice baked potato,
sauteed spinach

Pork Osso Bucco \$32 (GF)

Citrus braised pork shank, fennel confit, creamy corn grits,
smoked tomato coulis

All-Natural Meyer’s Ranch Beef Tenderloin (6oz) \$45 (GF)

***9oz. beef tenderloin available for \$63**

Rosti potato, asparagus, demi-glace, tomato Provençal

Lobster Frites \$48 (GF)

Grilled 1.5 pound Maine lobster, garlic-parmesan fries, Bearnaise sauce