







SEASONAL MENU À LA CARTE

BAYOU SHRIMP, SMOKY BACON & CORN CHOWDER

With southern sweet jalapeño cornbread

CHILLED ROASTED BEEF TENDERLOIN DISPLAY 175

Sea salt and pepper roasted tenderloin with pickled vegetables, tomatoes, blue cheese and aged provolone, with horseradish sour cream and brioche buns

BAKED PRESIDENT'S 60% BRIE EN PUFF PASTRY 95

With red grapes, fresh strawberries, toasted almonds and raspberry puree

THE ARIZONA STETSON SALAD

Grilled chicken breast, arugula, pearl couscous, bruschetta tomato and chipotle corn, with Arizona trail mix and buttermilk pesto dressing on the side

GRILLED DRY SPICE RUBBED FLAT IRON STEAK 120

With oven-roasted three potato and portobello mushroom medley, corn-molasses reduction

BAKED TORTILLA CRUSTED TILAPIA

With pico de gallo salsa and chipotle-lime sour cream on the side

110 VINE RIPE TOMATO & FRESH MOZZARELLA SANDWICHES

On ciabatta bread with lemon-basil pesto aioli, baby field greens and frizzled red onions

BAKED SPINACH, MUSHROOM & ARTICHOKE 75 WHITE LASAGNA

With parmesan alfredo crem and garlic-buttered breadsticks

VEGETARIAN PENNE PASTA PRIMAVERA

With an array of fresh vegetables, vegetable broth, herbs, lemon and fresh grated parmesan

CREAMY CHICKEN CORDON BLEU CASSEROLE 85

Creamy chicken, country ham, gruyere, fontina and Swiss cheeses with buttered panko crumb topping

WARM CHEESECAKE BANANA XANGOS

75

95

75

Dusted with powdered sugar and caramel dipping sauce on the side

BLUEBERRY, LEMON & WHITE CHOCOLATE 55 MOUSSE PARFAITS

With ladyfinger crisp and fresh mint

All menu items are pre-order only.

65

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

CONTACT INFORMATION

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