



VALENTINE'S DAY 2024

Soup

Lobster Bisque | 12/14

saffron rouille / crostini / lobster meatballs

SALADS

House Salad ^{GF} | 8

romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian

McDowell Mountain Caesar | 9/16

hearts of romaine / radish / focaccia crumble / Caesar dressing / white anchovies upon request

Caprese 105 | 16

mozzarella / tomatoes / arugula / basil / EVOO

Add Protein | rotisserie chicken 7 | shrimp 10 | salmon 12

STARTERS

Thompson Focaccia | 6

skillet-baked / sea salt / EVOO

Shrimp Cocktail | 16

jumbo prawns / atomic cocktail / remoulade / grilled lemon

McDowell Mountain Meatballs | 18

certified angus / ground pork / parmigiano / slow cooked tomato gravy / creamy polenta / toast

Tenderloin Carpaccio* | 24

prime beef filet / capers / hearts of palm / EVOO / parmigiano / arugula / toast

SANDWICHES

served with French fries

Thompson 105 Burger* | 18

wood fired certified angus beef chuck / white cheddar / arugula / grilled red onion / garlic aioli

Prime Rib French Dip | 24

Porcini rubbed rotisserie prime rib / swiss / creamy horsey / au jus

PASTA

gluten free pasta available

Rigatoni Rustica | 14/25

slow braised beef & pork / parmigiano / house rigatoni / Bianco tomato sauce

Prawn Spaghetti | 14/26

Mexican white shrimp / Calabrian chili / blistered tomatoes / house square spaghetti pasta

Lasagna Patrizia | 24

house pork & beef meatballs / whole milk mozzarella / ricotta / Bianco tomato sauce

HOUSE SPECIALTIES

Inquire with your server about this evening's Features

Wood Rotisserie 1/2 Chicken (as available) ^{GF} | 28

slow roasted over oak & pecan / Italian green beans / pan gravy / polenta

Roasted Salmon* ^{GF} | 32

grilled asparagus / blistered tomato & caper relish

Rotisserie Prime Rib (as available) ^{GF} | 39

wood fired oak & pecan / Porcini rubbed / roasted potatoes & mushrooms / au jus

Cast Iron Filet* ^{GF} | 50

8 oz. barrel cut filet mignon / roasted garlic / seasonal grilled veggies

FEATURES

Pan Seared Grouper Piccata | 38

jumbo lump crab / roasted spaghetti squash

Short Rib Radiatore | 28

house pasta / cipolini onion / braised greens / creme fraiche

Rotisserie Pork Tenderloin | 28

maple brined duroc pork / roasted apple / black pepper spaetzle / green beans / calvados demi

Fish & Chips | 27

Scottsdale Blonde battered halibut / appleslaw / remoulade

Signature Sides | 8

parmesan & garlic fries / Tuscan roasted potatoes and mushrooms / Italian green beans / crispy brussels sprouts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy related conditions*

Sparkling

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|---|--|
| JP. Chenet, Blanc de Blancs, Côtes de Gascogne, France | |
| Belstar Prosecco Brut DOC. Valdobbiadene, Veneto, Italy | |
| Veuve Clicquot Brut, Riems, Champagne, France | |

Light, Aromatic, Mineral-Driven, Crisp Whites

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|---|----------|
| Whitehaven Sauvignon Blanc, Marlborough, New Zealand | 11/16/37 |
| André Vatan 'Les Charmes' Sancerre, Loire Valley, France | 78 |
| Hedges CMS Sauvignon Blanc Blend, Columbia Valley, Washington | 10/14/35 |
| Giuseppe & Luigi Anselmi Pinot Grigio, Friuli-Venezia Giulia, Italy | 9/13/36 |

Medium-Bodied, Fruity Whites & Rosé

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|---|----------|
| Santa Margherita Pinot Grigio, Alto Adige, Italy | 16/23/55 |
| Triennes Rosé Provence, France | 12/17/46 |
| August Kessler 'R' Kabinett Riesling, Rheingau, Germany | 12/17/46 |

Full-Bodied, Luscious and/or Oaky Whites

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|--|----------|
| Chamisal 'Stainless' Chardonnay, Central Coast, California | 9/13/35 |
| Jean-Luc Colombo 'Les Abeilles' Côtes-du-Rhône Blanc, Rhône Valley, France | 12/18/46 |
| Flowers Chardonnay, Sonoma Coast, California | 18/26/66 |
| Sonoma-Cutrer Chardonnay, Russian River Ranches, Sonoma, California | 13/19/46 |
| Rombauer Chardonnay, Carneros, California | 21/30/79 |

Light, Mineral or Fruit-Driven Reds

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|---|----------|
| Ken Wright Pinot Noir, Willamette Valley, Oregon | 16/23/60 |
| Cline 'Fog Swept' Pinot Noir, Sonoma Coast, California | 13/19/52 |
| Belle Glos 'Clark & Telephone' Pinot Noir, Santa Maria Valley, California | 17/25/60 |

Medium-Bodied, Spicy, Earthy Reds

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|---|----------|
| Altos las Hormigas 'Clásico', Malbec, Mendoza, Argentina | 10/15/38 |
| Tenuta di Nozzole Chianti Classico Riserva DOCG, Tuscany, Italy | 12/17/48 |
| G.D. Vajra Barbera d'Alba, Piedmont, Italy | 15/22/65 |
| Revelry Merlot, Columbia Valley, Washington | 11/16/44 |
| Day Zinfandel, Sonoma Valley, California | 14/21/55 |
| Stolpman 'La Cuadrilla' Syrah/Grenache/Sangiovese Blend, Ballard Canyon, California | 13/19/52 |

Full-Bodied, Deep, Extracted Reds

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|---|--------------|
| Querciabella 'Mongrana' Super-Tuscan, Maremma, Tuscany, Italy | 13/19/52 |
| Juggernaut 'Hillside Ranch' Cabernet Sauvignon, California | 11/16/38 |
| Goldschmidt, 'Katherine' Cabernet Sauvignon, Alexander Valley, California | 15/21/52 |
| Elizabeth Rose 'Chocoblock' Bordeaux Blend, Yountville, Napa Valley, California | 14/20/52 |
| Austin Hope Cabernet Sauvignon, Paso Robles, California | 20/28/75 LTR |
| Five Daughters Cabernet Sauvignon, St. Helena, Napa Valley, California | 19/28/67 |
| Silver Oak Cabernet Sauvignon, Alexander Valley, California | 142 |
| Heitz Cellars 'Lot C-91' Cabernet Sauvignon, Napa Valley, California | 145 |

6oz/9oz/Bottle

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| 9/13/38 |
| 10/14/36 |
| 130 |

Whiskey

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|----------------------------|----|
| Angel's Envy | 12 |
| Angel's Envy Rye | 18 |
| Angel's Envy Cask Strength | 45 |
| Basil Hayden | 15 |
| Blade and Bow | 15 |
| Blanton's | 20 |
| Elijah Craig 12 BP | 18 |
| Elijah Craig 18 | 30 |
| Eagle Rare | 14 |
| E.H. Taylor | 16 |
| Four Roses Small Batch | 12 |
| Four Roses Single Barrel | 14 |
| High West Campfire | 20 |
| High West MWND | 30 |
| Knob Creek Rye | 12 |
| Larceny Barrel Proof | 15 |
| Michters Bourbon | 16 |
| Michters Rye | 16 |
| Old Forester 1910 | 14 |
| Old Forester BP Rye | 20 |
| Redbreast 12 Irish Whiskey | 15 |
| Sazerac Rye | 10 |
| Whistle Pig 10 Rye | 20 |
| Whistle Pig 12 Rye | 30 |
| Whistle Pig 15 Rye | 35 |
| Woodford Double Oak | 12 |

Agave

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|------------------------------|----|
| Casamigos Blanco | 13 |
| Casamigos Reposado | 15 |
| Casamigos Añejo | 18 |
| Casamigos Cristalino | 20 |
| Casamigos Mezcal | 20 |
| Clase Azul Blanco | 25 |
| Clase Azul Reposado | 35 |
| Clase Azul Añejo | 45 |
| Clase Azul Gold | 60 |
| Codija Rosa | 17 |
| De La Familia Extra Añejo | 30 |
| Don Julio Blanco | 12 |
| Don Julio Reposado | 15 |
| Don Julio 70 | 20 |
| Don Julio 1942 | 40 |
| El Tesoro Blanco | 12 |
| El Tesoro Reposado | 14 |
| Flecha Azul Blanco | 12 |
| Flecha Azul Reposado | 14 |
| Flecha Azul Añejo | 20 |
| Patron Blanco | 15 |
| Patron Añejo | 18 |
| Tears of Llorona Extra Añejo | 50 |

Signature Cocktails

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| White Ferrari | 15 | Thompson Sangria | 13 |
| Tangueray Sevilla Orange Gin, Bitter Bianco, LoFi Vermouth, Italicus | | Cabernet Sauvignon or Pinot Grigio with Thompson Sangria Mix | |
| Fresh Pressed Martimmy | 15 | Pushin P | 15 |
| Grey Goose Vodka, Fresh Pressed Juice | | El Tequileño Reposado, Fresh Lime Juice, Pink Peppercorn Agave, Grapefruit Soda | |
| Pot of Gold | 15 | Italicus Spritz | 15 |
| Jameson, Aperol, Fot-Li Vermouth, Sicilian Lemonade, Black Tea | | Italicus, JP. Chenet Blanc de Blancs, Club Soda | |
| The Luchador | 15 | Scottsdale Skinny | 15 |
| Flecha Azul Blanco, Del Maguey Mezcal, Licor 43, Fresh Lime Juice, Topped with Pink Grapefruit Soda, Mint | | Roxx Vodka, Fresh Lime Juice, Intense Ginger Liqueur | |
| Espresso Martini | 15 | The Hully | 15 |
| Roxx Vodka, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream | | Elijah Craig Bourbon and Rye, Foro Amaro, Maple Syrup, Black Walnut Bitters | |