

LIVE MUSIC LINEUP

6:30pm - 9:30pm

JANUARY

01/03

Phil Jacobson

01/05

Mark Dolin

01/10

Aaron Howard

01/12

Kevin Causey

01/17

Glade Wilson

01/19

Stan Sorenson

01/24

Mike Chutz

01/26

Sarah James

01/31

Stephanie Chacon

FEBRUARY

02/02

Mark Dolin

02/07

Phil Jacobson

02/09

Kevin Causey

02/14

Aaron Howard

02/16

Stan Sorenson

02/21

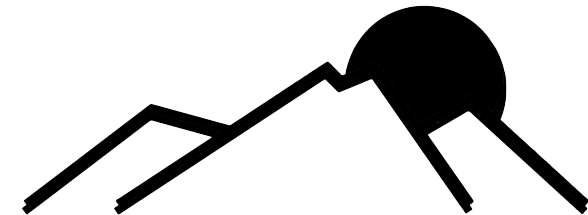
Glade Wilson

02/23

Sarah James

02/28

Rob DeFriese



**THOMPSON
105**

WOODFIRED GRILL • COCKTAILS

TAKE OUT MENU

10401 E. McDowell Mountain Ranch Rd., Ste. 160

Scottsdale, AZ 85255

480.612.9400

www.thompson105.com



**SCAN TO JOIN OUR MAILING LIST TO
LEARN ABOUT OUR ENTERTAINMENT
LINE UP AND SPECIALS!**

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

KO Chicken Cobb ^{GF} | 11/20

rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette

Caprese 105 | 16

mozzarella / tomatoes / arugula / basil / EVOO

Citrus Salad ^{GF} | 13

shaved fennel / arugula & cress / local citrus / Castelvetro olives / hazelnuts / prickly pear chili vinaigrette

Add Protein

rotisserie chicken 7 | shrimp 10 | salmon 12

STARTERS

Daily Soup | 7/10

an ever-rotating selection of seasonal chef prepared soup

Thompson Focaccia | 6

skillet-baked / sea salt / EVOO

Turner Calamari Fritto Misto | 16

lemon / marinara

Crispy Fried Artichoke | 15

arugula / garlic parmesan aioli

Prawns & Avocado ^{GF} | 19

agave glazed grilled prawn / avocado / heirloom tomato relish

McDowell Mountain Meatballs | 18

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

PASTA

gluten free pasta available

Rigatoni Carbonara | 12/20

egg / parmigiano / guanciale / pepper

Cannelloni ^{GF} | 13/23

rotisserie wood fired chicken / gluten free crêpes / spinach / ricotta cheese / parmesan cream / marinara / pesto

Gnocchi Sorrentino | 12/21

house made potato pasta / heirloom tomatoes / basil / EVOO / fresh mozzarella / parmigiano

Rigatoni Rustica | 14/25

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

Mushroom Risotto ^{GF} ^V | 24

wild & cultivated mushroom / truffle pecorino

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

Sicilian Caponata Rigatoni ^V | 12/21

eggplant / capers / olives / sweet and sour tomato / hazelnut ricotta

Radiatori Broccoli Rabe | 13/23

radiatori pasta / Italian sausage / parmesan / chicken stock / bread crumbs / EVOO / white wine / garlic / shallots / broccoli rabe

HOUSE SPECIALTIES

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

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

Chicken Parmigiana | 26

all-natural chicken breast / house seasoned bread crumbs / parmigiano / provolone / marinara / rigatoni

Roasted Salmon* ^{GF} | 32

grilled asparagus / blistered tomato & caper relish

Halibut Livornese* | 31

olives / capers / tomatoes / crusty bread

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

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

Wood Grilled Bistro Steak & Fries* | 35

grass fed hanging tender / arugula salad / fries

Cast Iron Filet* ^{GF} | 50

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

SANDWICHES

served with French fries

Classic Truck Stop Burger Smash Burger* | 18

two flat top grilled certified angus beef chuck patties / American cheese / lettuce / pickle / onion / truck stop sauce

Thompson 105 Burger* | 18

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

Crispy Chicken Sammich | 18

tempura battered chicken / bibb / tomato / pickles / comeback sauce

Prime Rib French Dip | 24

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

Signature Sides | 8

parmesan & garlic fries / battered o-rings / Tuscan roasted potatoes and mushrooms / Italian green beans / mac & cheesier / crispy brussel sprouts

DESSERTS

Arizona Key Lime Pie ^{GF} 10

vanilla bean whip / graham cracker crust

Ricotta Cheesecake ^{GF} ^V | 10

fresh blueberry compote / graham cracker crust

Cast Iron Brownie | 9

cookie dough / chocolate and caramel sauce / potato chips / pretzels / Häagen-Dazs dulce de leche

**These items may contain raw or undercooked ingredients. 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*