

# LIVE MUSIC LINEUP

6:00pm - 9:00pm

## MARCH

03/02

Pam and Todd

03/06

Phil Jacobson

03/09

Melanie Murphy

03/13

Aaron Howard

03/15

Kevin Causey

03/20

Glade Wilson

03/23

Stan Sorenson

03/27

Mark Dolin

03/30

Coyote Joe

## APRIL

04/03

Rob DeFriese

04/05

Mark Dolin

04/10

Aaron Howard

04/13

Sarah James

04/17

Glade Wilson

04/20

Stan Sorenson

04/24

"Mike & John"

04/27

Kevin Causey



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](http://www.thompson105.com)



## ORDER ONLINE!

## SALADS

### House Salad <sup>GF</sup> | 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 <sup>GF</sup> | 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 <sup>GF</sup> | 13

shaved fennel / arugula & cress / local citrus / Castelvetrano 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 <sup>GF</sup> | 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 <sup>GF</sup> | 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 <sup>GF</sup> <sup>V</sup> | 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 <sup>V</sup> | 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) <sup>GF</sup> | 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\* <sup>GF</sup> | 32

grilled asparagus / blistered tomato & caper relish

### Halibut Livornese\* | 31

olives / capers / tomatoes / crusty bread

### Rotisserie Prime Rib (as available) <sup>GF</sup> | 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\* <sup>GF</sup> | 50

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

## SANDWICHES

served with French fries

### Classic Truck Stop 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 <sup>GF</sup> | 10

vanilla bean whip / graham cracker crust

### Ricotta Cheesecake <sup>GF</sup> <sup>V</sup> | 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*