



ARIZONA RESTAURANT WEEK

PRIX FIXE MENU 44/PP
Plus tax & gratuity

STARTERS *Choice of one*

House Salad

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

McDowell Mountain Caesar Salad

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

McDowell Mountain Meatballs

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

Pickled Fried Green Tomatoes

jumbo lump blue crab / remoulade / grilled lemon

ENTRÉES *Choice of one*

Short Rib Cannelloni

cipollini onions / braised greens / brie fondue sauce / red wine demi / chives

Wood Fired Pork Tenderloin

shaved brussels sprouts / Granny Smith apple / bacon vinaigrette
romesco sauce

Blackened Halibut

wild caught / Israeli couscous / mango relish / grilled broccolini
coconut key lime sauce

DESSERT *Choice of one*

The “Elvis”

banana cupcake / peanut butter mouse / banana pudding
bittersweet chocolate sea salt cocoa puffs / candied bacon

Lemon or Raspberry Sorbet

Dulce de Leche Ice Cream



*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.

 - vegetarian  - gluten free

COCKTAILS

Basil Gimlet | 17

Ketel One vodka / fresh torn basil / lime

Lucha Libre | 14

Flecha Blanco tequila / watermelon juice / chili infused agave syrup

Go Fly a Kite | 17

Redemption rye / Amaro Nonino / lemon / Aperol

The Hully | 16

Elijah Craig bourbon and rye / maple Foro Amaro / maple syrup
black walnut bitters

Pushin P | 15

El Tequileño Reposado / lime & grapefruit / pink peppercorn agave

Fresh Pressed Martimmy | 17

Grey Goose vodka / freshly pressed seasonal juice

Espresso Martini | 16

Roxx vodka / Borghetti espresso liqueur / Buffalo Trace bourbon cream

WINES

6oz/9oz/Bottle

Sparkling / Rosé

Belstar Prosecco Brut, DOC. Italy

10/14/36

Triennes Rosé, France

13/18/46

Pinot Grigio

Giuseppe & Luigi Anselmi, Italy

10/14/36

Santa Margherita, Italy

16/23/60

Sauvignon Blanc

Hedges C.M.S, Columba Valley, Washington

10/14/36

Drylands, Marlborough, New Zealand

13/19/46

Chardonnay

Benzinger 'Running Wild', San Benito, California

12/17/45

Sonoma Cutrer, Sonoma, California

13/19/46

Pinot Noir

Browne 'Heritage', Willamette Valley, Washington

12/17/45

Ken Wright, Willamette Valley, Oregon

16/23/60

Worldly Reds

Gabbiano Cavaliere d'Oro, Chianti, Tuscany, Italy

11/16/38

Pascual Toso Malbec, Argentina

11/16/38

Cabernet Sauvignon

Goldschmidt, 'Katherine', Alexander Valley, California

15/21/52

Austin Hope, Paso Robles, California

20/28/80LTR