

Dinner at The Grill - 4:30 pm to 8:00 pm

Appetizers

- Giant Bavarian Pretzel** - pretzel served with honey mustard, beer cheese sauce, & obatzda 12
- Jalapeño Poppers** - six jalapeño halves stuffed with pork carnitas, cream cheese, jack cheese, topped with bacon bits, spicy aioli, & avocado lime crema 14
- Shrimp Tempura** - six crispy tempura fried shrimp served on a bed of cilantro, shredded cabbage, drizzled with Asian inspired sweet chili aioli 16
- Shrimp Cocktail** - shrimp poached in lemon, herbs, & peppercorns served with house-made cocktail sauce 16
- Meatball Skillet** - four house-made meatballs, scratch marinara, fresh mozzarella, & crostini points 19
- Crab Cakes** - two handmade Chesapeake Bay Blue crab cakes served with Louie-inspired aioli 15

Salads - all salads can be ordered as wraps 2

- The Wedge** - baby gem lettuce, Point Reyes blue cheese crumbles, crispy prosciutto, candied pecans, covered in a creamy blue cheese dressing 17
- Crab Louie** - avocado, hard-boiled egg, watermelon radish, herb-roasted tomatoes, cucumber, capers & a handmade crab cake on seasonal lettuce blend tossed in Louie dressing 18
- Caprese** - sliced heirloom tomatoes shingled with slices of fresh mozzarella, drizzled with pesto oil & balsamic reduction, served around a nest of arugula 18

Bowls & Soups - soups are served with a choice of tortilla or cornbread - brie grilled cheese 7 - Gf Bread 2

- Power Protein Bowl** - quinoa, fire-roasted corn, pico de gallo, black beans, queso fresco, avo crema, avocado, tajin 15
- Tomato Bisque** - bowl of tomato bisque topped with sour cream, croutons, & parmesan crisp - bowl 12 - cup 7
- Beef Chili** - served with cornbread - bowl 12 - cup 7
- Weekly Soup Creation** - ask your server for details - bowl 12 - cup 7

Tacos & Fish

- Blackened Shrimp Tacos** - spicy aioli, topped with pineapple slaw & micro cilantro 17
- Chicken Tacos** - grilled chicken, sweet chili aioli, sesame cucumber slaw, citrus vinaigrette on corn tortilla 15
- Fish & Chips** - beer-battered to order Alaskan cod, coleslaw, fries, & hushpuppies - **2 pieces** 18 - **3 pieces** 22

Sandwiches - include choice of French fries or coleslaw - substitutions add 2 - Gf Bread 2

- Classic B.L.T** - bacon, lettuce, tomato, & mayo on sourdough bread 14
- Reuben** - corned beef, 1000 Island dressing, sauerkraut, & melted Swiss on pumpernickel bread 17
- Prime Rib French Dip** - carved prime rib, caramelized onion, melted Provolone & Swiss cheese, & a side of au jus 19
- Chicken A la Rey** - grilled chicken, candied prosciutto, avocado, Swiss cheese, arugula, spicy aioli on ciabatta 18
- BBQ Rib Sandwich** - house-smoked pork ribs pulled off the bone & smothered in barbeque sauce, fresh coleslaw & pickles on a French sub roll 17

Smash Burgers - include choice of French fries or coleslaw - substitutions add 2 - Gf Bread 2

- Canyon Burger*** - two 4 oz patties, 1000 Island dressing, lettuce, pickles & American Cheese 16
- BBQ Boss*** - two 4 oz patties, 4 oz chopped boneless ribs, smoked bacon, onion rings, pepperjack cheese, & smothered in BBQ sauce, served on a brioche bun 17
- Lamb Burger** - hand-formed New Zealand lamb patty infused with goat cheese and topped with pickled red onion, prosciutto crisps, arugula, & garlic truffle aioli on ciabatta 20
- Bratwurst Burger** - bratwurst patty on a bed of beet-laced sauerkraut, smothered in house-made obatzda brie cheese spread on a pretzel bun 18

Entrées

- Steak & Frites** - 10 oz Coulotte steak, red wine demi, truffle fries tossed with herbs & parmesan cheese 35
- Chicken Madeira** - pan-seared, boneless half chicken, cremini mushrooms, madeira wine reduction, vegetables, & mashed potatoes 22
- Country Fried Steak** - hand-breaded Angus cube steak, green Chile country gravy, vegetables, & mashed potatoes 24
- Brat-Bangers & Mash** - two bratwurst, beet-laced sauerkraut, sweet onion demi, vegetables, & mashed potatoes 19
- Pasta Genovese** - blackened shrimp, roasted tomatoes, cremini mushrooms, & a basil pesto white wine cream sauce 28
- Macaroni & Cheese** - cavatappi pasta, house-made cheese sauce including smoked gouda, smoked cheddar, Monterey jack, & gruyère, topped with breadcrumbs 15
- Shepherd's Cottage Pie** - New Zealand ground lamb and local Arizona-raised vera earl ground beef, peas, carrots, parsnips, & turnips simmered in red wine demi & topped with mashed potatoes 19

*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. + Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.