

Summer Break

Choice of:

Taleggio

Organic greens tossed with fresh raspberries, apples, red onions, sugared pecans in our homemade prickly pear vinaigrette. Taleggio cheese on toast points finishes this favorite salad.

Parmigiano

Romaine tossed with homemade croutons in creamy parmigiano-reggiano garlic dressing.

Choice of:

Filet Mignon *

100% all-natural grass-fed Australian filet, topped with a cool creamy horseradish crème fraiche. Finished with parmesan le frites & locally grown organic heirloom tomatoes.

Summer Chicken

All-natural chicken breast marinated with fresh garlic, thyme and lemon zest. Stuffed with summer vegetables and imported mozzarella. Finished with a delicious homemade pesto drizzle. Served with Yukon gold mashed potatoes and sautéed spinach.

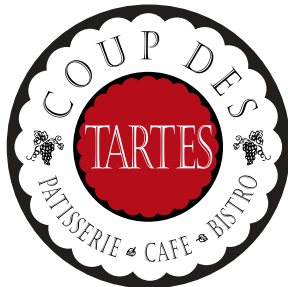
Salmon

Farm raised Canadian salmon with a light lemon butter sauce. Served with blanched asparagus & sautéed spinach. Finished with roasted cherry tomatoes . . . perfect for summer.

Tuesday - Thursday

\$25 per person

(Substitutions politely declined)



* The State of Arizona requires us to inform you the consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.