

## To Start

**Brie Brulee** Our house favorite! A wedge of warm Brie topped with caramelized apples and bruleed to perfection. Served with toast points & seasonal fruit. **12**

**Chevre / Tomato** Baked Vermont goat cheese on toast points served with locally grown oven-roasted tomatoes & mixed greens. **9**

**Pate de Campagne** A lovely country style terrine served with Dijon mustard, cornichos & baguette toast points. **9**

**Three Onion Tarte** Our delicate sweet crust filled with savory combination of caramelized shallots, leeks, onions, fresh herbs, a bit of bacon & Gruyere. Served on mixed greens. **12**

**Interesting Cheeses** Ask your server about tonight's special cheeses. **18**

**Papas & Lox's** Oven Roasted Yukon Gold potatoes topped with smoked salmon, crème fraiche and green onions **\$12**

**Soup Du Jour** freshly made, organic, soup Mmmm... **7**

## Salads

**Carpaccio with Fresh Arugula** fresh arugula with roasted artichoke hearts, diced tomatoes and pine nuts tossed in a light lemon vinaigrette and topped with shaved Parmesan cheese **13**

**Mixte** Organic Mixed greens tossed in our classic Dijon/shallot vinaigrette. **6**

**Roquefort** Our divine combination of mixed organic greens, roasted apples, warm toasted hazelnuts, dried figs & Premier Cru Roquefort. Our signature salad. **12**

**Taleggio** Organic greens tossed with fresh raspberries, apples, red onion, sugared pecans in our homemade prickly pear vinaigrette. **11**

**Mozzarella & Tomato** McClendon Farm's grown tomatoes served with creamy fresh imported mozzarella then drizzled with aged balsamic vinegar & our homemade basil pesto. **10**

## Entrees

**Filet Mignon** 100% natural grass fed Australian filet topped with balsamic glaze and Roquefort and served with Yukon Gold mashed potatoes and sautéed haricot verts \$33

**Canadian Lobster Tail** oven roasted with an herb butter and white wine combination. Served upon a bed of pappardelle pasta tossed with an herb cream sauce and roasted heirloom tomatoes \$36

**Stuffed Veal Chop** filled with a perfect combination of prosciutto & Gruyere topped with a tangy homemade marinara sauce and served with sautéed spinach and Yukon Gold mashed potatoes \$34

**Lamb Shank** 100% grass fed Australian lamb shank coated with warm spices, braised all day then served Moroccan style \$24

**Pork Tenderloin** oven roasted pork tenderloin topped with a brandied pear sauce and crispy bacon and candied hazelnuts. Served with haricot verts and Yukon Gold mashed potatoes \$28

**Chardonnay Roasted Salmon** served with parsley potatoes and sautéed asparagus and topped with a lemon butter \$28

**Herb Marinated Chicken** served with Yukon Gold mashed potatoes and sautéed spinach and topped with Jose's spicy cream sauce. A house favorite! \$24

**Chilean Sea Bass** encrusted with Arizona grown pistachios and served over a sea bean salad with crab and a touch of curry. Garnished with a coconut sauce and toasted coconut \$34

**Pappardelle Pasta** tossed with roasted organic vegetables, dressed with a light cream sauce and topped with parmesan cheese \$19

**Pellegrino** sparkling water (1 Liter) 4

**Panna** Still water (1 liter) 4

**Minted Iced Tea** 3 House Lemonade 3 Soft Drinks Coke, Diet Coke or Sprite 3

Corking Fees 750ML bottle 10 1.5L (Magnum) 15

If you wish to open your wine or champagne, a corking fee will be charged. However, we are not permitted to open or serve your wine for you. Hard alcohol strictly prohibited. A \$3.50 spilt charge for all entrees. A 20% gratuity added to parties of 6 or more. \*The state of Arizona law requires us to inform