

To Begin

Brie Brulée

Our house favorite! Brie covered with caramelized apples and bruléed to perfection. Served warm with toast points & seasonal fruits.
12

Chevre / Tomato

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

Pate de Champagne

A lovely country-style terrine served with Dijon mustard, cornichons & baguette toast points.
9

Three Onion Tarte

Our delicate sweet crust filled with caramelized shallots, leeks, onions, fresh herbs, a bit of bacon & Gruyere custard. Served on mixed greens.
12

Interesting Cheeses

French triple crème Brillat-Savarin, California Cypress Grove Humboldt Fog - an earthy goat cheese with a stripe of vegetable ash, French Regal de Bourgogne with Mirabelle eau de vie soaked raisins and a nutty Parmigiano from Northern Italy called Piave - served with sliced pears, apples, dried fruits & nuts.
18

Soup Du Jour

Freshly made, organic, soup of the day! Mmmm...that sounds good. I'll have that.
6

Salads

Arugula & Heirloom Tomato

Tomato, arugula and roasted artichoke hearts tossed with extra-virgin olive oil, lemon, pine nuts and parmesan cheese.
11

Fire & Ice

A fresh tower of watermelon dusted with cayenne pepper and topped with chopped organic tomatoes, finished with toasted pistachios and a drizzle of aged balsamic port glaze. Truly refreshing on a hot summer's day.
9

Mixte

Organic mixed greens tossed in our classic dijon/shalot vinaigrette.
6

Roquefort

Our divine combination of 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 onions, sugared pecans in our homemade prickly pear vinaigrette. Topped with warm Taleggio cheese on toast points.
11

Mozzarella & Tomato

McClendon Farms grown tomatoes served with creamy fresh imported mozzarella drizzled with aged balsamic vinegar & our homemade basil pesto.
10

Parmigiano

Romaine tossed with homemade croutons in creamy parmigiano-reggiano garlic dressing.
9

Entrées

Filet

Filet mignon topped with fresh herb butter. Served with a pesto, mushroom and parmesan stuffed tomato and pommes frites. Devine.
31

Chicken

Lightly coated all natural chicken breast encrusted with homemade fresh herbed breadcrumbs, finished with a tangy orange barbeque sauce.
Served with Yukon Gold mashed and sautéed spinach.
24

Salmon

Open water farmed North Atlantic Salmon with a drizzle of tomato veloute and sauté of sweet corn and zucchini
tossed with fresh basil and cilantro herbs, served with our delicious Yukon Gold mashed potatoes.
23

Mahi - Mahi

Oven Roasted Mahi-Mahi topped with a green gazpacho sauce, served with a medley of Israeli couscous,
sugar snow peas, asparagus tips and grape tomatoes.
25

Lamb

100% natural grass fed Australian lamb coated in warm spices, braised and served Moroccan style atop couscous
with a harissa spiced vegetable ragout studded with dried fruits. Our house specialty!
24

Pork Tenderloin

Lightly coated with homemade curried breadcrumbs topped with a cherry and mango salsa.
Served with Basmati rice and sautéed asparagus.
26

Linguine

A fresh light summer pasta, tossed with olive oil, garlic, mozzarella balls, fresh tomatoes and basil.
19

Beverages

Hildon

English still or sparkling water (1 Liter)
4

Minted Iced Tea
3

House Lemonade
3

Soft Drinks
Coke, Diet Coke or Sprite
3

Illy

Brewed Coffee (regular or decaffeinated) 3
Espresso 3 Cappuccino 4 Latte 5

Enhancements

Vanilla, Hazelnut, Chocolate or Caramel 1 Extra shot of espresso 1

Tea

Earl Grey, Chai, Green, Peppermint or Chamomile
3

Corking Fees

750ML bottle 9 1.5L (magnum) 12 375ML (split) 5

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 is strictly prohibited. Substitutions politely declined.
\$3.50 split charge per entrée. Parties of six or more will have the inclusion of a 20% gratuity. * 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.