



# SMALL PLATES

**🍴GF Curried Crispy Cauliflower \$16 | 720 cal**

Goan Curry Sauce, Cilantro Pesto

**GF Lobster and Shrimp Ceviche \$25 | 620 cal**

Tomato, Hot House Cucumber, Red Onion, Cilantro, Corn Tostada

**Asian Chicken Wrap \$17 | 880 cal**

Shiitake Mushroom, Water Chestnut, Cilantro, Butter Lettuce

**Charcuterie Board \$22 | 850 cal**

Imported Meats and Cheeses, Smoked Almonds and Pistachios, Tomato Jam, Olives, Dried Apricots

**GF Smoked Trout and Jalapeno Dip \$19 | 820 cal**

Smoked Rainbow Trout, Cream Cheese, Jalapeno, Roasted Red Pepper, Blue Corn Tortilla Chips

# SOUP & SALAD

+Add: chicken \$7 (270 cal) \*shrimp \$12 (250 cal) \*steak \$13 (390 cal) \*salmon \$11 (240 cal)

**Wahweap Caesar Salad \$15 | 650 cal**

Chopped Romaine, Roasted Corn, Diced Tomato, Tortilla strips, Poblano Caesar Dressing

**🍴Farro and Roasted Squash Salad \$17 | 740 cal**

Arugula, Apricots, Pistachio, Avocado, Whipped Ricotta, Everything Seasoning, Desert Clover Honey

**GF LP Cobb Salad \$17 | 670 cal**

Romaine, Bacon, Blue Cheese, Avocado, Egg, Tomato, Olives, House Buttermilk Dressing

**GF🍴 Canyonlands Summer Salad \$17| 810 cal**

Compressed Watermelon, Hot House Cucumber, Red Onion, Feta Cheese, Mint, Basil, Citrus Vinaigrette

**French Onion Soup \$11 | 520 cal**

Gruyere, Puff Pastry

**Chef's Soup of the Day 10 Bowl | 7 Cup**

New flavors made with fresh inspiration each day. Ask your server for today's selection

# ENTRÉE

Add Garden Salad, Caesar Salad or Soup - \$4

**GF \*14 oz Ribeye \$55 | 1825**

Herb Roasted Tri Color Fingerling Potato, Green Peppercorn Butter, Seasonal Vegetable

**GF \*10 oz NY Strip \$45 | 1650 cal**

Herb Roasted Tri Color Fingerling Potato, Green Peppercorn Butter, Seasonal Vegetables

**GF \*Sage Rubbed 12 oz Pork Porterhouse \$40 | 650 cal**

Warm Apple Slaw, Roasted Garlic Mashed Potato, Cranberry Chutney

**GF \*Ancho Lime Glazed Salmon \$35| 850 cal**

Mushroom Risotto, Crispy Shallots, Seasonal Vegetable

**GF Shrimp Risotto \$30 | 780 cal**

Jumbo Shrimp, Fennel, Lemon, Garlic, Arugula, Parmesan

**All-natural Fried Chicken \$ 28 | 830 cal**

Roasted Garlic Mashed Yukon Potatoes, Three Sisters Succotash

**🍴GF Blue Corn Vegan Tamale \$27 | 710 cal**

Hatch Red Chile Sauce, Oaxacan Black Beans and Rice

**🍴 Porcini Mushroom Fettuccine \$18 | 750 cal**

Porcini Mushroom Cream Sauce, Parmesan, Fettuccini Pasta

+ \*add shrimp \$12 (250 cal) | \*add chicken \$7 (270 cal)| \*add salmon \$11

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. 2,000 CALORIES A DAY IS USED FOR  
GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. A GRATUITY OF 18% WILL BE ADDED TO TABLES OF 6 OR MORE.**

# COCKTAILS

**Frog-Hatten \$15**  
Bulleit Rye, Lox Cherries, Angesture Bitters, Sweet Vermouth

**Old Fashioned Envy \$15**  
Angels Envy Bourbon, Luxardo Cherry Syrup, Orange and Angostura Bitters

**Dark & Stormy \$10**  
Goslings Dark Rum, Lime, Ginger Beer

**Bullfrog Old Fashion \$15**  
Knob Creek Whiskey, Orange Peel, Lux Cherries, Simple and Agave Syrup, Angesture Bitters

**My OH Mai Tai \$14**  
Cruzan Rum, Grand Marnier, Coconut Syrup, Lime Sour- Rimmed with toasted coconut, lime wheel and mint

**Spicy Passionfruit Margarita \$15**  
Tanteo Jalapeno Tequila, Grand Marnier, Passion Fruit Syrup, Lime Sour-Rimmed with Chamoy &Tajin, lime wheel

## MOCKTAILS

**Cantaloupe Mojito \$10**  
Cantoupe, Lime, Mint, Soda

**Touch of Tiki \$10**  
Pineapple, Orange, Coconut, Lime and Cinnamon

# BEERS

**Craft \$7**  
AZ Light Lager | 928 Wanderlust IPA | Lake Powell Amber | Barrio Blonde Pilsner | Lumberyard Red Ale | Tower Station IPA

**Domestic \$6**  
Blue Moon, Coors Light, Lake Powell Amber, AZ Light Lager

## BOTTLED & CANNED BEERS

**Domestic \$5**  
Bud Light, Budweiser, Michelob Ultra, Coors Light, Miller Lite

**Craft / Import \$6**  
Huss Scottsdale Blonde, Walter Station Hazing IPA, Corona

**N/A Beer \$5**  
O'Doul's | Heineken 0.0

# WINE

**Smoking Loon \$13 | \$52**  
Pinot Noir, Plum, Luscious, Silky CA

**Weather \$13 | \$52**  
Pinot Noir, Sonoma, CA

**Robert Hall \$16 | \$64**  
Cabernet Sauvignon, Black Currants, Cedar, Spices, CA

**Sterling Meritage Blend \$14 | \$56**  
Meritage, Red Cherries, Plums and Berry Pie gently rounded by a kiss of sweet caramel and vanilla, CA

**Three Thieves \$12 | \$48**  
Cabernet Sauvignon, Deep Cherry, Black Currant and Berry, CA

**Piatelli \$12 | \$45**  
Malbec, Mendoza, Argentina

**Cline \$10 | \$40**  
Merlot, Sonoma, CA

**A to Z \$60**  
Pinot Noir, OR

**Les Cadrans de Lassegue \$75**  
St-Emilion Grand Cru, Bordeaux, France

**The Calling \$75**  
Pinot Noir, Monterey, CA

**Freemark Abbey \$160**  
Cabernet Sauvignon, Napa Valley, CA

**Jordan \$135**  
Cabernet Sauvignon, Alexander Valley, CA

## SPARKLING & WHITE WINES

**Alexander Valley \$20 | \$80**  
Rose , CA

**Chateau Ste. Michelle \$13 | \$52**  
Chardonnay, Columbia Valley, WA

**La Vieille Ventoux \$12 | \$48**  
Rose, FR

**Sand Reckoner \$50**  
Rose, Wilcox, Arizona

**Redentore \$15 | \$60**  
Prosecco, Apple and Pear Aroma, Italy

**Castle Rock \$13 | \$52**  
Sauvignon Blanc, CA

**Cupcake \$13 | \$52**  
Pinot Grigio, Italian Alps

**Pascal Jolivet \$85**  
Sauvignon Blanc, Sancerre, FR

**Roederer Estate \$70**  
Brut Sparkling, Anderson Valley, CA

**Patz & Hall \$85**  
Chardonnay, Russian River Valley, CA

**Nicolas Feuillatte, \$95**  
Champagne, France