



Litchfield's

GROUP DINING

\$115 PER GUEST

THE WIGWAM | LITCHFIELD PARK, ARIZONA
DIRECTOR OF CULINARY | JARELL A. TUCKER

We proudly feature Arizona-grown produce and Sonora wheat across our pasta and sourdough, alongside ingredients from local and regional partners.

FOR THE TABLE

BREAD SERVICE | VG
Fresh-Baked Breads |
Chef's Selection of Butters

TO BEGIN

PRESENTED FOR THE TABLE

SLAB BACON | GF
Agave-Whiskey Lacquer | Cracked Black Pepper

WOOD-ROASTED SHRIMP
Garlic Butter | Roasted Chile | Meyer Lemon

GREENS

SELECT ONE | PRESENTED FOR THE TABLE

GARDEN GREENS | VG GF
Chicory | Market Fruit |
Easter Egg Radish |
Amaranth |
Orange Blossom Vinaigrette

CAESAR
Romaine Hearts | Parmesan |
House Anchovy Dressing |
Sonora Wheat Sourdough Croutons

LITCHFIELD CHOPPED
Little Gem | Smoked Bacon |
Tomato | Roasted Corn |
Red Onion |
Smoked Buttermilk Dressing

FROM THE FIRE

SELECT TWO | CARVED & PRESENTED FOR THE TABLE

WOOD-ROASTED SALMON | GF
Arizona Citrus | Charred Fennel |
Toasted Coriander

PRIME SKIRT STEAK* | GF
Arizona Pecan Wood | Live Fire

WOOD-FIRED CHICKEN | GF
Chiltepin | Charred Lemon | Roasted Garlic |
Natural Jus

SIDES

SELECT THREE | PRESENTED FOR THE TABLE

WHIPPED POTATOES | VG
Kennebec Potato | Garlic & Herb Cheese |
Cultured Butter

MACARONI GRATIN | VG
Mornay | Comté | Parmesan

ROASTED MUSHROOMS | GF
Bone Marrow | Mushroom Jus

CREAMED SPINACH | VG
Béchamel | Nutmeg

CHARRED BROCCOLINI | VG GF
Horseradish | Lemon

FIELD CORN | VG GF
Charred Kernels | Toasted Corn

SWEET TOOTH

CHEF'S SELECTION | PRESENTED FOR THE TABLE

Seasonal selections from the Litchfield's
pastry kitchen.

ADDITIONAL SELECTIONS

CHEF'S SELECTION | PRESENTED FOR THE TABLE

JUMBO LUMP CRAB CAKE 42 EACH
Blue Crab | Celery | Pickled Mustard Seed |
Anaheim Chile Remoulade

HALF SEAFOOD TOWER* | GF 85
Six Oysters | Four Colossal Shrimp |
One Cold-Water Lobster Tail | Citrus Mignonette |
Chile Cocktail Sauce | Horseradish | Lemon

FULL SEAFOOD TOWER* | GF 160
12 Oysters | Eight Colossal Shrimp |
Two Cold-Water Lobster Tails | Citrus Mignonette |
Chile Cocktail Sauce | Horseradish | Lemon

LARGE-FORMAT STEAK ENHANCEMENTS

Arizona Pecan Wood Live Fire	
PRIME RIBEYE* GF	+10 PER GUEST
NEW YORK STRIP* GF	+12 PER GUEST
PRIME PORTERHOUSE* GF	+18 PER GUEST
WAGYU TOMAHAWK* GF	+30 PER GUEST

V VEGAN | VG VEGETARIAN | GF GLUTEN FREE

Please inform your server of any food allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pricing is per person unless otherwise noted. Menu selections are made for the entire party. Large-format steak enhancements apply to the full guaranteed guest count.
Menu items are subject to seasonal and product availability. Pricing is subject to applicable service charge and sales tax.