

# Signature Grill

## APERTIVOS *starters*

### **Seared Ahi Tuna \***

Cornmeal Encrusted, Poblano Crema,  
Black Bean Puree | eleven

### **Cactus Fries**

Beer Battered Nopalitos,  
Prickly Pear Dipping Sauce | nine

### **Machaca Flat Bread**

House Made Flatbread, Marinated Beef, Manchego  
Cheese, Greens, Achiote Vinaigrette | eleven

### **"Signature" Prepared to Order Guacamole**

Fresh Avocados, Onions, Tomatoes, Cilantro,  
Jalapeno, Tortilla Chips | eleven

### **Bacon Wrapped Sea Scallops**

Roasted Poblano Potato Cake, Creamy Cilantro Sauce,  
Petite Greens, Orange Citrus Vinaigrette | thirteen

## SOPAS y ENSALADAS *soups & salads*

### **Red Pork Pozole**

Traditional Pork and Hominy Stew,  
Shredded Cabbage, Sliced Radish, Fresh Lime | seven

### **Sopa Del Dia**

Chef's Daily Soup Creation | seven

### **Iceberg Wedge**

Iceberg Lettuce, Bacon, Roasted Poblano,  
Gorgonzola, Blue Cheese Dressing | nine

### **Southwest Caesar**

Baby Romaine Lettuce, Herbed Croutons,  
Shaved Parmesan Cheese, Chipotle Caesar Dressing,  
White Anchovies | nine

### **Jalapeño Cheddar Cornbread Salad**

Mixed Field Greens, Roasted Corn, Pico de Gallo,  
Cheddar Cheese, Bacon Crumbles,  
Buttermilk Ranch Dressing | nine

## ENTRADAS *entrées*

### **Southwest Paella**

Shrimp, Clams, Mussels, Fish, Chorizo,  
Tomatoes, Peas, Rice, Guajillo Saffron Broth  
| twenty-eight

### **Chef's Signature Plate \***

Our Chef's Daily Creation  
| market price

### **Achiote Rubbed Pork Chops \***

Two 6 oz Pork Chops, Frijoles Negros,  
Charred Tomato Sauce, Red Rice  
| twenty-eight

### **Short Ribs Birria**

Charred Tomatoes, Locally Made Corn Tortillas  
| twenty-nine

### **Mole Rubbed Chicken Breast**

Traditional Mole Sauce, Green Chile Tamale,  
Creamy Sweet Corn Succotash  
| twenty-five

### **Vegetable Enchiladas**

Black Beans, Corn, Calabacitas, House Made Tortillas,  
Red Chile Sauce, Queso Fresco  
| eighteen

### **Fresh Angus Cheeseburger \***

Applewood Bacon, Cheddar Cheese,  
House-Made Brioche Bun, served with choice of Fries,  
House-Made Chips, or Fresh Fruit  
| fifteen

### **Char Crusted New York Strip Steak \***

Mushrooms, Green Chile, Fingerling Potato Hash  
fourteen oz | thirty-four

### **Grilled Filet Mignon \***

Charred Onion Tomato Demi-Glace,  
Sweet Potato Mushroom Hash  
eight oz | thirty-four

### **About Our Seafood:**

Our purveyor is the Kanaloa Seafood Market. Kanaloa has been fishing the waters of the world for the highest quality seafood since 1983. Their sources include select fisherman and fish farmers from Alaska to New Zealand that demonstrate an unparalleled commitment to sustainability and environmental responsibility.

### **Grilled Swordfish \***

Yellow Adobo Marinated, Crispy Avocado,  
Southwest Sofrito, Manchego Polenta  
| twenty-nine

### **Dijon Roasted Salmon \***

Caramelized Red Onion Mashed Potato,  
Southwestern Ratatouille  
| twenty-five

\* Arizona state food code requires us to inform you that raw meat and fish may increase your risk of food-borne illness \*