

SMALL plates

SOUPS & salad

ADD CHICKEN \$8 | CAL 270
ADD SEARED SALMON \$10 | CAL 240
ADD STEAK \$12 | CAL 390

entrées

SERVED WITH CHOICE OF SOUP OR
SALAD AND BREAD/BUTTER SERVICE

GF Lobster Tostada \$23 | Cal 620
aji-amarillo crema, avocado puree,
grilled pickled onion, lime, cilan

V Sweet Corn Arancini \$15 | Cal 680
vintage fontina, pecorino romano,
lemon aioli, chive

Burrata Board \$18 | Cal 810
prosciutto, smoked eggplant, tomato
jam, balsamic reduction, Italian olive oil,
crostini

Chicken Tortilla Soup \$9 | Cal 390
lime crema, queso blanco, shaved radish

Wahweap Caesar \$13 | Cal 650
chopped romaine, shaved parmesan,
house croutons, poblano caesar dressing

V Heirloom Tomato Salad \$16 | Cal 310
black garlic tapenade, goat cheese, hatch
chile-peptia vinaigrette, house croutons,
garlic chips

GF *10oz Prime Rib au Jus \$39 | Cal 1560
house rub, smoked garlic-white cheddar
mashed potatoes, creamy horseradish,
seasonal vegetable

GF*Seared Salmon \$34 | Cal 670
grilled peach and jalapeno salsa,
avocado crema, farro pilaf, seasonal
vegetable

GF *12oz NY Strip \$42 | Cal 1680
charred herb vinaigrette, smoked garlic-
white cheddar mashed potatoes, agave
glazed carrots

V Herb Roasted Cauliflower \$24 | Cal 710
Steak
couscous and summer vegetable salad,
green goddess, charred broccolini

Buffalo Chicken Dip \$14 | Cal 850
house kettle chips, carrot, celery

GF**V** Crispy Cauliflower \$14 | Cal 710
hazelnut romesco, caper-sultana relish,
manchego

GF Wedge Salad \$13 | Cal 600
iceberg lettuce, bacon lardon, tomato,
house buttermilk dressing, everything
seasoning

V Farro and Roasted Squash \$15 | Cal 740
Salad
whipped ricotta, arugula, dried apricot,
pistachio, avocado, everything
seasoning, desert clover honey

All-Natural Fried Chicken \$25 | Cal 840
smoked garlic-white cheddar mashed
potatoes, black eyed pea salad, hot
honey

GF Grilled Pork Porterhouse \$33 | Cal 710
chef's marinade, charred pineapple
relish, roasted fingerling potatoes,
smoked chile aioli, seasonal vegetable

Short Rib Mac N' Cheese \$26 | Cal 1040
fire roasted hatch chile, braised short
rib, takis, radiatore pasta



Vegetarian Items



Gluten Free Items

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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. All pricing includes 7% energy surcharge and 4.5% infrastructure development charge.

desserts

Apple Crostata \$10 | Cal 520
vanilla bean ice cream, dulce de leche

Bananas Foster Cheesecake \$10 | Cal 680
bananas fosters topping, whipped cream

Strawberries and Prickly Pear \$10 | Cal 490
vanilla cake croutons, prickly pear sorbet, compressed strawberries, strawberry meringue

Carrot Cake \$12 | Cal 720
graham cracker, cream cheese, rum raisin sauce, pecan brittle

Mexican Chocolate Lava Cake \$28 | Cal 740
milk chocolate sauce, vanilla crumble (add ice cream \$2)



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