



# BREAKFAST MENU

All American Breakfast\*......\$15.50 Two eggs (any style), your choice of bacon or sausage, and choice of toast

Huevos Rancheros\*......\$17 Two fried eggs, salsa, avocado, sour cream & queso fresco BEC Sandwich ....\$16

McCormick Muffin ..... \$16 One fried egg with sausage and cheese served on an English muffin

Eggs Benedict\*.....\$18 Poached eggs with Canadian bacon and hollandaise sauce served on an English muffin

Breakfast Burrito ..... \$18 Scrambled eggs with cheese, onion, bell peppers, pico, and chorizo wrapped in a flour tortilla

Arizona Pancake Stack \$16 Served with bacon or sausage
Lemon Souffle Pancakes\$18 Topped with fresh season berries and your choice of bacon or sausage
Brioche French Toast
Three Egg Omelette*

Cheese, bell peppers, onions, mushrooms, spinach, tomatoes, pico, ham, bacon, sausage, chorizo \*Additional add-ins +\$1.50

### Pulled Pork Breakfast Bowl\* . . . . . . . \$18

Two eggs (any style), topped with mixed peppers, onions, black beans, pulled pork and breakfast potatoes

LITE Fare

SPECIALTIES

Avocado Toast\*.....\$14 Two eggs (any style) with tomatoes & parmesan cheese

Yogurt Parfait......\$10 Yogurt served with seasonal berries and honey

\*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OFF THE GRIDDLE

THE CLASSICS





# STARTERS

Three Amigos	\$14
Tortilla chips served with pico, guac & green Sonoran Street Tacos	\$17
Grilled steak, pico, sonoran slaw & guacamo	
Chicken Quesadilla	\$17
Grilled chicken, shredeed cheese, red peppe	ers & onions
Classic Chicken Wings	\$17
Your choice of: Buffalo, BBQ or Mango Haba	inero
Served with celery & carrots, ranch & bleu c	heese
Crab Cakes	\$18
Two crab cakes served with remoulade sau	ce & corn relisl
Calamari*	\$18
Fried calamari & zucchini with remoulade sa	luce
BBQ Chicken Flatbread	\$16
Housemade BBQ sauce, chicken, mozzarella	a & red onion
Veggie Flatbread	\$16
Housemade marinara with peppers, mushro	ioms,
red onions, tomatoes & mozzarella cheese	
Soup of the Day	\$8
Ask your server for today's selection	

## SALAD & SANDWICHES

Piñon Caesar Salad	\$14
Romaine lettuce, croutons & parmesan che Add chicken, shrimp, steak or salmon: +\$7	ese
Strawberry Spinach Salad	\$16
Mixed greens with strawberries, green onio	
bacon bits & topped with a mango vinaigre	
Scottsdale Cheeseburger	\$18.50
Lettuce, tomato, onion & pickles with your (	choice of cheese
Add bacon: +\$3	
The Club	\$18
Ham, turkey, bacon & Swiss cheese on grille	ed sourdough
Grilled Chicken Ciabatta	\$19
Grilled chicken breast with lettuce, red onio	n, avocado salsa &
Swiss cheese on a ciabatta roll	
The Reuben	\$18
Sliced corned beef with Swiss cheese & sau	erkraut on rye
French Dip	\$19
Sliced prime rib with Swiss cheese, horsera	dish cream & au jus
Tuna Melt	\$16
Albacore tuna with Swice cheese on grilled	sourdough

# DINNER SPECIALS

#### BBQ Ribs (Half/Full)

\$20/\$34 \$30

\$27

Slow cooked ribs with housemade BBO sauce Served with mac and cheese & coleslaw.

#### Half Roasted BBO Chicken

Slow roasted chicken with housemade BBQ sauce Served with roasted red potatoes & corn

#### **Chicken Fajitas**

Grilled chicken strips with mixed peppers & onions Served with rice & beans on a sizzling skillet. \$30

#### Stuffed Chicken

Artichokes, spinach, garlic & guakillo cream Served with mashed potatoes & roasted vegetables

#### Chicken Penne Pasta

Grilled chicken with penne pasta tossed with roasted vegatables & an Asiago chipotle cream sauce

#### Filet Mignon (7oz)\* \$45 Tender filet with a fig au jus Served with mashed potatoes & asparagus

Ribeve (14oz)\* \$47

Served with mashed potatoes & roasted vegetables

#### Braised Short Ribs

\$35

Tender beef short ribs in a demi glaze Served with mashed potatoes & brussel sprouts

Pan Seared Salmon'

Salmon seared in a mango chutney

#### Shrimp Risotto\*

Large shrimp prawns in a white wine sauce & risotto Served with roasted vegetables