Soup+Salad

Serves 10-12. Salads served with Bread + Butter.

Tomato Basil Soup

27 | 2 quarts

House made.

STH Clam Chowder

27 | 2 quarts

House made. Award Winning.

Sedona House Salad

GFO HH V+ | 25

Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette.

Caesar Salad

House made Caesar dressing, crisp romaine hearts, parmesean cheese, croutons. Anchovies upon request.

Julie's Farmer Salad

GF HH VO+ | 40

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing.

Starters

Guacamole**

GF V8 + **| 50**

Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips.

Desert Fire Jalapeños

GF | 60

Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy.

Mediterranean Hummus

GFO VO+ | 60

Classic and red pepper hummus with feta. Cucumbers and flatbread.

Spicy Thai Shrimp

GF HH | 75

Large shrimp, green beans, napa cappage, sautéed in a savory Thai sauce.

Southwest Wings

GF | 75

Roasted and smoky with just the right amount of kick. Ranch and celery.



Entrée

Serves 10-12

Chicken Marsala

85

Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Chuckawalla Chicken

GF | 85

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Roman Parmesan Crusted Chicken

85

Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Caesar Salad with Chicken or Steak*

65 with chicken | 70 with steak*

House made caesar dressing, crisp romaine hearts, parmesean cheese and croutons. Anchovies upon request. GFO

Grilled Salmon* + Mango Salsa

GF HH | **105**

Organic, certified sustainable, fresh caught and grilled and topped with mango salsa.

Devil's Pass Pasta

GFO | 80

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil.

Chicken Alfredo

GFO | 80

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Sides

Garlic Whipped Potatoes	GF 25
Seasonal Squash Couscous	25
Roasted Brussels Sprouts	GF 28
Steamed Broccoli	GF 22
Macaroni + Cheese	GFO 32

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

^{**}All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

Handhelds

Serves 10-12

'Kobe Beef'* Sliders	75
Wagyu beef sliders, caramelized onions, house sauce a	nd
Vermont cheddar cheese.	

Salmon* SlidersOrganic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

Southwest Steak TacosBlack bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

Sweet

Serves 10-12

Salted Caramel CheesecakeNY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

 $\begin{array}{ll} \textbf{Chocolate Decadence} & \textbf{GF} \mid \textbf{60} \\ \textbf{Rich, flourless chocolate cake with a Grand Marnier} \\ \textbf{raspberry coulis.} \end{array}$

Wine + Beer

Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

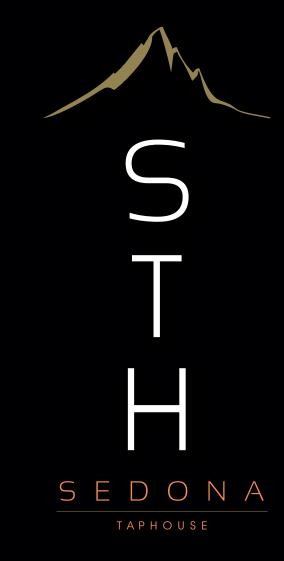
Wine by the bottle

Bottled Beer

Growlers

Kegs

Must be ordered 1 week in advance



CATERING MENU

For location information visit, www.sedonataphouse.com

Menu prices and items subject to change and may vary by location.