Soup+Salad

Serves 12 (full) or 6 (half). Salads served with Bread + Butter.

Tomato Basil Quart \$35 | serves 6 House made. Served with oyster crackers.

STH Clam Chowder Quart \$35 | serves 6 House made. Award Winning. Served with oyster crackers.

Sedona House Salad Full \$45 | Half \$25

Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette. GFO HH V+

Caesar Salad Full \$45 | Half \$25

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

Julie's Farmer Salad Full \$50 | Half \$30

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

Starters

Serves 12 (full) or 6 (half)

Guacamole** Full \$45 | Half \$25 Handcrafted. Avocado, red onion, tomato, lime, jalapeños,

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

Desert Fire Jalapeños Full \$65 | Half \$35 Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy. GF

Spicy Thai Shrimp Full \$80 | Half \$50 Large shrimp, green beans, napa cappage, sautéed in a

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

Southwest Wings Full \$90 | Half \$50

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

Mini Crab Cakes Full \$130 | Half \$70

Petite jumbo lump crab cakes broiled and served with roasted red pepper sauce and micro greens. GF



Entrée

Serves 12 (full) or 6 (half)

Chicken Marsala Full \$85 | Half \$45 Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms. GF

Wild Man Steak* Full \$120 | Half \$60 Choice, Black Angus Flat Iron, grilled and topped with

melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

Chuckawalla Chicken Full \$85 | Half \$45 Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

Roman Parmesan Crusted

Chicken Full \$85 | Half \$45

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

Crab Cakes Full \$150 | Half \$80

House made jumbo lump crab cakes with house made remoulade. GF

Grilled Salmon* +

Mango Salsa Full \$130 | Half \$65

Organic, certified sustainable, fresh caught and grilled and topped with mango salsa. GF $\rm HH$

Devil's Pass Pasta Full \$100 | Half \$50

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

Pasta Primavera Full \$80 | Half \$45

Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce. GF V VO+

Sides

Garlic Whipped Potatoes
Roasted Brussels Sprouts
Steamed Broccoli
Macaroni + Cheese

GF | Full \$40 | Half \$20
GF | Full \$40 | Half \$20
GF | Full \$30 | Half \$15
GFO | Full \$55 | Half \$30

 GF = Gluten Free
 GFO = Gluten Free Option
 HH = Heart Healthier

 V = Vegetarian
 V+ = Vegan
 VO+ = Vegan Option

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Handhelds

Serves 12 (full) or 6 (half)

'Kobe Beef'* Sliders Full \$90 | Half \$45 Wagyu beef sliders, cheddar cheese, caramelized onions, house sauce.

Dixie BBQ Sliders Full \$80 | Half \$40 Smoked pulled pork BBQ sliders topped with jicama slaw.

Salmon* Sliders Full \$90 | Half \$45 Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli.

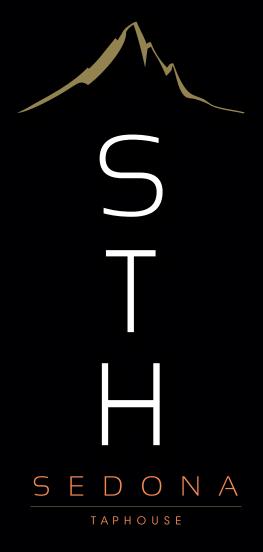
Canyon Crab Flatbread Full \$80 | Half \$38 Crab meat, melted cheese, remoulade. GFO

Sweet

Serves 12 (full) or 6 (half)

Salted Caramel Cheesecake Full \$85 | Half \$45 NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence Full \$85 | Half \$40 Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF



CATERING MENU

For location information visit, www.sedonataphouse.com

An 18% catering service will be applied to all orders. Menu prices and items subject to change and may vary by location.