

Date Night

Sunday, 3pm - 10pm

Minimum two guests.

Please choose one soup or salad, one entrée, and one dessert each.

Price is determined based on the entrée selected. Premium sides are an additional charge.

Choice of Soup or Salad

New England Clam Chowder

"Award-winning," house-made with clams, bacon, hand-cut vegetables, finished with a touch of sherry.

Sedona House Salad

Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+

Caesar Salad

Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO

Choice of Entrée

Salmon*

Certified sustainable. Choice of topping and two house-made sides. GF HH

\$25.9

Chicken Marsala

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

\$25.9

Devil's Pass Pasta

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

GFO VO

\$25.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house-made sides. GF

\$29.9

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF

\$29.9

Seaside Pasta

Pan seared large shrimp + scallops over fettuccine tossed with our house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO

\$29.9

Land + Sea

8 oz. USDA Choice Black Angus flat iron steak*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF

\$34.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and southwest corn. GF

\$34.9

Smoky BBQ Beef Short Ribs

Slow-roasted wood-grilled Angus beef short ribs, maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw.

\$34.9

Choice of Dessert

Chocolate Decadence

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF V

Cheesecake

NY-style cheesecake, raspberry coulis.

Ice Cream

Blue Bunny®, vanilla bean. GF V

Add a Bottle of House Wine +10

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

Add a Bottle of Premium Wine +15

Josh Cellars Cabernet Sauvignon or Bertani Pinot Grigio

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, and sesame.