



## STARTERS

### House Made Soup

New England Clam Chowder | 6.9 cup | 8.9 bowl  
French Onion | 8.9

### Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

### Truffle Fries\*\*

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

### Chicken + Black Bean Tostada

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF | 10.9

### Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

### Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

### Guacamole\*\*

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

### Mediterranean Hummus

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

### Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

### Crab + Artichoke Dip

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO | 13.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Canyon Nachos\*\*

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 14.9

### Seared Ahi Tuna\*\*

Seared rare\*, seaweed salad, Asian sauce. | 15.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

### Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 16.9

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9  
GF HH V+ | Add feta or goat cheese +.75

### Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 7.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

### Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO | 10.9

### Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 10.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

### Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 17.9  
Add chicken or shrimp +6

### Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9  
Add Italian fennel sausage +2.

### French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 22.9

### Seaside

Pan seared bay scallops and shrimp, roasted red peppers, mushrooms, fettuccine tossed in our house made tarragon champagne cream sauce. | 24.9

## SIMPLY WOOD GRILLED

Choice of two house made sides. Premium Sides +2

### Hand Cut Filet Mignon\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 35.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

### Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 19.9

### Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 25.9

### Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS

Marsala | 3

Wild Man | 3

Rockefeller | 3

Citrus Tomato Garlic Sauce with Feta | 3

All toppings GF, except Rockefeller

## HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

### Chicken Marsala

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

### Chuckawalla Chicken

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

### Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 21.9

### Smoky BBQ Beef Short Rib

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF | 28.9

### Sedona Salisbury Steak

Tender salisbury steak\*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Southwest corn. | 19.9

### Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 27.9

### Rainbow Trout

Certified sustainable. Broiled, lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus. | 23.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 31.9

### Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 31.9

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option  
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.  
Franchise opportunities available at [www.sedonataphouse.com](http://www.sedonataphouse.com)

\*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. Please inform your server of any allergies or intolerances.

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

NJ 08.28.23

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten free bun +1

## Cheeseburger

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9

## STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

## Hangover Burger

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

## The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

# HANDHELDS

## Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 14.9

## Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

## Santa Fe Shrimp\*\* Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

## Havana Pork Tacos

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. | 14.9

## South Rim Shrimp Flatbread

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

## Meat Lovers Flatbread

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9

## BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

## Margherita Flatbread

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8

## 'Kobe Beef\*\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

## Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 14.9 (2) 17.9 (3)

## Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. 14.9 (2) 17.9 (3)

## Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO | 16.9

# SIDES

All sides are gluten free except Creamed Spinach.

## Garlic Whipped Potatoes | 4

## Steamed Broccoli | 4

## Grilled Asparagus | 4

## Fries\*\* | 4

## STH Bacon Succotash | 4

## Southwest Corn | 4

## Fruit | 4

## Sweet Potato Fries\*\* | 5

## Creamed Spinach | 5

## Roasted Brussels Sprouts | 5

## Truffle Cauliflower | 5

# BEVERAGES

## Coca-Cola Products | 3

## Craft Root Beer | 3.5

## French Press Coffee | 3

## Mighty Leaf Teas | 3

## Saratoga Water | 7

Sparkling or Still. 28 oz.

# WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

## Vietti Moscato d'Asti

Italy 9 | 35

## Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington 9 | 32

## Bertani Pinot Grigio

Veneto, Italy 9 | 35

## Brancott Sauvignon Blanc

Marlborough, New Zealand 10 | 38

## Joel Gott Unoaked Chardonnay

California 9 | 32

## Hess Select Chardonnay

California 9 | 35

RED

## Markwest Pinot Noir

California 11 | 36

## Apothic Red

California 9 | 32

## Trapiche Malbec, Oak Cask

Mendoza, Argentina 9 | 32

## Francis Coppola Claret

California 10 | 36

## Skyfall Merlot

Washington 10 | 36

## Josh Cellars Cabernet Sauvignon

California 11 | 38

## Meiomi Cabernet Sauvignon

California 11 | 38

## Bertani Valpolicella

Veneto, Italy 10 | 36

## 1000 Stories Zinfandel Bourbon

California 12 | 40

## Barrel Aged

## Cultusboni "RS" Chianti Classico DCG

Tuscany, Italy 11 | 38

ROSE

## Château Saint-Roch Old Vines

Roussillon, France 11 | 40

## Hayes Ranch

California 9 | 34

SPARKLING

## La Marca Prosecco

Veneto, Italy 12

## La Marca Prosecco Rosé

Veneto, Italy 12

## Mionetto Prosecco DOC Organic Extra Dry

Veneto, Italy 48

## RESERVE SELECTION

## Mumm Napa Brut Prestige

Napa Valley, California 75

## Moët & Chandon

Champagne, France 105

## Santa Margherita Pinot Grigio

Alto Adige, Italy 55

## Chateau D'Esclans Whispering Angel Rosé

Côtes de Provence, France 60

## Duckhorn Merlot

California 110

## Daou Reserve Cabernet Sauvignon

Paso Robles, California 65

## Caymus Cabernet Sauvignon

Napa Valley, California 150

## Ruffino Chianti Ducale Gold Label

Italy 60

Fresh squeezed juice, fresh herbs, hand crafted.

## Sedona White Sangria

*bright + citrusy*  
White wine, fresh juices.  
glass 8 | carafe 17

## Sedona Red Sangria

*sweet + bold*  
Red wine, brandy, fresh juices.  
glass 8 | carafe 17

## Xique-Xique

*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

## Ultimate Gin + Tonic

*smooth + citrusy*  
Hendrick's Gin, fresh rosemary, Q tonic. | 12

## STH Mule

*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10

## French 75

*bright + citrusy*  
Tanqueray Gin, lemon, rosemary, prosecco. | 10

## Paloma

*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

## St. Elder Greyhound

*citrusy + bright*  
Tanqueray Gin, St. Germain Elderflower, grapefruit, rose. | 11

## Skinny Girl Tangerine Pom Spritzer

*sweet + bright*  
Skinny Girl Vodka, tangerine, POM juice, soda. | 9

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

## El Patron Margarita

*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 13

## Classic Old Fashioned

*bold + smooth*  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. | 12  
Add smoked option +2

## Classic Manhattan

*bold + bitter*  
Maker's Mark Bourbon, Carpano Antica, bitters, Luxardo cherry. | 14  
Add smoked option +2

# COCKTAILS

## T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

**We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!**

We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes.



## Red Rock

*bright + sweet*  
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

## Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 10

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

## The Sedona

*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices. | 12

## Dirty Goose

*bold + briny*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

## SPIRIT FREE

### Cactus Lemonade

Prickly pear, pineapple, lemonade. | 5