

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 6.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

**Desert Fire Jalapeños** 7.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Goat Cheese + Tomato Jam Bruschetta** 7.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Chicken + Black Bean Tostada** 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Guacamole** 8.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**Crab Stuffed Mushrooms** 8.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Canyon Crab Flatbread** 9.9  
Crab meat, melted cheese, remoulade. GFO

**Bacon Wrapped Scallops** 12.9  
Wild caught scallops, cherry-wood smoked bacon, jicama slaw, pepper jelly, cilantro.

**Southwest Roasted Wings** 12.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

**Prince Edward Island Mussels** 14.9  
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## GREENS

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

**Sedona House** 4.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

**Caesar** 5.9  
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

**Gorgonzola Chopped** 5.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Beet + Goat Cheese** 8.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

**Julie's Farmer** 9.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Salmon\* Asparagus** 15.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 14.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +6

**French Quarter** 16.9  
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

**Grilled Chicken Alfredo** 17.9  
Grilled chicken over pappardelle pasta, creamy alfredo sauce with mushrooms.

**Devil's Pass** 17.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

**Seafood Sorrento** 24.9  
Mussels, shrimp, scallops, angel hair pasta tossed with a slightly spicy marinara sauce. Fresh basil, white wine, parmesan.

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)

**Hand Cut Filet Mignon\*** 26.9  
6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 25.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 17.9  
8 oz. USDA Choice. Choice of two house made sides. GF

**Grilled Chicken** 13.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Golden Sea Bass (Corvina)** 19.9  
Certified sustainable. Grilled with choice of topping and two house made sides. GF

**Norwegian Salmon\*** 20.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

## PREMIUM TOPPINGS

Marsala\*\* +3

Rockefeller\*\* +3

Citrus Tomato Garlic Sauce with Feta +3

\*\*Indicates not GF

## HOUSE SPECIALTIES

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

**Chicken Marsala** 16.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

**Chuckawalla Chicken** 17.9  
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

**Roman Parmesan Crusted Chicken** 17.9  
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

**Bourbon Pork Chop** 18.9  
8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

**Smoky Beef BBQ Short Rib** 23.9  
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.

**Sedona Salisbury Steak** 15.9  
Tender salisbury steak\*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn.

**Shrimp + Grits** 15.9  
Stone ground with tasso ham. GF  
Add over easy egg\* +2.

**Crab Stuffed Shrimp** 20.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Sedona Crab Cakes** 22.9  
Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes & Mexican street corn. GF Lite Option - one crab cake | 15.9

**Seared Scallops** 23.9  
Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

**Crab + Shrimp topped Sea Bass\* (Corvina)** 25.9  
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF

DAILY CHEF SPECIALS, ASK YOUR SERVER FOR TODAY'S SELECTION.

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. Please inform your server of any allergies or intolerances.

Franchise information at [www.sedonataphouse.com](http://www.sedonataphouse.com)

KY 11.19

# BURGERS

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

**STH Burger** 14.9  
1/2 lb, Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

**Hangover Burger** 14.9  
1/2 lb, Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**Cheeseburger** 9.9  
1/3 lb Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

**The Beyond Burger** 13.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO, VO+

# HANDHELDS

## SLIDERS

**Crab Cake**  
House made, remoulade, greens, red onion.  
With greens.  
9

**Australian 'Kobe Beef'**  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
9

## TACOS

**Acapulco Fish**  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
11

**Southwest Steak**  
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO  
11

**Baja Shrimp**  
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

**Havana Pork**  
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.  
12

**Short Rib**  
Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO  
14

## FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
7

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
7

**BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
7

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
7

# SIDES

\*\*All sides GF except creamed spinach

**Garlic Whipped Potatoes** 3  
**Steamed Broccoli** 3  
**Shoestring French Fries** 3  
**Grilled Asparagus** 3  
**Roasted Brussels Sprouts** 3  
**Mexican Street Corn** 3  
**Fruit** 3  
**Sweet Potato Fries** 5  
**Creamed Spinach\*\*** 5  
**Truffle Cauliflower** 5

# KIDS

All kids meals include a beverage, 5.9

**Cheese Pizza**  
Flatbread cheese pizza. GFO V

**Mac-N-Cheese**  
Penne pasta in a creamy cheese sauce. GFO V

**Kid Steak\***  
USDA Choice Flat Iron. Choice of side. GF

**Kid Chicken**  
Grilled. Choice of side. GF HH

# WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

Color	Wine Name	Origin	Price
WHITE	Stemmari Moscato	Sicily, Italy	8   30
	Relax Riesling	Longuich, Germany	7   27
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9   34
	Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8   30
	Sassi Pinot Grigio delle Venezie	Italy	8   30
	Caposaldo Pinot Grigio	Veneto, Italy	9   34
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8   29
	Hess Select Chardonnay	California	9   35
	The Seeker Chardonnay	California	8   30
RED	Irony Black Pinot Noir	Monterey, California	9   34
	Alamos Malbec	Mendoza Argentina	8   30
	Cusumano Merlot	Italy	7   26
	Michael David 'Petite Petit'	Lodi, California	13   41
	Conundrum Red Blend	California	9   34
	Michael David 'Freakshow' Red Blend	Lodi, California	45
	J. Lohr Syrah	Paso Robles, California	10   32
	Josh Cellars Cabernet Sauvignon	California	10   38
Joel Gott 815 Cabernet Sauvignon	California	12   40	
ROSE	'Whispering Angel'	Provence, France	10   38
	Louis Jadot	Burgandy, France	9   34
SPARKLING	La Marca Prosecco Brut	Italy	8   30
	Mumm Napa Brut Rosé	Napa Valley, California	9   34
	Moët & Chandon Brut Impérial	Champagne, France	90
	Veuve Devienne Brut	France	9   34

## WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11   42
Santa Margherita Pinot Grigio	Italy	9   34
Meiomi Pinot Noir	California	12   46

## RESERVE SELECTION

Cakebread Chardonnay	California	115
La Crema Chardonnay	Sonoma Coast, California	42
Böen Pinot Noir	Russian River Valley, California	54
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	7   15	<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Citroc Red Berry, fresh juices.	9
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	7   15	<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	9
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	9
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	9	<b>Cathedral Rock</b> <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Old Foresters 86 Bourbon, lemon, basil, agave nectar.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Nutty Russian</b> <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.	10	<b>Dirty Goose</b> <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12		
<b>Grapefruit Negroni</b> <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Classic Old Fashioned</b> <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, Add 'smoked option' +2	10		
<b>Classic Manhattan</b> <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' + 2	12		

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
<b>Green Tea Mule</b> <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9

# BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Sodas</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75