



# DINNER

## STARTERS

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

**Truffle Fries** 7.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. 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, blackbean salsa, cilantro, sour cream. GF

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

**Desert Fire Jalapeños** 8.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Mediterranean Hummus Platter** 9.9  
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

**Crab Stuffed Mushrooms** 9.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Crab + Artichoke Dip** 10.9  
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads. GFO

**Spicy Thai Shrimp** 10.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Canyon Crab Flatbread** 10.9  
Crab meat, melted cheese, remoulade. GFO

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

**Bacon Wrapped Scallops** 13.9  
Large, wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

## 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

**Tomato Burrata** 9.9  
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

**Beet + Goat Cheese** 9.9  
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. Add Italian fennel sausage +3. Add chicken or shrimp +6.

**Primavera** 16.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+

**Rustico** 17.9  
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan, ricotta.

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

**French Quarter** 18.9  
Andouille sausage, shrimp, sautéed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

**Devil’s Pass** 18.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

**Red Rock** 18.9  
Large shrimp, penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, artichoke hearts, Kalamata olives, feta, parmesan. HH

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butte, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter (+1)  
Premium sides +1

**Hand Cut Filet Mignon\*** 29.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 28.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 20.9  
8 oz. USDA Choice. Choice of two house made sides. GF

**Grilled Chicken** 16.9  
8 oz. BBQ and choice of two house made sides. GF HH

**Seasonal Fish** market  
Certified sustainable, fresh caught. 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

Wild Man Sauce +3

Seared Shrimp +6

Marsala\*\* +3

Jumbo Lump Crab Cake +9

Chuckawalla +4

Seared Scallops +9

\*\*Indicates not GF

## HOUSE SPECIALTIES

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

**Chicken Marsala** 18.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

**Roman Parmesan Crusted Chicken** 18.9  
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

**Chuckawalla Chicken** 19.9  
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

**Pork Chop Marsala** 18.9  
8 oz. bone-in pork chop, grilled, melted fontina cheese, house made Marsala. Garlic whipped potatoes.

**Wild Man Stek\*** 24.9  
8 oz. USDA Choice Flat Iron, melted fontina cheese, mushrooms, gorgonzola cream sauce. Garlic whipped potatoes. GF

**Crab Stuffed Shrimp** 22.9  
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

**Seared Scallops** 27.9  
Large, wild caught scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

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

For your convenience, a 20% gratuity has been added to parties of 8 or more.

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.

BURGERS

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

**STH Burger** 15.9  
1/2 lb, Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

**Hangover Burger** 15.9  
1/2 lb, Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, 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

**Salmon\***  
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.  
11

**Crab Cake**  
House made, remoulade, greens, red onion. With greens.  
11

**Australian ‘Kobe Beef’\***  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
10

TACOS

**Acapulco Fish**  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
13

**Southwest Steak**  
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO  
13

**Baja Shrimp**  
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
14

FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
9

**Goat Cheese + Basil**  
Goat cheese, mozzarella, parmesan, fresh basil. GFO V  
Option to add sun-dried tomatoes.  
8

**BBQ Chicken**  
Chicken, BBQ sauce, mozzarella, red onion. GFO  
8

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

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
8

SIDES

\*\*All sides GF except creamed spinach

**Garlic Whipped Potatoes** 4  
**Steamed Broccoli** 4  
**Shoestring French Fries** 4  
**Grilled Asparagus** 4  
**Roasted Brussels Sprouts** 4  
**Mexican Street Corn** 4  
**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

**Grilled Cheese**  
Mozzarella and cheddar cheese. Choice of side. V

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

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

WINE

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

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	7   27
	<b>Beckon Chardonnay</b>	Central Coast, California	11   43
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>Kenwood Chardonnay ‘Yulupa’</b>	California	8   31
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Zuccardi ‘Serie A’ Malbec</b>	Mendoza, Argentina	10   39
	<b>Michael David ‘Freakshow’ Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest ‘Grand Estates’ Merlot</b>	Columbia Valley, Washington	8   31
	<b>Cousino Macul Antiguas Reserva Cabernet</b>	Maipo Valley, Chile	10   39
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
ROSE	<b>Bieler Père et Fils Corteaux</b>	Provence, France	9   35
SPARKLING	<b>Maschio Prosecco</b>	Veneto, Italy	9
	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	29
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

WINES OF INTEREST

<b>Meiomi Pinot Noir</b>	California	11   39
<b>Kenwood Jack London Merlot</b>	Sonoma, California	46

RESERVE SELECTION

<b>Erath Pinot Noir ‘Resplendent’</b>	Oregon	52
<b>Seghesio Zinfandel Anniversario 62</b>	Sonoma, California	54
<b>‘The Prisoner’ Red Blend</b>	Napa Valley, California	105
<b>Peju Cabernet Sauvignon</b>	Napa Valley, California	90
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140

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, Ciroc Red Berry, fresh lemon, lime juice.	10
<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.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8	<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	10
<b>Build Your Own Mule</b> <i>clean + spicy</i> Q Ginger Beer, lime. Moscow Mule Russian Standard Vodka American Mule Tito’s Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Jose Cuervo Tequila	10.5	<b>Lemon Drop</b> <i>citrusy + sweet</i> Absolut Citron, lemon.	10
<b>Xique-Xique</b> <i>clean + herbaceous</i> Peal Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>Apache Fire Margarita</b> <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12		
<b>Ultimate Gin + Tonic</b> <i>smooth + citrusy</i> Hendrick’s gin, fresh rosemary, Q tonic.	10		
<b>Classic Old Fashioned</b> <i>bold + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.	10		
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	12		

BEVERAGES

<b>Coca-Cola Products</b>	<b>3.25</b>	<b>Cactus Lemonade</b> 3.9 <i>sweet + bright</i> Prickly pear, pineapple, lemonade.
<b>Craft Root Beer</b>	<b>3.75</b>	
<b>Icelandic Water</b>	<b>5</b>	
<b>Mighty Leaf Teas</b>	<b>3.25</b>	
<b>French Press Coffee</b>	<b>4</b>	