

STARTERS

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

Edamame 5.9
Steamed and tossed in smoked sea salt. GF HH V+

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

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

Mediterranean Hummus Platter 8.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

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

Spicy Thai Shrimp 9.9
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

Mini Crab Cakes 12.9
Three petite jumbo lump crab cakes, remoulade, micro greens. GF

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Low Country Steamed Shrimp 1/2 lb 12.9 | 1 lb 21.9
Old Bay, house made cocktail sauce, horseradish. GF HH

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

GREENS

Add Chicken or Shrimp +6. Add Flat Iron Steak* or Grilled Salmon* +10. Add Filet* +20

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+

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

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

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

Devil's Pass 18.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

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

Seaside 21.9
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

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* 27.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip 24.9
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 14.9
8 oz. BBQ and choice of two house made sides. GF HH

Norwegian Salmon* 19.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Blackened Halibut* 24.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

PREMIUM TOPPINGS

Marsala 3** **Citrus Tomato Garlic Sauce with Feta 3** **Wild Man Sauce 3** **Rockefeller** 3**
Sautéed Onions 2 **Sautéed Mushrooms 2** **Seared Shrimp 6** **Shrimp Scampi 7** **Jumbo Lump Crab Cake 7**

**Indicates not GF

HOUSE SPECIALTIES

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

Chicken Marsala 17.9
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.

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

Bourbon Salmon* 21.9
Organic, certified sustainable, fresh caught. House-made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

Walleye* Picatta 23.9
Lightly breaded, pan seared topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

Crab Stuffed Shrimp 22.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 20.9
Two 4 oz. 'no filler' jumbo lump crab cakes, house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

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

*Contains raw or undercooked ingredients. 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

Cheeseburger 12.9
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. 10 (2) 13 (3)

Australian 'Kobe Beef'
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9 (2) 11 (3)

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 12

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens. 13

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

FLATBREADS

Add Bacon, Jalapeños or Pepperoni +.75

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 8.9

Devil's Canyon
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. 8.9

BBQ Chicken
Chicken, BBQ sauce, mozzarella, red onion. GFO 8.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 8.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 8.9

SIDES

**All sides GF except creamed spinach.

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

KIDS

All kids meals include a beverage. 6.5

Cheese Pizza
Flatbread cheese pizza. GFO V

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

Chicken Cutlet Fingers
House made, panko and pan fried. Choice of side.

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	RED	ROSE	SPARKLING
Ruffino Moscato d'Asti Piedmont, Italy 8 30	Meiomi Pinot Noir Central Coast, California 12 44	Brut Rosé Cuvee Mousseux Split Monterey, California 11	Avissi Split California 11
Banfi 'Le Rime' Pinot Grigio Tuscany, Italy 8 30	Doña Paula Malbec Mendoza, Argentina 8 30	Chateau de Campuget Rosé Costieres de Nimes, France 9 34	La Marca Prosecco Treviso, Italy 34
Santa Margherita Pinot Grigio Alto-Adige, Italy 49	14 Hands Merlot Columbia Valley, California 8 30		Chandon Brut California 55
10 Span Pinot Gris Monterey, California 9 34	Michael David 'Freakshow' Red Blend Lodi, California 11 43		Veuve Cliquot Brut Champagne, France 90
Chateau Ste Michelle Dry Riesling Columbia Valley, Washington 8 30	Louis Martini Cabernet Sauvignon Sonoma, California 9 34		
13 Celsius Sauvignon Blanc Marlborough, New Zealand 9 34	'Decoy' by Duckhorn Cabernet Sauvignon Sonoma, California 13 51		
Mer Soleil 'Silver' Chardonnay Monterey, California 9 34	Joel Gott 815 Cabernet Sauvignon California 13 51		
Hess Select Chardonnay Monterey, California 10 38	Caymus 'Conundrum' Red Blend 1 liter Napa Valley, California 12 55		
	Terra d'Oro Zinfandel California 9 34		

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 8 <i>bright + citrusy</i> White wine, fresh juices.	Red Rock 9 <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.
Sedona Red Sangria 8 <i>sweet + bold</i> Red wine, brandy, fresh juices.	Pomegranate Blueberry 9 <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.
Xique-Xique 10 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	Havana Coconut 9 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.
Ultimate Gin + Tonic 10 <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	Lemon Basil Monsoon 11 <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.
Moscow Mule 9 <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	The Sedona 12 <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.
Prickly Pear Margarita 10 <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	Dirty Goose 12 <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.
El Patron Margarita 12 <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	
Bourbon, Basil + Blood Orange Bash 10 <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	
Classic Old Fashioned 10 <i>bold + smooth</i> Bulleit Bourbon, bitters, Luxardo cherry.	
Classic Manhattan 12 <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry.	

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 3.9
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 3.9
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Cactus Lemonade 3.9
sweet + bright
Prickly pear, pineapple, lemonade.

WINES OF INTEREST

Stags Leap Winery Chardonnay Napa Valley, California 55	'Migration' Pinot Noir by Duckhorn Russian River Valley, California 54
Orin Swift 'The Prisoner' Red Blend Napa Valley, California 84	Orin Swift 'Palermo' Cabernet Sauvignon Napa Valley, California 65
Caymus Cabernet Sauvignon Napa Valley, California 120	

BEVERAGES

Coca-Cola Products 2.75
Craft Sodas 3.5
Ask your server for today's selection.
Fiji Water 5
800 ml, Still
San Pellegrino 5
800 ml, Sparkling
Mighty Leaf Teas 3
French Press Coffee 3