



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. V | 4.9

Desert Fire Jalapeños

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

Seared Ahi Tuna**

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

Truffle Fries**

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

Crab-Stuffed Mushrooms

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

Goat Cheese + Tomato Jam Bruschetta

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

Guacamole**

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Mediterranean Hummus

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Fried Calamari**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

Crab + Artichoke Dip

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

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 14.9

Canyon Nachos**

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

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. GF HH V+ | 7.9
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, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO | 10.9

Strawberry + Beet

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

Julie's Farmer

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

Salmon* + Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 24.9

PASTA

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 18.9
Add chicken or shrimp +6

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. GFO VO | 22.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9
Add Italian fennel sausage +2.

French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms. GFO VO | 24.9

Seaside

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO | 25.9

SIMPLY WOOD GRILLED

Choice of two house-made sides. Premium sides +2

Hand Cut Filet Mignon*

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

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

Grilled Chicken

Choice of two house-made sides. Side of BBQ. GF HH | 20.9

Rockfish

Certified sustainable. Choice of topping and two house-made sides. GF | 26.9

Salmon*

Certified sustainable. 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

All toppings are gluten-free, except Rockefeller

Marsala | 3

Wild Man | 3

Rockefeller | 3

Citrus Tomato Garlic Sauce with Feta | 3

HOUSE SPECIALTIES

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

Chicken Marsala

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

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. | 22.9

Smoky BBQ Beef Short Ribs

Slow-roasted wood grilled Angus beef short ribs, maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw. GF | 28.9

Land + Sea

8 oz. USDA Choice Black Angus flat iron steak*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 32.9
Substitute 7 oz. hand-cut filet mignon* +10

BBQ Ribs

Full rack of pork ribs, BBQ glazed. Jicama slaw. GF | 24.9

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. GF | 24.9

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 26.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and southwest corn. GF | 32.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF | 32.9

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

*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 09.25.25

Add cherrywood bacon +2. Gluten-free bun +1

BURGERS

- Cheeseburger

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

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side. GFO | 16.9
- Hangover Burger

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

The Beyond Burger

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

HANDHELDS

- Acapulco Fish Tacos

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

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized 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

Slow-roasted 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

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. 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, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

Salmon Sliders

Certified sustainable. Organic 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 Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

SIDES

All sides are gluten-free except creamed spinach.

- Garlic Whipped Potatoes | 4

Steamed Broccoli | 4

Grilled Asparagus | 4

Shoestring French 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

Artisan Teas | 3

Saratoga Water | 7

28 oz. Sparkling or Still.

WINE

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

WHITE

- | | | |
|------------------------------------|-----------------------------|---------|
| Villa Pozzi Moscato | Terre Siciliane, IGT, Italy | 10 39 |
| 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 | 11 44 |
| 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 |
| Skyfall Merlot | Washington | 10 36 |
| Josh Craftsman’s Select Cabernet Sauvignon | California | 11 44 |
| Bonanza Cabernet Sauvignon by Caymus | California | 15 52 |
| Cultusboni “RS” Chianti Classico DOCG | Tuscany, Italy | 11 38 |
| Double Trouble Red Blend by Charles & Charles | Washington | 8 32 |

ROSÉ

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| Bieler Père & Fils, Sabine | Provence, France | 10 40 |
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SPARKLING

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|------------------------|---------------|----|
| La Marca Prosecco | Veneto, Italy | 12 |
| La Marca Prosecco Rosé | Veneto, Italy | 12 |

WINES OF INTEREST

- | | | |
|--|------------|----|
| J Vineyards California Cuvee Sparkling | California | 52 |
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RESERVE SELECTION

- | | | |
|---|---------------------------|-----|
| Moët & Chandon | Champagne, France | 105 |
| Chateau D’Esclans Whispering Angel Rosé | Côtes de Provence, France | 60 |
| Caymus Cabernet Sauvignon | Napa Valley, California | 150 |

Fresh squeezed juice, fresh herbs, handcrafted.

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 Elderflower Liqueur, 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

Paloma

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

Prickly Pear Margarita

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

El Patron Margarita

smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 13

Smoke Signal

bold + bright
Illegal Mezcal Joven, Midori, simple, volcanic salt rim. | 13

Fireside Chat

smooth + savory
Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 12

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.



#LETUSDODGOOD

Pomegranate Blueberry

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

Havana Coconut

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

Dragon Fruit Cosmo

fruity + bright
Tito’s handmade Vodka, Cointreau, dragon fruit, fresh juices. | 12

Emerald Mirage

tropical + fruity
Pearl Vodka, blue curaçao, pineapple, orange, lime, simple. | 12

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 12

Dirty Goose

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

SPIRIT FREE

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 5