



STARTERS

House-Made Soup

Ask your server for today’s selection. | 4.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 5.9

Truffle Fries**

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

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 11.9

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

Guacamole**

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

Spicy Thai Shrimp

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

Southwest Roasted Wings

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

Mini Crab Cakes

Three petite jumbo lump crab cakes, remoulade, alfalfa sprouts. GF | 17.9

GREENS

Add chicken or shrimp +9. Add steak* +15. Add salmon* +18. Add filet* +29

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 | 9.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 9.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GF V VO+ | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

Southwest Chicken

House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made Southwest ranch. GF | 14.9

Steakhouse

8 oz. USDA Choice Black Angus flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 25.9

Salmon* Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 25.9

PASTA

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 17.9
Add chicken or shrimp +9
Add steak* +15 or salmon* +18

Grilled Chicken Alfredo

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

Devil's Pass

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

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. GFO VO | 23.9

Seaside

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO | 27.9

SIMPLY WOOD GRILLED

Premium Sides +2. Toppings for fish include: Herb Butter, Lemon Butter, Lemon-Basil Butter, Pineapple-Mango Salsa (HH) or Chimichurri (HH)

Hand-Cut Filet Mignon*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9

Hand-Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides. GF | 41.9

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 | 22.9

Seasonal Catch*

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

Salmon*

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

PREMIUM TOPPINGS

All toppings are gluten-free.

Marsala | 4
Cowboy Butter | 3
Citrus Tomato Garlic with Feta | 4
Bourbon-Pineapple Glaze | 4
Caramelized Onions | 2
Sautéed Mushrooms | 2

Devils Pass Sauce | 5
Shrimp Scampi | 9
Crab-Stuffed Shrimp (3) | 15.9
Seared Scallops (3) | 14.9
Seared Shrimp | 9
Jumbo Lump Crab Cake | 11.9

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 | 25.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 25.9

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. | 25.9

Surf + Turf

8 oz. USDA Choice Black Angus flat iron steak*, jumbo lump crab cake with house-made remoulade. Garlic whipped potatoes. GF | 34.9
Substitute hand-cut filet* +15 or hand-cut ribeye* +18

Bourbon Salmon*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 28.9

Cowboy Butter Ribeye*

12 oz. USDA Choice. Topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach. GF | 43.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 30.9

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 30.9

Walleye Piccata

Lightly breaded + pan seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. | market

Franchise opportunites available; single, regional and state development. Visit [sedonataphouse.com](https://www.sedonataphouse.com) for more information.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

*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.

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

All burgers served with choice of side. Add cherrywood bacon +3. Gluten-free bun +1

Cheeseburger
7 oz. Wagyu Beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 15.9

STH Burger
7 oz. Wagyu Beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 17.9

Hangover Burger
7 oz. Wagyu Beef*, American cheese, bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. GFO | 18.9

The Beyond Burger
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 17.9

BURGERS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 10.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

Buffalo Chicken
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 10.9

FLATBREADS

All sides are gluten-free. Sweet potato fries, grilled asparagus and roasted Brussels sprouts are premium sides.

Garlic Whipped Potatoes | 4.5
Steamed Broccoli | 4.5
Fries** | 4.5

Steamed Spinach | 4.5
Southwest Corn | 4.5
Spanish Rice | 4.5
Fruit | 4.5

Grilled Asparagus | 6.5
Sweet Potato Fries** | 6.5
Roasted Brussels Sprouts | 6.5

SIDES

Coca-Cola Products | 4
Craft Sodas | 6 *ask your server for today's selection*

French Press Coffee | 6
Artisan Teas | 4

Aqua Panna | 6 750 ml, still
San Pellegrino | 6 750 ml, sparkling

BEVERAGES

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Villa Pozzi Moscato	Terre Siciliane, IGT, Italy	11 43
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	9 34
13° Sauvignon Blanc	New Zealand	10 38
Joel Gott Unoaked Chardonnay	California	11 43
Bezel Chardonnay by Cakebread	San Luis Obispo Coast,	60

RED

Meiomi Pinot Noir	Central Coast, California	15 60
Ruffino Aziano Chianti	Tuscany, Italy	15 60
Dona Paula Malbec	Mendoza, Argentina	9 34
14 Hands Merlot	Columbia Valley, California	9 34
‘Decoy’ by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
Bonanza Cabernet Sauvignon by Caymus	California	12 46
Josh Craftsmen Select Cabernet Sauvignon	California	10 38
Caymus ‘Conundrum’ Red Blend	Napa Valley, California	12 46
Double Trouble Red Blend by Charles & Charles	Washington	10 38

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	12 46
---------------------------------------	------------------	---------

SPARKLING

Maschio Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
J Vineyards California Cuvee Sparkling	California	55
Chandon Brut Rosé split	California	11
Mawby ‘Sex’ Brut Rosé	Michigan	34

RESERVE

Veuve Clicquot Brut	Champagne, France	90
Napa Valley ‘Quilt’ Cabernet Sauvignon	Napa Valley, California	60
Crossbarn Cabernet Sauvignon	Sonoma County, California	80
‘The Prisoner’ Cabernet Sauvignon	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	120

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
sweet + citrusy
White wine, fresh juices. | 9

Sedona Red Sangria
sweet + bold
Red wine, fresh juices. | 9

Xique-Xique
clean + herbaceous
Effen Cucumber Vodka, St. Germain, basil, fresh juices. | 12

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 13

La Primera Margarita
smooth + citrusy
Herradura Silver Tequila, fresh juices, Grand Marnier float. | 14

Irish Coffee
bold + roasty
Jameson Irish Whiskey, brown sugar, dark roast coffee, whipped cream. | 13

Bourbon, Basil + Blood Orange Bash
smooth + sweet
Bulleit Bourbon, basil, blood orange, bitters. | 13

Smoked Old Fashioned
smoky + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL
Pearl Vodka, fresh lemon, basil. | 11.9

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.



#LETUSDOGOOD

Pomegranate Blueberry
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 12

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

The Sedona
clean + bright
Our signature martini!
Bombay Sapphire Gin, St. Germain Elderflower, fresh juices. | 13

Espresso
bold + smooth
Tito's handmade Vodka, cold brew double espresso, Kahlua. | 14

SPIRIT FREE

Cactus Lemonade
sweet + bright
Prickly pear, pineapple, lemonade. | 6

Apple Crisp
sweet + spicy
Fresh-pressed apple cider, cinnamon, ginger beer, lime. | 6

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

*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.

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