

STARTERS

House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl
French Onion 7.9

Truffle Fries 8.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Chicken + Black Bean Tostada 8.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Goat Cheese + Tomato Jam

Bruschetta 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 9.9

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

Guacamole 9.9

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

Spicy Thai Shrimp 11.9

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

Crab + Artichoke Dip 11.9

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

Canyon Crab Flatbread 12.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 14.9

Seared rare, seaweed salad, Asian sauce.

Canyon Nachos 14.9

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

Southwest Roasted Wings 14.9

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

Prince Edward Island Mussels 15.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

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

Sedona House 6.9

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

Caesar 7.9

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

Gorgonzola Chopped 7.9

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

Strawberry Beet 9.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Tomato Burrata 9.9

Creamy mozzarella burrata, fresh tomatoes, basil, red 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 23.9

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 15.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Grilled Chicken Alfredo 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Devil's Pass 20.9

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.

Seaside 23.9

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

SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +2

Hand Cut Filet Mignon* 32.9

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

Hand Cut NY Strip* 32.9

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

Black Angus Flat Iron Steak* 21.9

8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 18.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

Rockfish* 24.9

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 23.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala**

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

Rockefeller**

**Indicates not GF

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.

HOUSE SPECIALTIES

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

Chicken Marsala 19.9

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

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

Roman Parmesan Crusted Chicken 19.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Smoky BBQ Beef Short Rib 26.9

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

Sedona Salisbury Steak 17.9

Tender salisbury steak*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn.

Thai Glazed Salmon* 24.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Rainbow Trout 20.9

Certified sustainable. Broiled, lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus.

Crab Stuffed Shrimp 24.9

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

Sedona Crab Cakes 26.9

Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Seared Scallops 25.9

Large wild large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF

BURGERS

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

STH Burger 15.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Hangover Burger 16.9

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 12.9

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

The Beyond Burger 15.9

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

HANDHELDS

'Kobe Beef* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 11.9

Salmon* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 13.9

Crab Cake* Sliders

House made, remoulade, greens, red onion. With greens. 13.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO 14.9

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 13.9

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 13.9

Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 13.9

Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. 12.9

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 9.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 9.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO 9.9

Margherita

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

SIDES

All sides are GF except creamed spinach.

Garlic Whipped Potatoes	+4	STH Bacon Succotash	+4	Sweet Potato Fries	+5
Steamed Broccoli	+4	Southwest Corn	+4	Roasted Brussels Sprouts	+5
Shoestring French Fries	+4	Fruit	+4	Creamed Spinach**	+5
Grilled Asparagus	+4			Truffle Cauliflower	+5

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WINE

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

WHITE	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 30
	Bertani Pinot Grigio	Veneto, Italy	9 34
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	39
	Cannonball Chardonnay	Sonoma, California	9 32
	Hess Select Chardonnay	California	9 35
RED	Markwest Pinot Noir	California	11 36
	Apothic Red	California	8 30
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 28
	Francis Coppola Claret	California	9 32
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 28
	Skyfall Merlot	Washington	10 34
	Josh Cellars Cabernet Sauvignon	California	11 36
	Bertani Valpolicella	Veneto, Italy	10 36
	Seven Deadly Zin	Lodi, California	10 34
	1000 Stories Zinfandel Bourbon Barrel Aged	California	12 40
ROSÉ	Angels & Cowboys	Sonoma, California	9 30
	Bertani Berarosé	Veneto, Italy	39
SPARKLING	La Marca Prosecco	Veneto, Italy	12
	Anna De Cordiniu Brut Rosé	Penedews, Spain	40

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Cakebread Chardonnay	California	75
Markham Merlot	Napa Valley, California	52
Duckhorn Merlot	California	110
Kendall Jackson Grand Reserve Cabernet Sauvignon	California	56
Goldschmidt Oakvill Cabernet Sauvignon	California	62
Caymus Cabernet Sauvignon	Napa Valley, California	120
Ruffino Chiani Ducale Gold Label	Italy	56

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	8 17
Sedona Red Sangria Red wine, brandy, fresh juices.	8 17
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	12
Ultimate Gin + Tonic Hendrick's Gin, fresh rosemary, Q tonic.	12
STH Mule Pearl Vodka, Q Ginger Beer, lime.	10
Paloma Exotico Reposado, lime, Q grapefruit soda.	10
French 75 Tanqueray Gin, lemon, rosemary, prosecco.	10
St. Elder Greyhound Tanqueray Gin, elderflower, fresh grapefruit.	11
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice, soda.	9
Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita Patron, fresh juices, Grand Marnier float.	13
Classic Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. <i>Add smoked option +2</i>	12
Classic Manhattan Maker's Mark, Carpano Antica, bitters, Luxardo cherry. <i>Add smoked option +2</i>	12

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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.



#LETUSDOGOOD

Red Rock Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Watermelon Tito's handmade Vodka, lime juice, watermelon.	10
The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	7
Mighty Leaf Teas	3
French Press Coffee	3

SPIRIT FREE

Cactus Lemonade Prickly pear, pineapple, lemonade.	5
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