

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. | 4.9

Truffle Fries**

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

Chicken + Black Bean Tostada

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF | 10.9

Desert Fire Jalapeños

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

Crab Stuffed Mushrooms

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

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Mediterranean Hummus

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO 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 | 13.9

Seared Ahi Tuna**

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

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9
GF HH V+ | 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, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO | 10.9

Strawberry Beet

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

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

Julie's Farmer

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

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 18.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 23.9

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1.

Alpine Chicken

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9

Caribbean Crab

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO | 15.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO | 11.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 11.9
Add bacon and egg* +4

Sausage + Peppers

Sautéed onions + peppers, Italian baguette. | 13.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9
Add cherry-wood bacon +2

Hangover Burger

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

STH Burger

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

The Beyond Burger

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

Crispy Chicken**

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 15.9

Grilled Rockfish**

Grilled rockfish, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO | 18.9

Prime Rib

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO | 16.9

The Cowboy

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO | 16.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 17.9
Add chicken or shrimp +6

Devil's Pass

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Premium Sides +2

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut NY Strip*

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

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 19.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 25.9

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. 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)

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.

*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 08.28.23

HANDHELDS

Acapulco Fish Tacos

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

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed 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

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

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, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

Salmon Sliders

Organic, certified sustainable salmon, 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)

All sides are gluten free except Creamed Spinach.

Organic Greens | 4

Garlic Whipped Potatoes | 4

Steamed Broccoli | 4

Fries** | 4

Grilled Asparagus | 4

STH Bacon Succotash | 4

Southwest Corn | 4

Fruit | 4

Sweet Potato Fries** | 5

Creamed Spinach | 5

Roasted Brussels Sprouts | 5

Truffle Cauliflower | 5

SIDES

Coca-Cola Products | 3

Craft Root Beer | 3.5

French Press Coffee | 3

Mighty Leaf Teas | 3

Saratoga Water | 7

Sparkling or Still. 28 oz.

WINE

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

WHITE

Vietti Moscato d'Asti	Italy	9 35
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	9 32
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
Francis Coppola Claret	California	10 36
Skyfall Merlot	Washington	10 36
Josh Cellars Cabernet Sauvignon	California	11 38
Meiomi Cabernet Sauvignon	California	11 38
Bertani Valpolicella	Veneto, Italy	10 36
1000 Stories Zinfandel Bourbon Barrel Aged	California	12 40
Cultusboni "RS" Chianti Classico DOCG	Tuscany, Italy	11 38

ROSE

Château Saint-Roch Old Vines	Roussillon, France	11 40
Hayes Ranch	California	9 34

SPARKLING

La Marca Prosecco	Veneto, Italy	12
La Marca Prosecco Rosé	Veneto, Italy	12
Mionetto Prosecco DOC Organic Extra Dry	Veneto, Italy	48

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Santa Margherita Pinot Grigio	Alto Adige, Italy	55
Chateau D'Esclans Whispering Angel Rosé	Côtes de Provence, France	60
Duckhorn Merlot	California	110
Daou Reserve Cabernet Sauvignon	Paso Robles, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	150
Ruffino Chianti Ducale Gold Label	Italy	60

Fresh squeezed juice, fresh herbs, hand crafted.

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, 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

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary, prosecco. | 10

Paloma

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

St. Elder Greyhound

citrusy + bright
Tanqueray Gin, St. Germain Elderflower, grapefruit, rose. | 11

Skinny Girl Tangerine Pom Spritzer

sweet + bright
Skinny Girl Vodka, tangerine, POM juice, soda. | 9

Prickly Pear Margarita

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

El Patron Margarita

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

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.



#LETUSDOGOOD

Red Rock

bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

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

Havana Coconut

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

The Sedona

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

Dirty Goose

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

SPIRIT FREE

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 5