



LUNCH

STARTERS

House-Made Soup
Ask your server for today’s selection. | 4.9 cup | 8.9 bowl

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

Canyon Nachos**
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF | 15.9

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 dressing. 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

HANDHELDS

Add cherrywood smoked bacon +3. Gluten-free bun +1.

Alpine Chicken Sandwich
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 16.9

Caribbean Crab Sandwich
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, remoulade, toasted potato bun. Choice of side. | 18.9

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

Crispy Chicken Sandwich
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9

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

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 | 17.9

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 | 18.9

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

‘Kobe Beef’ Sliders**
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 17.9

Acapulco Fish Tacos
Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 16.9

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16.9

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 16.9

Southwest Chicken Wrap
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. Choice of side. | 13.9

Prime Rib Sandwich
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 17.9

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

Franchise opportunites available; single, regional and state development. Visit 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.

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

HOUSE SPECIALTIES

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

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

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

FLATBREADS

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

Buffalo Chicken

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

BBQ Chicken

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

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

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 Elderflower Liqueur, 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 Liqueur, 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

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