

LUNCH

STARTERS -

House Made Soup

Ask you server today's selection. | 4.9 cup | 7.9 bowl

Edamame Steamed and tossed with smoked sea salt. GF | 5.9

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

GRFFNS-

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 5.9 Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 6.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 6.9

ARTISAN SANDWICHES

Alpine Chicken

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

Prime Rib

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 15.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9 Add bacon +2 and egg* +2

Truffle Fries**

Strawberry Beet

Julie's Farmer

Southwest Chicken

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

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ |11.9

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

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

Goat Cheese + Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

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

Canyon Crab Flatbread Crab meat, melted cheese, remoulade. GFO | 13.9

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

Add Chicken or Shrimp +8. Add Steak* +12

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 16.9

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 25.9

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

Smoked pulled pork and chicken, melted cheese, mustard,

Gluten Free Upon Request. Vegetarian Options Available

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo

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

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

pickles, toasted Cuban roll. GFO | 12.9

Served with choice of side. Gluten Free Bun +1. Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge..

Crispy Chicken**

Cuban

Cheeseburger 7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9 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 | 16.9

GFO VO+ | 16.9

PASTA -

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9 Add chicken or shrimp +8

Devil's Pass

Grilled Chicken 20.9

Lemon Butter

Herb Butter

Crab Stuffed Shrimp 24.9

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.

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

Garlic whipped potatoes and steamed spinach. GF | 24.9

Large shrimp stuffed with jumbo lump crab meat, lemon butter.

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Sweet Potato Fries and Roasted Brussels Sproutsincur an upcharge.

Hand Cut Filet Mignon*

ENTRÉES-

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

TOPPINGS	Seasoned Butter

Pineapple Mango Salsa (HH) Chimichurri (HH)

French Quarter

Seasonal Catch

Norwegian Salmon 25.9

sauce, sautéed mushrooms. | 21.9

Certified sustainable, fresh caught, grilled.

PREMIUM TOPPI	INGS	Thai Glaze 2 Marsala 3 Chuckawalla 3	Sautéed Onions 3 Sautéed Mushrooms 3	3	Seared Shrimp 8 Shrimp Scampi 9	Jumbo Lump Crab Cake 9 Crab Stuffed Shrimp (3) 9	

Lemon Basil Butter

Franchise opportunities available, visit sedonataphouse.com for more information. GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = 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.

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,

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO |14

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14

All sides are gluten free

Organic Greens | 4.5 Garlic Whipped Potatoes | 4.5 Steamed Broccoli | 4.5 Shoestring French Fries** | 4.5

Coca-Cola Products | 3.5

WINE-

Boylan's Cream Soda, Orange or Grape

Craft Sodas | 4

Abita Root Beer

FLATBREADS -

South Rim Shrimp Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 10

Meat Lovers Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10

8 31

8 | 31

9 | 35

8 31

9 | 35

8 | 31

8 | 31

11 | 43

8 | 31

9 | 35

110

Margherita Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10

STH Bacon Succotash | 4.5 Grilled Asparagus | 4.5 Southwest Corn | 4.5 Fruit 4.5

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

Steamed Spinach | 4.5 Sweet Potato Fries** | 6 Roasted Brussels Sprouts | 6

BEVERAGES

SIDES

Saratoga Water | 7.5 Sparkling or Still. 28 oz

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

ш	Villa Pozzi Moscato	Sicily, Italy		
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington		
Ę	Brancott Sauvignon Blanc	Marlborough, New Zealand		
¥	Kenwood 'Yulupa' Chardonnay	Monterey, California		
-	Hess Select Chardonnay	California		

RED	Angeline Pinot Noir Alta Vista Vive Malbec Michael David 'Freakshow' Red Blend Columbia Crest 'Grand Estates' Merlot	California Mendoza, Argentina Lodi, California Columbia Valley, Washington
	Josh Cellars Cabernet Sauvignon	Columbia Valley, Washington California

ROSÉ	Los Dos	Campo de Borja, Spain	7 27			
	Chapoutier Belle	Provence, France	9 35			
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	34			
	Maschio Prosecco	Veneto, Italy	9			
	Mumm Napa Brut Prestige	Napa Valley, California	54			
RE	RESERVE					
	Moet & Chandon Brut Imperial	Champagne, France	72			

Orin Swift 'Pappillon' Red Blend

Napa Valley, California

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices. glass 8 | carafe 17

Sedona Red Sangria

Red wine, brandy, fresh juices. glass 8 | carafe 17

Build Your Own Mule

Q Ginger Beer, lime. | 10 STH Mule Pearl Pearl Vodka Irish Mule Jameson Irish Whiskey Tanqueray Gin Jim Beam Bourbon Gin Buck Bourbon Buck Mexican Buck Exotico Reposado Tequila

STH Orange Crush

Absolut Mandrin, Cointreau, orange juice. |9 **Prickly Pear Margarita**

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 11

Paloma + refreshina Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

El Patron Margarita

Patron, fresh juices, Grand Marnier float. | 13

Smoked Old Fashioned 13 Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

Smoked Manhattan Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. |14

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.



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

The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices. |13

Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. |14

SPIRIT FREE Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber. |6

Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer. |6

Grapefruit Refresher Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade Prickly pear, pineapple, lemonade. | 6

SLIDERS -

Crab Cake House made, remoulade, greens, red onion. With greens. | 12 (2) 15 (3)

'Kobe Beef'* Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12 (2) 15 (3)