



LUNCH

STARTERS

House Made Soup
Ask your server for today’s selection. | 4.9 cup | 6.9 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 lime cilantro sauce. Hot and spicy. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

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

Buffalo Cauliflower**
Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 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, guacamole, fresh pico. GF | 15.9

Seared Scallops
Four large seared scallops, citrus tomato garlic sauce, lemon butter, feta, cilantro. GF | 17.9

GREENS

Add Chicken or Shrimp +9. Add Steak* +15. Add Salmon* +17. Add Filet* +27.

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 6.9
Add feta or goat cheese +.75

Caesar
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 8.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

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

Mediterranean
Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF | 14.9

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 Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 24.9

Salmon* Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

HANDHELDS

Add cherry-wood bacon +3. Gluten Free Bun +1.

Alpine Chicken Sandwich
Grilled chicken, 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

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

Prime Rib Sandwich
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

Shrimp Roll
Poached shrimp salad, organic greens, red peppers, celery, jalapeño, toasted Cuban roll. Choice of side. | 15.9

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, 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. | 15.9

Acapulco Fish Tacos
Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 14

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

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 15

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

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 +9
Add Steak* +15 or Salmon* +17

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

Grilled Chicken Alfredo
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

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.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
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 | 36.9

Hand Cut Ribeye
12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 39.9

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

Salmon*
Certified sustainable, grilled. Choice of topping and two house made sides. GF HH | 25.9

PREMIUM TOPPINGS

All toppings are gluten free.

Marsala | 4
Wild Man Sauce | 5
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

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian 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.

NOVI 3.25.25

**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 | 24.9

Chuckawalla Chicken
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

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. | 24.9

Surf + Turf
8 oz. Choice Braveheart Black Angus Beef® flat Iron*, 4 oz. jump lump crab cake. Garlic whipped potatoes. | 34.9
Substitute Hand Cut Filet* +13

Bourbon Ribeye*
12 oz. USDA Choice, brushed with house made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 42.9

Palo Verde Salmon*
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

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

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

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

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 12.9

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

Sautéed 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
Premium 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

Ruffino Moscato d'Asti	Piedmont, Italy	10 38
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
Hahn Chardonnay	California	11 43
La Crema Chardonnay	Sonoma Coast, California	13 51

RED

Portlandia Pinot Noir Vintage Select	Williamette Valley, Oregon	11 43
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
Franciscan Cabernet Sauvignon	Monterey, California	10 38
Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46

ROSÉ

Chateau Campuget	Costieres de Nimes, France	10 38
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SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
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, hand crafted.

Sedona White Sangria

sweet + citrusy
White wine, fresh juices. | 9

Sedona Pink Sangria

crisp + sweet
White wine, prickly pear and 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

Lavender Blush Gimlet

floral + refreshing
Hendrick's Gin, lavender, lime. | 12

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 13

Pomegranate Margarita Spritzer

sweet + citrusy
Exotico Reposado, orange liqueur, fresh juices. | 13

La Primera Margarita

smooth + citrusy
Herradura Silver, fresh juices, Grand Marnier float. | 14

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, blood orange, POM juice. | 12

Havana Coconut

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

Key Lime Pie

sweet + tropical
Pearl Vodka, key lime juice, pineapple, graham cracker rim. | 12

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, 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

Sparks Fly

sweet + bright
POM juice, grenadine, Sprite, edible glitter. | 6

Franchise opportunities available; single, regional and state development. Visit sedonataphouse.com for more information.

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