

## 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 | 9.9

### Guacamole\*\*

Hand crafted. Avocado, red onion, tomato, lime, 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 | 13.9

### 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

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +13. Add Salmon\* +15. Add Filet\* +24

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9  
GF HH V+ | 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 | 7.9

### Watermelon Feta

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ | 11.9

### Julie's Farmer

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

### 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 | 12.9

### Salmon\* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 23.9

## HANDHELDS

Burgers + sandwiches are served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1.

### Alpine Chicken Sandwich

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

### Crispy Chicken Sandwich

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

### Prime Rib Sandwich

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

### Cheeseburger

7 oz. Wagyu Beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

### STH Burger

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

### Hangover Burger

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

### The Beyond Burger

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

### 'Kobe Beef\*\* Sliders

Wagyu beef, cheddar, house made sauce, caramelized onions. With greens. | 13.9

### Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13

### Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9  
Add chicken or shrimp +8  
Add Steak\* +13

### French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. | 22.9

### Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 20.9

### 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 +1.5

### Hand Cut Filet Mignon\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 33.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

### Seasonal Catch\*

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

### Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

### Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 21.9

### Salmon\*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 23.9

## PREMIUM TOPPINGS

Marsala | 4  
Bourbon Pineapple Glaze | 4  
Sautéed Onions | 2  
Sautéed Mushrooms | 2  
Devils Pass Sauce | 5

Shrimp Scampi | 9  
Crab Stuffed Shrimp (3) | 14.9  
Seared Scallops (3) | 14.9  
Seared Shrimp | 8  
Jumbo Lump Crab Cake | 10.9

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

NOVI 05.08.24

# 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. | 32.9  
Substitute Hand Cut Filet\* +10

## Bourbon Salmon\*

Organic, certified sustainable, fresh caught. House made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. | 25.9

## Walleye Piccata

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. | 26.9

## Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

## Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

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

## South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 10.9

## 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

# FLATBREADS

All sides are gluten free.

**Garlic Whipped Potatoes** | 4.5

**Steamed Broccoli** | 4.5

**Shoestring French Fries\*\*** | 4.5

**Sautéed Spinach** | 4.5

**Southwest Corn** | 4.5

**Fruit** | 4.5

**Grilled Asparagus** | 6

**Sweet Potato Fries\*\*** | 6

**Roasted Brussels Sprouts** | 6

# SIDES

**Coca-Cola Products** | 4

**Craft Sodas** | 5 *ask your server for today's selection*

**French Press Coffee** | 4

**Mighty Leaf Teas** | 4

**Aqua Panna** | 5 *750 ml, still*

**San Pellegrino** | 5 *750 ml, sparkling*

# BEVERAGES

# WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

<b>Ruffino Moscato d'Asti</b>	Piedmont, Italy	10   38
<b>Santa Cristina Pinot Grigio</b>	Delle Venezie, Italy	10   38
<b>Chateau Grand Traverse Riesling</b>	Old Mission Peninsula, MI	9   34
<b>13° Sauvignon Blanc</b>	New Zealand	10   38
<b>Hahn Chardonnay</b>	California	11   43
<b>La Crema Chardonnay</b>	Sonoma Coast, California	13   51

RED

<b>Portlandia Pinot Noir Vintage Select</b>	Willamette Valley, Oregon	11   43
<b>Meiomi Pinot Noir</b>	Central Coast, California	15   60
<b>Dona Paula Malbec</b>	Mendoza, Argentina	9   34
<b>14 Hands Merlot</b>	Columbia Valley, California	9   34
<b>'Decoy' by Duckhorn Cabernet Sauvignon</b>	Sonoma, California	13   51
<b>Franciscan Cabernet Sauvignon</b>	Monterey, California	10   38
<b>Caymus 'Conundrum' Red Blend</b>	Napa Valley, California	12   46

ROSÉ

<b>Chateau Ste. Michelle</b>	Columbia Valley, Washington	9   34
<b>Chateau Campuget</b>	Costieres de Nimes, France	10   38

SPARKLING

<b>Ruffino Prosecco split</b>	Italy	11
<b>La Marca Prosecco</b>	Treviso, Italy	34
<b>Chandon Brut Rosé split</b>	California	11
<b>Mawby 'Sex' Brut Rosé</b>	Michigan	34

## RESERVE

<b>Veuve Clicquot Brut</b>	Champagne, France	90
<b>Napa Valley 'Quilt' Cabernet Sauvignon</b>	Napa Valley, California	60
<b>Caymus Cabernet Sauvignon</b>	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, 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. | 11

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

## Paloma

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

## La Primera Margarita

*smooth + citrusy*  
Herradura Silver, fresh juices, Grand Marnier float. | 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, 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, St. Germain, fresh juices. | 13

## Espresso

*bold + smooth*  
Tito's handmade Vodka, cold brew double espresso, Kahlua. | 14

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade

*sweet + bright*  
Prickly pear, pineapple, lemonade. | 6

## Grapefruit Refresher

*tart + sweet*  
Grapefruit, lime, blood orange, soda. | 6

**Franchise opportunities available; single, regional and state development. Visit [sedonataphouse.com](http://sedonataphouse.com) for more information.**

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.