

Specials

HUMMUS DUO

Classic and red pepper hummus with feta. Cucumbers and flatbreads. GFO V VO+ \$11.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$12.9

TRUFFLE BUTTER FILET MIGNON*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

FILET* BURGUNDY

7 oz. USDA Choice Braveheart Black Angus Beef® hand-cut filet mignon*, fresh mozzarella, basil, Josh Cabernet Sauvignon Burgundy sauce. Garlic whipped potatoes and grilled asparagus. GF \$42.9

CRAB-STUFFED SALMON*

Certified sustainable. Stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and grilled asparagus. GF \$28.9

SEASONAL CATCH: FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$29.9

SEASIDE PASTA

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO \$25.9

PINEAPPLE UPSIDE DOWN CAKE

Warm pineapple cake, caramel, whipped cream, vanilla ice cream. Topped with Myers's Dark Rum. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, fresh squeezed lime juice, watermelon. \$15
• bright + fruity •

SEDONA TAPHOUSE MAIDEN VOYAGE

PA- American Wheat Ale- ABV 4.2% 4oz \$3 | 12oz \$7 | Growler \$26

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