

CHEERS TO SUNDAY

CHOOSE SALAD or SOUP + ENTRÉE + DESSERT

1. CHOICE OF SALAD OR SOUP

Sedona House Salad
GF

Caesar Salad
GFO

House Made Soup

2. CHOICE OF ENTRÉE + two house made sides**

16.9

Norwegian Salmon* Simply Wood Grilled
Organic, certified sustainable. Grilled and topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri. GF HH

Devil's Pass Pasta **Devil's Pass does not come with two sides.
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, parmesan, fresh basil.
Add Italian fennel sausage +2. Vegetarian option available. GFO

Chicken Marsala
8 oz. Topped with house made Marsala sauce and sautéed mushrooms.

18.9

Black Angus Flat Iron Steak*
8 oz, USDA Choice. Grilled. GF

Roman Parmesan Crusted Chicken
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella.

Crab Stuffed Shrimp
Large shrimp stuffed with jumbo lump crabmeat, lemon butter. GF

22.9

Seared Scallops Local + Wild
Large scallops topped with lemon butter. GF

Golden Sea Bass (Corvina)* Simply Wood Grilled
Certified Sustainable. Wood grilled and topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri. GF

Hand Cut Filet Mignon*
6 oz Choice Braveheart Black Angus Beef®. Wood grilled and topped with seasoned butter. GF

3. CHOICE OF DESSERT

Ice Cream
GF

Salted Caramel Cheesecake

Chocolate Decadence
GF

We are proud to serve antibiotic-free, hormone free, cage free poultry, Braveheart Black Angus Beef® and sustainably harvested seafood. Coupons or offers are not valid for Cheers to Sunday Menu. Available for Dine In & To Go.

GF-Gluten Free GFO-Gluten Free Option HH-Heart Healthier V-Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.