



## STARTERS

### House Made Soup

Clam Chowder | 6.5 cup | 8.5 bowl

### Bread Basket

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

### Truffle Fries\*\*

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

### Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 9.9

### Guacamole\*\*

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

### Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO | 10.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

### Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 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

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

### Seared Ahi Tuna\*\*

Seared rare\*, seaweed salad, Asian sauce. | 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

### Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 16.9

## GREENS

Add Chicken or Shrimp +9. Add Steak\* +11. Add Salmon +12.

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.5  
GF HH V+ | Add feta or goat cheese +.75

### Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 9.5

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 9.9

### Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V | 12.9

### Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 12.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 12.9

### Salmon\* Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 26.9

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 18.9  
Add chicken or shrimp +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. | 23.9  
Add Italian fennel sausage +2.

### French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 22.9

### Shrimp Alfredo

Creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. | 22.9

## SIMPLY WOOD GRILLED

Choice of two house made sides. Sweet potato fries and Roasted Brussels sprouts incur an upcharge. Choice of topping, if desired.

### Hand Cut Filet Mignon\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 39.9

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 37.9

### 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 | 21.9

### Mahi Mahi

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF | 27.9

### Norwegian Salmon\*

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH | 26.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS

Marsala +4.9

Wild Man Sauce +4.9

Citrus Tomato Garlic Sauce with Feta +4.9

## HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

### Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

### 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. | 22.9

### Land + Sea

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 34.9  
Option for 7 oz. Hand Cut Filet +15

### Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 21.9  
Add over easy egg\* +2.

### Palo Verde Salmon\*

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 28.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9  
Lite option - one crab cake | 19.9

### Seared Scallops

Local + wild, large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 34.9

Franchise opportunities available, visit [sedonataphouse.com](http://sedonataphouse.com) for more information.

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

CHANTILLY 12.06.23

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten free bun +1

## STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 17.9

## Bleu Cheeseburger

7 oz. Wagyu beef\*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. GFO | 18.9

## The Beyond Burger

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

## Cheeseburger

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

## Hangover Burger

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

# TACOS

## Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 15

## Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16

## Santa Fe Shrimp\*\*

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 16

# FLATBREADS

## Meat Lovers

Italian fennel sausage, pepperoni, red onion, 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 | 9.5

## Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.5

# SIDES

All sides are gluten free.

Garlic Whipped Potatoes | 4.9

Steamed Broccoli | 4.9

Grilled Asparagus | 4.9

STH Bacon Succotash | 4.9

Southwest Corn | 4.9

Fruit | 4.5

Sweet Potato Fries\*\* | 6.5

Roasted Brussels Sprouts | 5.75

Shoestring French Fries\*\* | 5.75

# BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 3.5

French Press Coffee | 3.9 | 7.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6

Sparkling or Still. 28 oz.

# WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE			
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington		37
Lagaria Pinot Grigio	Venezie, Italy		11   41
Brancott Sauvignon Blanc	Marlborough, New Zealand		10   38
Duckhorn Sauvignon Blanc	North Coast, California		13   50
Hess Select Chardonnay	Central Coast, California		11   41
Raymond Reserve Selection Chardonnay	Napa Valley, California		14   55
RED			
Michael David 'Freakshow' Red Blend	Lodi, California		12   45
Cline Ancient Vines Zinfandel	Lodi, California		11   41
Carlos Serres Old Vines Tempranillo	Rioja, Spain		11   41
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California		14   53
Ancient Peaks Quarry Cabernet Sauvignon	Paso Robles, California		15   57
ROSÉ			
Los Dos	Campo de Borja, Spain		8   32
Figuere Mediterranee	Provence, France		9   34
SPARKLING			
Mumm Napa Brut Prestige	Napa Valley, California		45

## WINES OF INTEREST

Decoy Brut Cuvée	California		48
Gruet Sparkling Rosé	United States of America		39
Licia Albariño	DO Rias Baixas, Spain		45
Gundlach Bundschu Estate Vineyard Chardonnay	Sonoma Coast, Sonoma County		48
Charles Krug Chardonnay	Carneros, Napa Valley		48
Private Property Caraccioli Chardonnay	Santa Lucia Highlands, Monterey County		59
Evesham Wood Pinot Noir	Willamette Valley, Oregon		66
Talbott Kali Hart Pinot Noir	Monterey, California		48
Dusky Goose Rambeaux Pinot Noir	Willamette Valley, Oregon		75
Domaine Paul Autard Côtes du Rhone Rouge	Côtes du Rhone, France		48
Villa a Sesta Ripatella Chianti Superiore	Chianti, Tuscany		46
Uccelliera Rosso di Montalcino	Montalcino, Tuscany		64
Muga Rioja Reserva	Rioja, Spain		78
Ramey Claret	North Coast, California		76
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California		49
Sailor's Grave Cabernet Sauvignon	Napa Valley, California		58
Gravel Bar Cabernet Sauvignon	Columbia Valley, Washington		60

## RESERVE

Nicolas Feuillatte Reserve Exclusive Brut	Chouilly, Côte des Blancs, Champagne		80
Laurent Perrier Brut La Cuvée	Champagne, France		92
Veuve Clicquot Yellow Label Brut	Champagne, France		119
Dutton Goldfield Dutton Ranch Pinot Noir	Russian River, California		78
Goldeneye Pinot Noir	Anderson Valley, Sonoma County		92
Haden Fig Freedom Hill Vineyard Pinot Noir	Willamette Valley, Oregon		85
Sierra Cantabria Unica Reserva	Rioja, Spain		85
Orin Swift '8 Years in the Desert' California Red	Napa Valley, California		82
Justin Isosceles	Paso Robles, California		95
Clos Du Val Cabernet Sauvignon	Napa Valley, California		84
The Calling Cabernet Sauvignon	Alexander Valley, Sonoma County		78
Mullan Road Cellars Cabernet Sauvignon	Columbia Valley, California		78
Stags' Leap Winery Cabernet Sauvignon	Napa Valley, California		97
The Prisoner Cabernet Sauvignon	Napa Valley, California		90
Rodney Strong Brother's Single Vineyard Cabernet Sauvignon	Alexander Valley, Sonoma County		95
Orin Swift Papillion	Napa Valley, California		132

Fresh squeezed juice, fresh herbs, hand crafted.

# COCKTAILS

## Sedona White Sangria

sweet + citrusy

White wine, fresh juices. glass 8 | carafe 15

## Sedona Red Sangria

sweet + bold

Red wine, fresh juices. glass 8 | carafe 15

## Prickly Pear Margarita

sweet + citrusy

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

## Peach Spritzer

sweet + refreshing

Bombay Sapphire gin, Peach schnapps, fresh juices. | 11

## Bourbon, Basil + Blood Orange Bash

smooth + sweet

Bulleit Bourbon, basil, blood orange, bitters. | 15

## Ultimate Gin + Tonic

smooth + citrusy

Hendrick's Gin, fresh rosemary, Q tonic. | 13

## El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 14

## Maple Bourbon Smash

smooth + citrusy

Knob Creek Smoked Maple Whiskey, orange, lemon, Bowman Brothers maple syrup. | 13

## Classic Negroni

bitter + citrusy

Tanqueray Gin, Campari, Carpano Antica. | 13

## STH Spritz

bright + bitter

Amaro Nonino, prosecco, soda. | 13

## Smoked Old Fashioned

bold + smoky

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

## T2T LEMON BASIL

citrusy + clean

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.



## Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 13

## Lemon Drop

sweet + fruity

Absolut Citron, lemon. | 13

## Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 13

## The Sedona

clean + bright

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

## Dirty Goose

bold + briny

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon. | 6

## Green Tea Mule

clean + spicy

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

## Grapefruit Refresher

tart + sweet

Grapefruit, lime, blood orange, soda. | 6

## Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6