



Three course menu starting at \$35. Choose one item in each course.
Substitutions are not permitted.

First Course

NEW ENGLAND CLAM CHOWDER

"Award-winning," house-made with clams, bacon, hand-cut vegetables, finished with a touch of sherry.

SEDONA HOUSE SALAD

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

Second Course

BLACK ANGUS FLAT IRON STEAK*

8 oz. USDA Choice. Garlic whipped potatoes and steamed broccoli. GF

SALMON*

Certified sustainable, grilled. Choice of topping: lemon butter, herb butter, or pineapple-mango salsa. Garlic whipped potatoes and steamed broccoli. GF

DEVIL'S PASS PASTA

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
GFO VO
• Add Italian fennel sausage +\$2 •

Final Course

SALTED CARAMEL CHEESECAKE

NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. V

*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 intolerances or allergies.

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