

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 & 2 House made Sides**

19.9

Norwegian Salmon* Simply Grilled

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

Black Angus Flat Iron Steak*

8 oz, USDA Choice. Grilled. GF

Chuckawalla Chicken

8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

23.9

Devil's Pass Pasta **Devil's Pass does not come with 2 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

Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella.

Smoky BBQ Beef Short Rib

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce.

27.9

Seared Scallops

Large scallops topped with lemon butter. GF

Seasonal Catch* Simply Grilled

Certified Sustainable. Grilled and topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri. GF

Surf & Turf

8 oz. USDA Choice Flat Iron* paired with a jumbo lump crab cake. GF

3. CHOICE OF DESSERT

Gelato
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.