

# VALENTINE'S DAY 2012

## STARTERS

*butternut squash soup* rock shrimp, jalapeno 7

*trio of bruschetta* prosciutto & fig | vine ripe tomato | manchego & chorizo 11

*mediterranean salad* feta, almonds, tomato, couscous & oregano vinaigrette 10 veg

*hummus* grilled pita, tomato & feta 8 veg

*bacon wrapped dates* Italian sausage & piquillo pepper 9 gf

*classic caesar salad* parmesan croutons 8

*beet salad* arugula, goat cheese & pistachio 11 gf, veg

*fritto misto* calamari, rock shrimp & zucchini 12

*margherita flatbread* crushed tomato, fresh mozzarella & basil 12 veg

## ENTRÉES

*filet of beef* horseradish dauphinoise & red wine shallots\* 36 gf

*grilled prawn risotto* butternut squash, arbol chili & lemon 26 gf

*lasagna bolognese* spinach, ricotta & garlic bread 17

*bone-in ribeye* crispy smashed potato & grilled mushrooms\* 36

*sea scallops* mascarpone polenta, brussels sprouts & pancetta gastrique\* 25 gf

*sweet potato cannelloni* roasted mushrooms & toasted almonds 14 veg

*atlantic salmon* beets, fingerling potato & horseradish vinaigrette\* 24 gf

*chicken scaloppini* prosciutto, mozzarella, spinach & madeira 17

*bacon wrapped pork tenderloin* spaghetti squash & tomato agrodolce\* 22 gf

*big eye tuna* avocado, radish & red chili gremolata\* 26

## DESSERTS

*cheesecake* brown butter crust, strawberries 5

*ice cream bar* peanut butter, marshmallow, caramel ice cream 5

*chocolate mousse* dark chocolate truffle, toffee ganache 5

We serve only Certified Angus Beef® gf: gluten free veg: vegetarian

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SANGRIA

red sangria tempranillo, cassis, blackberry, raspberry, strawberry G 7 P 20

white sangria verdelho, lychee, peach, blood orange G 7 P 20

## COCKTAILS

the cactus blossom house-infused cactus blossom gin, st. germain elderflower, sparkling wine 9

green tea press effen vodka, triple brewed green tea, local honey 10

ivy & ginger skyy vodka, canton ginger liqueur, pineapple juice, sparkling white wine 9

sugar plum cruzan rum, grand marnier, plum bitters, plum sour 9

belvedere blue belvedere vodka, grand marnier, blueberries 10

barbieri margarita espolon reposado, aperol, mezcal mist 10

giaco's italian shandy campari, solerno, lemon juice, topped with peroni 9

moroccan palmer maker's mark bourbon, chai tea, fresh lemonade 9

blackjack & rye jim beam rye, american honey, o3 orange liqueur, raspberries 10

new york sour russel's rye whiskey, lemon juice, simple syrup, malbec 9

## BUBBLES

n.v. prosecco bisol "jeio", valdobbiadene d.o.c., italy G 9 B 49

n.v. champagne veuve clicquot "yellow label", champagne, france G 13.5 B 81

n.v. champagne moët et chandon "imperial", brut rose, champagne, france G 13.5 B 81

## BLANCO / BLANC / BIANCO / WHITE

09 riesling saint m, pfalz, germany G 8 B 31

10 moscato discoveries, ca G 7 B 27

10 chenin blanc sauvion, vouvray ac, loire valley, france G 7 B 27

09 pinot grigio stellina di notte, delle venezie i.g.t., italy G 8 B 31

09 pinot gris elk cove, willamette valley, or G 8 B 31

10 sauvignon blanc vavasour, awatere valley, new zealand G 9 B 35

09 viognier j. vidal fleury, côtes du rhône ac, france G 8 B 31

09 albarino martin codax, rias baixas, spain G 8.25 B 32

09 chardonnay william hill, central coast, ca G 8 B 31

09 chardonnay sonoma cutrer, sonoma coast, ca G 10 B 39

09 chardonnay newton "red label", napa valley, ca G 12 B 47

09 chardonnay zd, ca G 15 B 59

## ROSADO / ROSÉ / ROSATO / PINK

09 grenache blend arizona stronghold, az G 7 B 27

## ROJO / ROUGE / ROSSO / RED

08 tempranillo ramon bilbao "limited edition", rioja, spain G 10 B 39

09 pinot noir angeline "reserve", sonoma county, ca G 9 B 35

09 pinot noir erath, or G 12 B 47

08 pinot noir truchard "fox block seven", carneros, ca G 15 B 59

08 malbec terrazas "reserva", mendoza, argentina G 12 B 47

07 nero d' avola colosi rosso, sicily i.g.t., italy G 7 B 27

06 super tuscan primavoce, tuscany, italy G 8.5 B 33

07 chianti classico castello di meleto, tuscany d.o.c.g., italy G 12 B 47

08 merlot franciscan, napa valley, ca G 11 B 43

09 cabernet sauvignon terra robles, paso robles, ca G 8 B 30

09 cabernet sauvignon sharecroppers, columbia valley, wa G 11 B 43

07 cabernet sauvignon ladera, napa valley, ca G 16 B 64

09 zinfandel manifesto, lodi, ca G 9 B 35

08 syrah genesis, columbia valley, wa G 8.5 B 33

08 shiraz yangarra, mclaren vale, australia G 9 B 35

## SOMMELIER'S SELECTION

04 syrah la sirena by heidi barrett, santa ynez valley G 18 B 75

## BEER

### LOCAL AZ BREWS

san tan brewing 5.5

hefeweizen

grand canyon brewing 5.5

american pilsner

oak creek brewing 5.5

amber

four peaks "kilt lifter" 5.5

scottish ale

prescott brewing

"ponderosa" 5.5

i.p.a.

### EUROPEAN

amstel light 5.75

holland

peroni 5.75

italy

stella artois 5.75

belgium

guinness 6.75

ireland

estrella damm

"inedit" 12

spain

### THE AMERICAS

bud light 4.5

united states

modelo "especial" 5.25

mexico

molson 5

canada

sierra nevada "pale ale" 5.5

california

black butte "porter" 5.5

oregon