



# DINNER

## Starters and Greens

Soup of the Moment	9
Pan Seared Scallops summer vegetable succotash, butter sauce	14
Cured Meat prosciutto, garlic salami, smoked duck pate, charred chorizo, house made pickled gardenia, assorted olives, whole grain mustard	16
Garden Salad Willcox mixed greens, cucumber, carrots, tomatoes, jicama	9
Hearts of Romaine white anchovies, focaccia croutons, caesar dressing, aged parmesan	9
Fennel Radicchio Salad fennel, radicchio, almonds, gorgonzola, balsamic vinaigrette	9

## Entrees

Eggplant Lasagna eggplant, zucchini, tomatoes, mozzarella cheese, basil, garlic, light tomato sauce <b>add chicken \$6 add shrimp \$10</b>	18
Fish & Chips fresh cole slaw, sea salt fries, housemade tartar sauce	18
Sriracha Honey Ginger Soy Glazed Salmon* mashed potatoes, braised baby bok choy	26
Pan Seared Scallops* mashed potatoes, swiss chard, butter sauce	30
BBQ Shrimp* truffled polenta, wilted kale	28
Slow Roasted Chicken olive oil, garlic, herbs, spinach, mashed potatoes	24
Lamb T-Bone* lemon roasted potatoes, merlot cherry reduction, seasonal vegetables	32
Five Rivers Arizona Delmonico Ribeye* truffle butter, cognac demi-glace, mashed potatoes, seasonal vegetables	36
Five Rivers Arizona Filet Mignon* truffle butter, cognac demi-glace, mashed potatoes, seasonal vegetables	38

*Delmonico ribeye and filet mignon are raised in Arizona and aged a minimum of 29 days*

Split Plate Charge \$5

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

