

Starters, Salads & Appetizers

Warm Croissants (5), with Whipped Citrus Butter 5-

Classic Grilled Bruschetta Board for Two 16-

- Triple cream brie, olive-tomato relish, fresh basil
- Smoked salmon, cream cheese, onions, capers, dill & crème fraiche
- Apple, brie cheese, prosciutto, balsamic & Fig Jam

Normandy Brie Soup with Black Truffle 8-

Sedona's Famous "Green Chili & Chicken Soup" ...can be a bit **SPICY!** 8-

Creamy Cheesy Mushrooms on Toast (great for sharing) 11-

Mushroom ragout, crème fraiche, micro greens, toasted crostini

Creekside Crab Cake 14-

Maryland Jumbo Blue Crab, chipotle saffron aioli and arugula salad

*Fresh Blue Point Oysters ...on the half-shell

Half Dozen 12- | Dozen 24- | Eighteen Oysters 36- | Two Dozen 48-

Spicy red & green cocktail sauce, Saltine crackers, tobacco sauce, lemon, cucumber mignonette

Crispy Grilled Flatbreads (choose one) 13-

1. Preserved Lemon & White Truffle
2. Spicy Chicken-chorizo & Jalapeno

*Lamb Chop Lolly-Pops (6ea.) 21- *GF on request

Grilled watermelon and fresh pesto

Kale & Apple Salad 14- *GF on request

Dried cherries, Cotija cheese, smoked almonds, candied pecans, gorgonzola, shallots, green apples, white balsamic vinaigrette, avocado-yogurt crema / add chicken / add grilled salmon

Organic Baby Beets & Goat Cheese Salad 14- *GF on request

Candied pecans, dried fruit, fresh berries, apple, arugula, Sonoma goat cheese, pomegranate-balsamic infusion / add chicken? / add grilled salmon?

Gorgonzola Apple Bacon Salad 12- *GF on request

Organic baby greens, candied pecans, shallots, bacon, gorgonzola cheese, dried cherries, green apples, white-balsamic vinaigrette

Sourdough Smashed Burger 15-

Cheese, caramelized onion, bacon, avocado, fries (pressed & cut into quarters)

Famous Barbecued Piggy Wings (3) 15-

"better than ribs" garlic fries & jalapeno coleslaw, bleu cheese dipping sauce

Simple Lemon Pasta with Sautéed Shrimp (spicy green sauce on the side)

Small Appetizer Portion 12- / or Larger Entrée Portion 22-

Add to Any Salad

- Eight Grilled Shrimp 10-
- Maryland Crab Cake 14-
- Grilled Chicken Breast 8-
- Blackened Salmon 12-
- *Petite Filet Beef 19-
- Crispy Duck Confit 10-
- Broiled Lobster Tail 18-

A-la Carte: Add \$4

Vegetarian / Sides / Vegan on request

- | | |
|---------------------------|---------------------|
| Grilled Asparagus 5- | Acorn Squash 5- |
| Broccoli Rabé 5- | Green Beans 5- |
| Sweet Potato 5- | White Beans 5- |
| Roasted Eggplant 7- | Basmati Rice 5- |
| Mushroom Ragout 6- | Wild Rice 7- |
| Side Salad Vinaigrette 8- | Cauliflower Rice 5- |
| Parsnip Puree 6- | French Fries 5- |

Vegetable Sampler: Choose three for \$12

Just a few Cocktails | Ask your server for a complete list

Elixir of Life 13-

Muddled cucumber & lemon, Hendrix gin, St Germaine on the rocks

...we have too many to list here

Kiss Kiss Bang Bang 13-

Chef Mercer's Margarita with pink peppercorns, charred pineapple & very rare rose tequila

UK Gin & Tonic 13-

Fever Tree tonic water, Hendrix gin, cucumber, cardamom, juniper, pink peppercorn

Blueberry Vodka Collins 13-

Blueberry infused vodka, lemon, fresh mint and apple schnapps

Peaches & Patron Double Peach Margarita served in a Mason Jar 14-

You must request Gluten Free when ordering

Happy Thanksgiving



Thanksgiving Dinner ...with all the fixins 42.95-

- Chef's Dinner Salad with Green Apple Vinaigrette
- Organic fresh turkeys carved to order (Red Bird)
- Traditional Sage Stuffing with dried cranberries
- Buttery Mashed Potatoes
- Acorn Squash with Agave, cinnamon & nutmeg
- Turkey Giblet Gravy
- Roasted Fall Vegetables
- Cranberry Sauce
- Dessert choice of Pumpkin Pie or Bourbon Pecan Pie with Ice Cream

Kids under the age of 12 years old 14.95-

Toddlers under 5 years of age, eat for free



Apple-braised Short Rib 29- *GF on request

Boneless braised beef short rib, roasted sweet potato, whipped parsnip, crispy onion straws

Slow Roasted Lamb Adobo 32-

Chef's spicy adobo with red curry, braised lamb shank, parsnip puree, white beans, Cojita Cheese

*Smoked Double Pork Chop "Sous Vide" 33- *GF on request

Kurobuta Pork "Best pork money can buy" ...brined overnight, and apple-smoked for hours. Roasted acorn squash, apple-pumpkin sauce, cinnamon fruit chutney and crispy onion straws

Note: "PINK" because of the brown sugar-cure and the apple smoke. Just like a ham is pink.

*Pan Seared T-Bone Steak (this is a small 12 oz. Porterhouse) 38- *GF on request

Thin-cut Porterhouse, fennel salad & steak butter / side parsnip puree and sautéed broccoli rabe

Broiled Lobster Tails 49- Small Half Order 33- *GF on request

Two eight-ounce, Maine lobster tails with lemon drawn butter, parsnip puree & green beans

Seasonal Seafood (sauce on the side) 52- *GF on request

Blackened salmon, sautéed shrimp, seared scallops, broiled lobster, parsnip puree, arugula-beet salad, candied pecans, fresh berries, Sonoma goat cheese, drawn butter and two dipping sauces on the side.

Shrimp & Grits 22- ...this one is especially yummy *GF on request

Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy red chili hot sauce

Glazed Salmon Fillet 26- *GF on request

Broiled salmon with cauliflower rice and sautéed broccoli rabe

(Wild Alaskan King Salmon -May to September / Fresh Scottish Organic Salmon -October to April)

Country Style Chicken Breast with Parmesan Crust 24-

Country style, pounded chicken breast, browned on the griddle, served with caper butter, parsley, asparagus, parsnip puree, lemon and white wine-truffle sauce on the side

Vegan Bento Box 22- *GF on request

Tomato soup, wild rice, roasted eggplant, kale salad, sweet potato, spinach, mushrooms, white beans, cauliflower rice, hummus, black pepper papadums (enough to share)

Low Carb / Keto Cuisine 25- *GF on request (this dish follows Ketogenic diet guidelines)

Choose from **crispy duck-confit, shrimp, salmon or chicken** ...choose one (four-ounce portion). Bacon, broccoli, Hollandaise sauce, goat cheese, avocado, grilled tomato, cauliflower-rice, smoked almonds, strawberries & blueberries, grilled lemon. Substitute *Petite Filet \$10 or Lobster tail \$14

*GF Gluten-Free We do recognize the seriousness of dietary restrictions and are committed to doing anything we can to accommodate your requests. We can search for Gluten, wheat, modified food starch, kamut, spelt, barley, oats, soy sauce, rye malts & triticale dextrin, however; we are not a gluten free restaurant. Cross contamination is hard to control. Celiac patients please use caution.
*consumer advisory: consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs