

# FOOD TO FIGHT OVER

- TORTILLA CHIPS**  
 Bottomless basket of tortilla chips & garden salsa \_\_\_\_\_ 9  
 .....ADD GUACAMOLE: (Per serving) \_\_\_\_\_ 7
- PRIME RIB SLIDER**  
 Pepperjack cheese, au jus and creamy horseradish \_\_\_\_\_ (each) 8
- CHICKEN QUESADILLA**  
 Chicken, black beans, corn, roasted peppers & garden salsa \_\_\_\_\_ 16
- CHICKEN WINGS**  
 Spicy or crispy ranch served with celery & ranch dressing \_\_\_\_\_ 19

- CERVEZA BATTERED CALAMARI** Sliced pepperoncini & sweet chile sauce \_\_\_\_\_ 19
- NACHOS** Chicken or beef, Sonoran vegetable mix, jalapeños, tomatoes, green onion, sour cream drizzle \_\_\_\_\_ 20
- CRISPY COCONUT SHRIMP** Orange marmalade \_\_\_\_\_ 18
- SOFT PRETZEL BREAD** Warm soft pretzels served with spicy brown mustard \_\_\_\_\_ 12  
 (add brie - 5 or cheddar - 5)

# WRAPS/BOWL/TACOS

Served with choice of french fries, mango coleslaw or redskin potato salad (Excluding Teriyaki Bowl)

- TACOS** Soft shell tortilla, shredded cabbage, pico de gallo, smoked jalapeño crèma, queso fresco. Choice of blackened chicken or grilled cod \_\_\_\_\_ 18
- TURKEY APPLE BRIE WRAP** Whole wheat tortilla, oven roasted turkey, mixed greens, brie, apples, sugared pecans, sun-dried cranberries, cranberry sauce \_\_\_\_\_ 17
- TERIYAKI CHICKEN BOWL** Brown rice, quinoa, grilled pineapple, shaved carrots, snap peas, edamame, crispy wontons, cilantro and sesame seed garnish \_\_\_\_\_ 17
- CRISPY CHICKEN CLUB WRAP** Spinach tortilla, crispy chicken, bacon, lettuce, tomatoes, cheddar cheese and honey mustard \_\_\_\_\_ 18



# Phil's Grill

# SOUPS AND SALADS

- SOUP OF THE DAY**  
 From the chef's kettle \_\_\_\_\_ cup 6 - bowl 8
- NAVAJO CORN CHOWDER** \_\_\_\_\_ cup 7 - bowl 9
- SOUP & SANDWICH\*** (see sandwiches below)  
 One half club or tuna salad sandwich & a cup of soup or corn chowder \_\_\_\_\_ 16
- SMALL CAESAR OR HOUSE SALAD\*** \_\_\_\_\_ 12

- SOUTHWESTERN CAESAR\*** Romaine lettuce, parmesan cheese, tortilla strips and caesar dressing \_\_\_\_\_ 16
- GRAYHAWK SALAD\*** Sliced chicken, garden greens, angel hair pasta, tortilla strips, carrots, cilantro lime dressing and Thai peanut sauce \_\_\_\_\_ 19
- BLACKENED SHRIMP TACO WEDGE SALAD\*** Iceberg wedge, blackened shrimp, avocado, black beans, corn, chilis, queso fresco, tomatoes, tortilla strips with chipotle ranch \_\_\_\_\_ 22
- FILET MIGNON CHOP SALAD\*** Seared beef tips, mixed greens, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, crispy onions, bleu cheese vinaigrette \_\_\_\_\_ 22
- SUPER GREENS QUINOA SALAD\*** Sliced chicken, cabbage, chicory, broccoli, brussels sprouts, dried cranberries, cinnamon almonds, poppy seed dressing \_\_\_\_\_ 19
- Add Protein: Grilled Salmon or Shrimp \_\_ 8 / Seared Ahi Tuna \_\_ 8 / Grilled Chicken \_\_ 6



# SANDWICHES

Served with choice of french fries, mango coleslaw or redskin potato salad. (Substitute gluten-free bread ~ 1.00)

- BARN BURGER\*** Lettuce, tomatoes, pickles, onions, french roll \_\_\_\_\_ 19
- \*THE CLUB\*** Turkey, ham, bacon, lettuce, tomato, mustard grain mayo, whole grain bread \_\_\_\_\_ 17
- TURKEY BURGER** Brie cheese, strawberry jam, lettuce, brioche bun \_\_\_\_\_ 18
- TUNA SALAD** Shredded lettuce, tomato, toasted wheat bread \_\_\_\_\_ 17
- PRIME RIB SANDWICH\*** Thinly sliced prime rib, pepper jack cheese, au jus and creamy horseradish \_\_\_\_\_ 20
- GRILLED CHICKEN SANDWICH** Marinated chicken, jack cheese, shredded lettuce, onion, pickles, tomatoes, chipotle mayo, brioche bun \_\_\_\_\_ 18

# ENTREES



- ARUGULA PESTO CAVATAPPI PASTA** Artichokes, sun dried tomato, lemon, & toasted almonds \_\_\_\_\_ 20
- CHICKEN & HATCH CHILE ENCHILADAS** Served with lettuce, cabbage, pico de gallo, crèma, queso fresco, ancho chile sauce \_\_\_\_\_ 22
- FILET MIGNON\*** 8oz, Seasonal vegetables, poblano mac and cheese \_\_\_\_\_ 43
- SMOTHERED STEAK BURRITO** Shaved ribeye, Sonoran vegetables, green chili cheese sauce, guacamole \_\_\_\_\_ 23
- CHICKEN POT PIE** Large homemade pie filled with hand pulled rotisserie chicken, fresh cut home-style vegetables and a creamy gravy, sealed in a flaky pastry crust, red bell pepper & cilantro garnish \_\_\_\_\_ 24
- CHICKEN PICATTA** Angel hair pasta, lemon caper sauce, seasonal vegetables \_\_\_\_\_ 27
- PAN SEARED BRANZINO\*** Roasted red pepper & tomato relish, seasonal vegetables, smashed garlic potatoes \_\_\_\_\_ 29
- GRILLED SALMON\*** Seasonal vegetables, wild rice \_\_\_\_\_ 29
- CORIANDER CRUSTED AHI TUNA\*** Citrus chimichurri, seasonal vegetables, wild rice \_\_\_\_\_ 31

A 2.5% tax inclusive Prop 206 fee will be applied to all food and beverage purchases. An 18% Gratuity will automatically be added to parties of eight or more.

\*These items may be cooked to order or may contain raw ingredients, however Arizona state food code requires us to inform you that consuming raw or under cooked meats, eggs, or seafood may increase your risk of foodborne illness.