

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

CHEESY GARLIC FLAT BREAD House-made flat bread, mozzarella, EVOO, fresh herbs, cheddar cheese sauce _____ 16

WRAPS/BOWL/TACOS

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

TACOS Soft shell tortilla, shredded cabbage, pico de gallo, smoked jalapeño crema, 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

KALE & ARUGULA SALAD Fig, grape, honey roasted sunflower seeds, champagne vinaigrette _____ 18

Add Protein: Grilled Salmon or Shrimp __ 8 / Seared Ahi Tuna __ 8 / Grilled Chicken __ 6



SANDWICHES

Served with choice of french fries, poblano mac 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

OPEN FACE TURKEY SANDWICH Dill havarti, tomato, avocado, chipotle aioli, sourdough _____ 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



CHICKEN & HATCH CHILE ENCHILADAS Served with lettuce, cabbage, pico de gallo, crema, queso fresco, ancho chile sauce _____ 22

FILET MIGNON* 8oz, seared at 1,600°, haricot vert, poblano mac & cheese _____ 45

SOY GLAZED BEEF SHORT RIB Asparagus, roasted garlic mashed potatoes _____ 38

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, herb garnish _____ 24

CHICKEN PICATTA Angel hair pasta, lemon caper sauce, asparagus _____ 27

ORANGE GLAZED SALMON BOWL* Pineapple wild rice, cucumber, avocado, sweet soy _____ 29

CORIANDER CRUSTED AHI TUNA* Citrus chimichurri, roasted green bean, rustic rice _____ 31

A 2.5% tax inclusive Prop 206 fee will be applied to all food and beverage purchases. An 20% 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.