

# FOOD TO FIGHT OVER

## TORTILLA CHIPS

Bottomless basket of tortilla chips & garden salsa \_\_\_\_\_ 9  
 .....ADD GUACAMOLE: (Per serving) \_\_\_\_\_ 8

## PRIME RIB SLIDER

Pepperjack cheese, au jus and creamy horseradish \_\_\_\_\_ (each) 9

## CHICKEN QUESADILLA

Chicken, black beans, corn, roasted peppers & garden salsa \_\_\_\_\_ 17

## CHICKEN WINGS

Spicy or crispy ranch served with celery & ranch dressing \_\_\_\_\_ 20

**NACHOS** Chicken or beef, Sonoran vegetable mix, jalapeños, tomatoes, green onion, sour cream drizzle \_\_\_\_\_ 21

**CRISPY COCONUT SHRIMP** Orange marmalade \_\_\_\_\_ 19

**SOFT PRETZEL BREAD** Warm soft pretzels served with spicy brown mustard \_\_\_\_\_ 14

(add brie ~ 6 or cheddar ~ 6)

# 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 crème, queso fresco. Choice of blackened chicken or grilled cod \_\_\_\_\_ 19

**TURKEY APPLE BRIE WRAP** Whole wheat tortilla, oven roasted turkey, mixed greens, brie, apples, sugared pecans, sun-dried cranberries, cranberry sauce \_\_\_\_\_ 18

**TERIYAKI CHICKEN BOWL** Brown rice, quinoa, grilled pineapple, shaved carrots, snap peas, edamame, crispy wontons, cilantro and sesame seed garnish \_\_\_\_\_ 18

**CRISPY CHICKEN CLUB WRAP** Spinach tortilla, crispy chicken, bacon, lettuce, tomatoes, cheddar cheese and honey mustard \_\_\_\_\_ 19

## Quill Creek



## Restaurant & Grill

# SOUPS AND SALADS

## SOUP OF THE DAY

From the chef's kettle \_\_\_\_\_ cup 7 - bowl 9

**NAVAJO CORN CHOWDER** \_\_\_\_\_ cup 8 - bowl 10

## SOUP & SANDWICH\* (see sandwiches below)

One half club or tuna salad sandwich & a cup of soup or corn chowder \_\_\_\_\_ 17

**SMALL CAESAR OR HOUSE SALAD\*** \_\_\_\_\_ 13

**SOUTHWESTERN CAESAR\*** Romaine lettuce, parmesan cheese, tortilla strips and caesar dressing \_\_\_\_\_ 17

**GRAYHAWK SALAD\*** Sliced chicken, garden greens, angel hair pasta, tortilla strips, carrots, cilantro lime dressing and Thai peanut sauce \_\_\_\_\_ 21

**BLACKENED SHRIMP TACO WEDGE SALAD\*** Iceberg wedge, blackened shrimp, avocado, black beans, corn, chilis, queso fresco, tomatoes, tortilla strips with chipotle ranch \_\_\_\_\_ 23

**FILET MIGNON CHOP SALAD\*** Seared beef tips, mixed greens, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, crispy onions, bleu cheese vinaigrette \_\_\_\_\_ 23

**SUPER GREENS QUINOA SALAD\*** Sliced chicken, cabbage, chicory, broccoli, brussels sprouts, dried cranberries, cinnamon almonds, poppy seed dressing \_\_\_\_\_ 20

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 \_\_\_\_\_ 20

**TORTA CLUB** Ham, turkey, bacon, pickled red onion, swiss cheese, spring mix, chipotle mayo, tomato jam, torta roll \_\_\_\_\_ 17

**TUNA SALAD** Shredded lettuce, tomato, toasted wheat bread \_\_\_\_\_ 17

**PRIME RIB SANDWICH\*** Thinly sliced prime rib, pepper jack cheese, au jus and creamy horseradish \_\_\_\_\_ 21

**GRILLED CHICKEN SANDWICH** Marinated chicken, jack cheese, shredded lettuce, onion, pickles, tomatoes, chipotle mayo, brioche bun \_\_\_\_\_ 19

# ENTREES



**CHICKEN & HATCH CHILE ENCHILADAS** Served with lettuce, cabbage, pico de gallo, crème, queso fresco, ancho chile sauce \_\_\_\_\_ 23

**FILET MIGNON\*** 8oz, seared at 1,600°, haricot vert, poblano mac & cheese \_\_\_\_\_ 49

**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 \_\_\_\_\_ 25

**CHICKEN PICATTA** Angel hair pasta, lemon caper sauce, asparagus \_\_\_\_\_ 28

**ORANGE GLAZED SALMON BOWL\*** Pineapple wild rice, cucumber, avocado, sweet soy, crispy wontons \_\_\_\_\_ 31

**CORIANDER CRUSTED AHI TUNA\*** Citrus chimichurri, roasted green bean, rustic rice \_\_\_\_\_ 33

A 2.5% tax inclusive Prep 205 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.

# BEER

**DRAFTS:** Ask your server for our tasty selections \_\_\_\_\_ 8

**DOMESTIC BOTTLES** Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Michelob Ultra \_\_\_\_\_ 7

**IMPORT BOTTLES** Corona, Corona Light, Negra Modelo, Peroni, Heineken, Amstel Light \_\_\_\_\_ 8

**CRAFT BOTTLES** Kilt Lifter Scottish Style Ale, Temple, AZ / Blue Moon Belgian White, Denver, CO  
Left Hand Milk Stout, Longmont, CO / Lagunitas IPA, Petaluma, CA / Woodchuck Gumption Hard Cider, Middlebury, VT (GF) \_\_\_\_\_ 8

# WINE

## WHITES

|                                                                    |    |    |    |
|--------------------------------------------------------------------|----|----|----|
| <b>FEATURED WHITE:</b> Ask your server for today's selection _____ | 10 | 14 | 38 |
| <b>CHARDONNAY:</b> Pavette, California _____                       | 12 | 17 | 46 |
| <b>CHARDONNAY:</b> Rodney Strong 'Chalk Hill', Sonoma _____        | 14 | 19 | 54 |
| <b>CHARDONNAY:</b> Truchard, Napa Valley _____                     | 16 | 23 | 62 |
| <b>SAUVIGNON BLANC:</b> Matua, Marlborough _____                   | 12 | 17 | 46 |
| <b>SAUVIGNON BLANC:</b> Daou, Paso Robles _____                    | 14 | 19 | 54 |
| <b>RIESLING:</b> Selbach, Germany _____                            | 12 | 17 | 46 |
| <b>PINOT GRIGIO:</b> Vigneti Del Sole, Italy _____                 | 12 | 17 | 46 |
| <b>ROSÉ:</b> Daou, Paso Robles _____                               | 12 | 17 | 46 |

## REDS

|                                                                  |    |    |    |
|------------------------------------------------------------------|----|----|----|
| <b>FEATURED RED:</b> Ask your server for today's selection _____ | 11 | 15 | 42 |
| <b>CABERNET SAUVIGNON:</b> Daou, Paso Robles _____               | 12 | 17 | 46 |
| <b>CABERNET SAUVIGNON:</b> Ultraviolet, Napa Valley _____        | 14 | 19 | 54 |
| <b>CABERNET SAUVIGNON:</b> Martin Ray, Napa Valley _____         | 18 | 26 | 69 |
| <b>MERLOT:</b> Barnard Griffin, Columbia Valley _____            | 12 | 17 | 46 |
| <b>PINOT NOIR:</b> Fable, California _____                       | 12 | 17 | 46 |
| <b>PINOT NOIR:</b> Meloni, California _____                      | 14 | 19 | 54 |
| <b>PINOT NOIR:</b> Averaen, Willamette Valley _____              | 17 | 24 | 64 |
| <b>MALBEC:</b> Altoosedo, Mendoza _____                          | 12 | 17 | 46 |
| <b>RED BLEND:</b> Kind Stranger 'Alter', Washington _____        | 13 | 18 | 52 |
| <b>RED BLEND:</b> Frog's Leap 'Flycatcher', California _____     | 16 | 23 | 62 |
| <b>BORDEAUX:</b> Cru, France _____                               | 17 | 24 | 64 |

## BUBBLES

|                                                                          |       |     |
|--------------------------------------------------------------------------|-------|-----|
| <b>CHAMPAGNE:</b> J.P. Chenet Brut, France _____                         | Split | 12  |
| <b>SPARKLING ROSÉ:</b> J.P. Chenet Rose, France _____                    | Split | 12  |
| <b>SPARKLING:</b> Domaine Carneros by Taittinger, Brut, California _____ |       | 65  |
| <b>CHAMPAGNE:</b> Veuve Clicquot Brut Yellow Label, France _____         |       | 140 |

Quill Creek

QC

Restaurant & Grill

# SPECIALTY DRINKS

## BIG FAT RITA ~ 28

Flecha Azul Blanco, Fresh Sour, Rocks  
Also Available in Strawberry or Prickly Pear  
(Add Coronita Chaser \$3.00)

15

## THREE SISTERS

Tito's Vodka, Cranberry Juice, Orange Juice, Splash of Lemonade

## LEMON VOJITO

Deep Eddy Lemon Vodka, Fresh Lemon Juice, Simple Syrup, Mint

## JOHN DALY

Roxx Vodka, Fresh Lemon Juice, Simple Syrup, Splash of Black Tea

## PRICKLY PEAR MARGARITA

Exotico Tequila, Organic Agave Nectar, Fresh Lime Juice, Desert Pear Syrup

16

## SKINNY RITA

Flecha Azul Blanco, Organic Agave Nectar, Fresh Lime Juice  
(Add Coronita Chaser \$3.00)

## MAUI MULE

Deep Eddy Pineapple Vodka, Pineapple Syrup, Fresh Lime Juice, Ginger Beer

## THE TRANSFUSION

Roxx Vodka, Grape Juice, Ginger Ale

## GRAPEFRUIT PALOMA

Casamigos Blanco, Fresh Lime Juice, Simple Syrup, Ruby Red Grapefruit Juice

## LAVENDER EMPRESS

Empress 1908 Gin, Lavender, Fresh Lemon Juice, Up

17

## BLACK MANHATTAN

Smoke Wagon Rye, Montenegro Liqueur, Dash of Aromatic and Orange Bitters, Up

## YELLOWSTONE OLD FASHIONED

Yellowstone Bourbon, Muddled Orange & Cherry, Brown Sugar Cube, Orange Bitters, Rocks

## ESPRESSO MARTINI

Flecha Azul Reposado Tequila, Absolut Vanilla Vodka, House Cold Brew, Kahlua, Irish Cream Liqueur, Up

# TEMPTED?

A few of our favorite wines

|                                                                   | BOTTLE |
|-------------------------------------------------------------------|--------|
| <b>CHARDONNAY:</b> Rombauer, Carneros _____                       | 75     |
| <b>CHARDONNAY:</b> Far Niente, Napa Valley _____                  | 100    |
| <b>MERLOT:</b> Hall, Napa Valley _____                            | 65     |
| <b>MERITAGE:</b> Rodney Strong 'Symmetry', Alexander Valley _____ | 90     |

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| <b>CABERNET SAUVIGNON:</b> Caymus, Napa Valley _____                   | 150 |
| <b>CABERNET SAUVIGNON:</b> Silver Oak, Alexander Valley _____          | 150 |
| <b>CABERNET SAUVIGNON:</b> Pahlmeyer 'Jayson', Napa Valley _____       | 160 |
| <b>PINOT NOIR:</b> Belle Glos 'Clark & Telephone', Santa Barbara _____ | 75  |
| <b>PINOT NOIR:</b> Sea Smoke, Santa Rita Hills _____                   | 200 |