

featured wines

**White Wine Features**

Santa Cristina Pinot Grigio 30 / 8  
Seven Daughters 'White Blend' 44 / 11  
Kendall-Jackson Chardonnay 47 / 12  
Korbel Brut 29/10

**Red Wine Features**

Columbia Crest Cabernet 32 / 10  
Estancia Pinot Noir 40 / 10  
Mitolo Shiraz 40 / 10  
Avalon Cabernet 44 / 11

southwest

**Smoked Chicken Fajitas**

Grilled peppers and onions, flour tortillas, sour cream, guacamole and pico de gallo

**Mexicali Corn Polenta**

Fire roasted corn, diced red pepper, roasted green chilies and cheddar cheese

**House Made Salsa Bar**

Guacamole, salsa crudo, tomatillo verde and spicy sesame seed salsas

comfort

**Jack Daniels Pork Loin**

"Chef carved" with our signature barbecue sauce, tobacco onions and jalapeno relish

**Oven Baked Potatoes**

Seasoned Idaho potatoes, smoked bacon, cheddar cheese, sour cream and chives

**Broccoli Cheddar Gratin**

Steamed broccoli baked with cheddar cheese sauce and toasted bread crumbs

*Welcome to you and your family from the Phoenix Suns. Tonight's menu features favorites from the Arizona Cheese Company and Shamrock Farms -Eat Food, Love Life.  
Chef  
Jon Clancy*

sweets

**Ice Cream Sundae Bar**

Chocolate sauce, caramel sauce, oreo, heath, peanuts and sprinkles

**Dessert Shots**

Salted caramel, peanut butter chocolate and traditional carrot cake

**Cookies and Brownies**

italian

**Salmon Cannelloni**

Hand rolled ricotta and salmon stuffed pasta with citrus-thyme cream sauce

**Rigatoni and Meatballs**

Penne pasta, beef meatballs, roasted red pepper marinara and Parmesan

salads

**BLT Salad**

Smoked bacon, cheddar cheese, cherry tomatoes and buttermilk ranch dressing

**Corn and Black Bean Salad**

Black beans, pico de gallo, roasted corn, green onion and chipotle-honey dressing

**Apple Cider Cole Slaw**

Shredded cabbage, shaved apples, red onion and apple cider vinaigrette

**Cardini Caesar Salad**

Garlic croutons, parmesan cheese and classic Caesar dressing

**Italian Chopped Salad**

Romaine, tomato, onion, cucumber, pasta, blue cheese and dijon vinaigrette

FARM TO FORK

**Pub Board**

Domestic and imported cheeses with local Schriener's sausages

**Winter Frisee Salad**

Cranberries, baby arugula, frisee and white balsamic vinaigrette

**Seasonal Fresh Fruit**

**Antipasti Assorti Hummus Trio**

**House Made Crostinis and Cracker Breads**