



DINNER

Appetizers

Angels on Horseback

Fresh Oysters wrapped in jalapeno bacon, crispy fried and served on 9 grain toast.

Served with sunchoke Slaw. 4 per order.

\$10

Crispy Fried Clear Creek Calamari

Dipped in seasoned flour and served with a Chipotle dipping sauce.

\$10

Piki Bread with Hopi Hummus

Two Piki breads made by Monique Talemtewa of Second Mesa, served with my version of Bad- dap – suki.

A hummus made with reservation grown Tepary beans, pit roasted corn, corn and sunflower oils.

Garnished with sunflower seeds.

\$10

Soup and Salads

The Signature Soup

Creamy sweet corn in the same bowl with smooth and spicy black bean

topped with a signature of spicy chile cream.

\$6

Chino Valley Farms Heirloom Tomato Salad

Various tomato varieties, on a bed of baby organic greens, topped with Black Mesa Farms garlic and red pepper feta,

made from Goats milk. Shredded fresh basil and a balsamic vinaigrette dressing. All locally grown.

\$10

Local Spring Greens

Organic lettuce tossed in a blood orange, hazelnut vinaigrette with Organic gold beets and heirloom cherry tomatoes.

All locally grown.

\$8



The Blue Cheese Salad

Heart of Romaine lettuce, creamy blue cheese topped with Maytag Blue and honey roasted spiced pecans
\$8

The Southwestern Caesar

Romaine tossed in our house made Caesar dressing with roasted pumpkin seeds and Parmesan cheese.
Garnished with roasted red peppers and a Parmesan crusted cracker bread.
\$8

Today's Specials

House Smoked Wild King "Springers"

Columbia River Spring Run King Salmon, caught by the Nez Perce tribe. Considered one of the greatest Wild Salmon.
Smoked and Baked. Served on a bed of creamy corn polenta and topped with a Fresh mango, kumquat, heirloom
cherry tomato and chile pepper salsa. Garnished with fresh sugar snap peas.
\$29

*Bex Riesling – Germany 2006 \$8 Glass \$33 Bottle

This is a delicious wine with just enough sweetness to give it a refreshing edge.
Loaded with peachy fruit and notes of honey, pear and minerals.

Native Cassoulet with Utah Lamb, Duck Leg and Elk Sausage

Tohono O'odham grown brown Tepary beans cooked with Churro lamb, chilies, duck and spices.
This version is deconstructed. I serve a duck leg confit, grilled free range Churro lamb skewer
and spicy Elk sausage alongside the beans.
\$27

*St. Francis "Wild Oak" Merlot – Sonoma 2004 \$10 Glass \$45 Bottle

Wild Oak Merlot is a lush, rich, full bodied wine characterizing classic Bordeaux structure.

Locally Raised Churro Lamb Sampler Platter

Lean and tender shoulder pieces simmered in tomatillo and Green Chili served over sweet corn tamale.
Lamb shanks and ribs in a red chile posole. Lamb Chop grilled and served on a bed
of arugula topped with pico de gallo salsa.
\$29

*St. Francis "Wild Oak" Zinfandel – Sonoma 2006 \$10 Glass \$45 Bottle

A beautiful concentration of flavors and colors with a wild berry flavor and a slight note of Eucalyptus. Nice long lasting



tannins with a nice balance of earthiness and a black cherry finish

Colorado Elk Medallions with Blackcurrant Sauce

Farm raised Elk loin medallions with a blackcurrant brandy sauce, wild mushroom corn custard flan and baby green beans.

\$32

*St. Francis Cabernet – Sonoma County 2005 \$10 Glass \$40 Bottle

This full bodied cabernet has a rich mouth feel, moderate tannins and deep ruby color. The taste of black cherries, dark chocolate and spicy oak. Special Buy!

Our Native Churro Lamb is free range reared by Irene Bennalley of Newcomb, New Mexico on the Navajo Reservation.

Irene raises her sheep at her "Bar Q RZ Ranch" in New Mexico

It is hormone and antibiotic free as well as a being a "Heritage Breed" of lamb.

We are the only restaurant serving this rare breed on a daily basis.

A Taste of the Southwest

Crispy Pork Carnitas

Large pieces of crispy pork Carnitas, served on a bed of black beans in a red chile pool, papaya salsa served with our creamy polenta and fresh vegetables.

\$18

*Beaulieu Vineyard "BV" Zinfandel – Napa, CA 2006 \$10 Glass \$45 Bottle

Amazing deep black raspberry character with subtle oak and inherent spiciness.

The Killer Vegetable Platter

Steamed fresh vegetables, grilled tofu, sweet corn tamale, red caboose mashed potatoes, grilled fresh corn, Grilled Anaheim chile stuffed with three cheeses, and wild mushroom corn custard.

\$18

*Duck Pond Pinot Grigio – Willamette Valley 2007 \$8 Glass \$32 Bottle

This wine is bursting with mango and star fruit aromas. It is light bodied with refreshing acidity.

Shrimp Penne Pasta

Large Tiger Shrimp tossed with penne in a spicy Chipotle cream sauce with peppers,



corn, tomatoes, asparagus, and fresh cilantro.

\$19

*Macon-Village – Unoaked Chardonnay – France 2005 \$8 Glass \$15 ½ Bottle
Laboure-Roi has become what is today the third largest source of Burgundy wines.
Floral and fresh, Appley with hints of honey and a refreshing acidity.

Grilled Chicken Breast with Tomatillo Sauce and Tamale

Grilled breast of chicken with a green chile, tomatillo sauce, sweet corn tamale, black beans and fresh vegetables.

\$17

*Simi Sauvignon Blanc – Sonoma 2008 \$8 Glass \$34 Bottle
Tropical and rich with lemony notes, subtle herbs and crisp acidity.

The Fred Harvey Dishes

Food has changed a lot since the early 20th Century when the Harvey Houses were at their peak.
These dishes are close to what you may have seen in those days.

Creekstone Farms Angus Prime Rib Roast au jus *

Served with horseradish cream, fresh vegetables and a choice of baked potato or red caboose mashed potatoes.

Eight-ounce cut \$21 Fourteen-ounce cut \$34

*Crescendo Pinot Noir – Elegant and medium bodied, with layers of black cherry, sweet vanilla oak, spiced cinnamon and floral notes. Smooth on the palate with a long harmonious finish.

Grilled Filet Mignon and Shrimp with Wild Mushroom Sauce *

Grilled 6 oz. Filet Mignon and two jumbo shrimp, red caboose mashed potatoes, fresh vegetables and a wild mushroom sauce.

\$29

*Silver Palm Cabernet Sauvignon – North Coast 2007 \$9 Glass \$42 Bottle

The platinum decorating the bottle is only a hint of what is inside. Beautiful dark ripe fruit in the nose with dark ripe berries and a hint of spice on the finish.

Colorado Raised 8 oz. Bison New York

Naturally raised, grass fed hormone free American Buffalo. This is all natural, antibiotic free meat with less cholesterol and fat than regular beef. Rich in Omega 3 fats. Served with a mound of our house made fries.

\$27

*El Coto Rioja Crianza – Spain 2005 \$8 Glass \$36 Bottle



Ruby red in color with fresh fruit and anise. Silky, velvety with a good aromatic intensity throughout.

7 oz Bacon Wrapped Filet *

Filet Mignon wrapped in Hormel's Apple wood smoked bacon and grilled to perfection.

Served with a baked potato and vegetables.

\$29

*Faustino Rioja Crianza – Spain 2004 \$9 Glass \$39 Bottle

This Spanish wine made from 100% Tempranillo shows a bright, clean, intense and deep flavor.

Beautiful cherry red color with a long lasting finish.

The Half Pound Ground Round *

One 8 oz. certified Angus ground round Burger patty, fire grilled and then smothered in sautéed fresh mushrooms and served with a mound of our fresh house made fries.

\$17



***Creekstone Farms – all Natural Black Angus Choice Beef. Processed in a small facility in Arkansas City, Kansas.**

No growth hormones, antibiotics or artificial ingredients, ever. Higher grading than commodity beef processors.

The place mats are all hand painted originals in acrylic by Patricia Fontaine. Originals and prints are available for sale as well as a poster of all six designs. You will find the poster and prints on display in the bar. All are for sale in the restaurant.

Owner/Executive Chef – John Sharpe

Chef des Cuisine - Jesus Nunez

18% Gratuity will be added to groups of 6 or more.

All split orders will be plated separately for a charge of \$5.00