



-Arizona Grill -

*All entrées come with choice of side and sauce*

*Charred Tomatillo Ranchero / Huckleberry Mole / Tomato-Cumin Butter*

**Starters**

<b>Coriander Beef Skewers*</b>	14
Onion Rings   Maytag Blue Cheese	
<b>Tamarind BBQ Tuna*</b>	12
Mango   Jicama   Pine Nut   Cucumber	
<b>Nimbus Drunken Shrimp</b>	16
Jalapeno-Cheddar Toast   Beer Butter	
<b>Smoked Salmon Taquitos *</b>	9
Citrus Curd   Chive Cream   Caperberry	
<b>White Bean Flautas</b>	10
Chive Oil   Corn-Jicama Pico	
<b>Crispy Warm Brie</b>	11
Arugula Salad   Orange Vinaigrette	
<b>Compass Bisque</b>	7
Charred Eggplant   Swimmer Crab   Chive	
 <b><u>Garden</u></b>	
<b>Arizona Grill Salad</b>	8
Local Grape Tomatoes   Cotija   Toybox Peppers   Tomato-Cumin Vinaigrette	
<b>Iceberg Wedge</b>	8
Maytag Blue Cheese   Marinated Olives Red Onion   Sunnysona Cherry Tomatoes	
<b>Southwest Caesar</b>	8
Ancho Caesar Dressing   Shaved Manchego Campari Tomatoes   Chive Oil	
<b>Tomato Pineapple Salad</b>	9
Goat Cheese   Basil Pesto   Jalapeno Chili Oil	

**Sides**

<b>Baked Manchego Gratin</b>	6
<b>Smoked Corn &amp; Yukon Mash</b>	6
<b>Creamy Polenta</b>	6
<b>Indian Fry Bread</b>	6
<b>Baked Tepary Beans</b>	6
<b>Broccolini</b>	6
<b>Creamed Spinach</b>	6
<b>Jumbo Asparagus</b>	6
<b>Marinated Portabellas</b>	6
<b>Sunnysona Beefsteak Tomatoes</b>	6
<b>Compass House Salad</b>	6

**Sweets**

<b>Strawberry Shortcake</b>	8
Lemon Pound Cake   White Chocolate Mousse   Strawberry Ice Cream	
<b>Buttermilk Cheesecake</b>	8
Mint Streusel Crust   Bourbon Caramel Baked Apple Chips	
<b>Custard Trio</b>	8
Vanilla Custard   Baked Hot Chocolate Honey-Date Flan	
<b>Chocolate Banana Cream Pie</b>	8
Chocolate Ganache   Roasted Banana Mousse   Caramelized Baby Banana	
<b>Peach Pecan Cobbler</b>	8
Stewed Peaches   Cinnamon Crumb Butter Pecan Ice Cream	

**Sear**

<b>Wild King Salmon*</b>	32
8 oz	
<b>Jumbo Sea Scallops*</b>	34
8 oz	
<b>Market Fish*</b>	Market

**Grill**

<b>Beef Tenderloin*</b>	37
8 oz	
<b>New York Steak*</b>	33
12 oz	
<b>Black Angus Rib Eye*</b>	32
12 oz	
<b>1/2 Rack Colorado Lamb*</b>	38
14 oz	
<b>Giant Portabellas*</b>	25
8 oz	

**Roast**

<b>Prime Rib of Pork*</b>	28
12 oz	
<b>Top Sirloin</b>	31
10 oz	
<b>Achiote Free-Range Chicken</b>	26
14 oz	

**Add three Black Tiger Shrimp or a 4 ounce Lobster Tail for an additional \$10**

*For parties of 6 or more, 18% gratuity is included*

*\*Information is available upon request regarding the safety of these items.*

*We take pride in featuring local products  
Chef de Cuisine – Tony Whitsett*