

## Starters

- Coriander Beef Skewers\*** 14  
Onion Rings | Maytag Blue Cheese
- Tamarind BBQ Tuna\*** 12  
Mango | Jicama | Pine Nut | Cucumber
- Nimbus Drunken Shrimp** 16  
Jalapeno-Cheddar Toast | Beer Butter
- Smoked Salmon Taquitos \*** 9  
Citrus Curd | Chive Cream | Caperberry
- Crispy Warm Brie** 11  
Whole Leaf Arugula | Orange Vinaigrette

## Garden

- Red Endive & Frizee** 8  
Maple Vinaigrette | Spiced Pecans  
Maytag Blue Cheese
- Southwest Caesar** 8  
Ancho Caesar Dressing | Shaved Manchego  
Campari Tomato | Chive Oil
- Tomato Pineapple Salad** 9  
Goat Cheese | Basil Pesto | Jalapeno  
Queen Creek Chili Oil
- Iceberg Wedge** 8  
Maytag Blue Cheese | Marinated Olives  
Red Onion | Sunnysona Cherry Tomatoes
- Butternut Squash Soup** 7  
Pumpkin Seed Oil | Toasted Marshmallow
- Compass Eggplant Bisque** 7  
Dungeness Crab | Tomato

## Sear

- Atlantic Salmon\*** 28  
8 oz
- Jumbo Sea Scallops\*** 34  
8 oz
- Pomegranate Duck Breast\*** 30  
10 oz
- Market Fish\*** Market

## Grill

- Beef Tenderloin\*** 37  
8 oz
- New York Steak\*** 33  
12 oz
- Bone-in Veal Chop\*** 36  
12 oz
- ½ Rack Colorado Lamb\*** 38  
14 oz
- Giant Portabellas\*** 25  
8 oz

## Roast

- Cider-Brined Pork\*** 28  
12 oz
- Prime Rib of Beef\*** 10oz | 32  
16oz | 36
- Achiote Free-Range Chicken** 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  
Sous Chef — Jason Hovan*

## Sides

5

- Baked Manchego Gratin**
- Scallion & Yukon Mash**
- Chipotle Cheddar Grits**
- Poblano Fritters**
- Baked Chorizo Mac & Cheese**
- Brussel Sprouts & Bacon**
- Creamed Spinach**
- Jumbo Asparagus**
- Marinated Portabellas**
- Sunnysona Beefsteak Tomatoes**
- Compass House Salad**

## Sweets

6

- Strawberry Shortcake**  
Lemon Pound Cake | White Chocolate  
Mousse | Strawberry Ice Cream
- Candied Yam Cheesecake**  
Toasted Marshmallow | Ancho Molasses  
Pecan Brittle
- Custard Trio**  
Vanilla Custard | Baked Hot Chocolate  
Honey-Date Flan
- Molten Lava Cake**  
Vanilla Ice Cream | Chili de Arbol Sugar
- Peach Pecan Cobbler**  
Stewed Peaches | Cinnamon Crumb  
Butter Pecan Ice Cream