





GREENS

 **Rich's Caesar \$8/\$15**
*Romaine, Hearts of Palm, Shaved Parmesan,
Cortez Bottarga Parmesan Dressing, Grille Bread*

Mozzarella di Bufala & Heirloom Tomato \$12.5
*Fresh Farm Greens, Heirloom Tomatoes, Buffalo
Mozzarella, roasted Macadamia Pesto, Organic
Rainbow Carrots, Cucumbers, Cherry Balsamic
Vinaigrette GF, VT*

Yellow Curried Chicken Salad \$20.5
*Frisée & Fresh Farm Greens, Pickled Red Onion,
Red Bell Pepper, Cucumber, Chili Candied Cashews,
Crispy Wonton Strips, Yuzu Ginger Vinaigrette*


 **THE Calamari Salad \$11/\$21**
*Romaine, Andouille Crackling, Fried Calamari,
Wasabi Vinaigrette*

Grilled Radicchio & Frisée \$9
*Shaved Fennel, Cucumber, Mandarin, Whipped
Chevre, Chili Roasted Pepita, Fermented Honey
Vinaigrette GF, VT*

Salad Add-ons:

Grilled All Natural Chicken Breast \$8
Yellow Curried Chicken Salad \$8.5
Sesame Blackened Yellowfin Tuna \$10.5
Seared Filet Tips \$9
Al Pastor Grilled Skirt Steak \$9.5
Chopped Cheshire Farm Bacon \$4.5
Fresh and Local White Fish of the Day \$MP

SMALL PLATES

 **Tuna Poke \$19.5**
*#1 Yellowfin Tuna, Avocado, Red Onion, Cilantro,
Ginger-sesame Sauce, served with Wonton chips & Wasabi
Kale Slaw DF (GF option available)*

Caviar en Pave 1 for \$28, 2 for \$52
*Kaluga Queen Caviar, Chive Creme Fraîche, Crispy
Layered Potato GF*

Soup Du Jour \$MP
*Fresh soup made from scratch. Ask your server for
today's feature!*

NY Strip Carpaccio \$19
*28 Day in House Dry Aged Prime New York Strip
Carpaccio, Fresh Kennebec Potato Chips, Pickled Red
Onion, Truffle Oil DF, GF*

Smoked Baba Ganoush \$13.5
*House-made Garlic Naan, Imported Olive Medley,
Caperberries, Local Feta, Annatto Oil*

Nacho of the Week \$MP
*Unique and flavorful ingredients over our fresh daily
fried Kennebec Potato Chips. Ask your server for today's
feature!*

Rich Knowles - Chef/Owner • Phillip Pires - General Manager
Larry Lane - Executive Chef • Ray Jay Fernandez - Beverage Director

Parties of 6 or greater are subject to an automatic 20% Gratuity

GF - Gluten Free | VT - Vegetarian | VG - Vegan | DF - Dairy Free

We kindly ask our guests to refrain from requesting substitutions to menu items, as each dish is meticulously crafted and plated by our chef team to ensure a unique dining experience. We understand the significance of dietary preferences, allergies, and restrictions - please inform your server of any allergies or dietary restrictions prior to ordering. For the optimal dining experience, please be aware that some dishes may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



SANDWICHES & BOWLS

Larry's Hot Pastrami \$24.5

Chef Larry starts by applying a 7-day dry cure to Black Angus Brisket. After a 24-hour brine, the Brisket is coated in Black Pepper and Coriander for 36 hours, then smoked to perfection over 5 hours. Served with Fermented Mustard Aioli, Caraway Kraut, Gruyere, on Sour Rye, with a side Hot Dill Pickle... A true labor of love!

Sedona Filet Tip Bowl \$22.5

Ancho Dusted Seared Filet Tips, Mexican Chorizo and Potato Hash, Baby Corn, Fire Roasted Vegetable and Anatto Salad, Queso Fresco, Aji Verde, Poached Egg, Micro Cilantro GF

Skirt Sandwich \$18.5

Al Pastor Marinated and Grilled Skirt Steak, Charred Poblano Peppers, Heirloom Tomato, Romaine, Red Wine Chili Aioli, Grilled Ciabatta

Nashville Hot Chicken Sandwich \$16

Buttermilk Fried, All Natural Chicken Breast, Spicy Nashville Butter, Guava Slaw, Garlic Dill Pickle, Toasted Brioche

**Substitute Honey Truffle Butter for \$1.5*

Rich's Imported Italian \$20.5

Prosciutto, Mortadella, Hot Soppressata, Smoked Provolone, Shaved Romaine, Olive and Capers Medley, Red Onion, Heirloom Tomato, Banana Pepper, Sub Dressing, Roasted Garlic Mayo, Kurto's Hungarian "Everything" Bread

Veggie Bowl \$21.5

Al Pastor Marinated and Grilled Trumpet Mushroom, Potato Hash, Baby Corn, Fire Roasted Vegetable and Anatto Salad, Queso Fresco, Aji Verde, Poached Egg, Micro Cilantro GF, VT (VG option available)

 **Add-ons: Avocado \$2.5 • Choice of Cheese \$2 • Cheshire Farm Sliced Bacon \$4.5** 


Chairman's Reserve Black Angus Beef Filet
A la Carte : 6 oz \$26 • 9 oz \$36
Sauces/Butters to Pair:
Green Peppercorn Cab Demi \$5
Béarnaise Aioli \$4.5 • Garlic Bacon Butter \$3

SIGNATURE SIDES

Seasoned French Fries VT \$6

Side Caesar VT \$5.5

Kimchee Cucumber & Avocado Salad \$7.5
VG, GF

 Wasabi Kale Slaw \$6
GF, DF, VG

Warm Mediterranean Couscous \$6.5
VT, DF (GF option available)

Sedona Sweet Potato & Chorizo Hash GF \$7.5

Vegan Sweet Potato Hash VG, GF \$6

LASTING IMPRESSIONS

Orange & Brandy Creme Brûlée \$9.5
Chocolate Soil, Chantilly Creme

Sense of Chocolate \$12
Dark Chocolate Cake, Chocolate Avocado Mousse, Blackberry Crème Anglaise, Coffee Reduction, Fresh Berries GF

Assorted Scoops:
House-crafted ice cream made weekly.

Goat Cheese Cheesecake \$5.5
Thai Basil with Toasted Pistachio Streusel \$7.5
Vanilla Bean \$4.5