



# THE LODGE AT VENTANA CANYON

## DINNER

### STARTERS

**\*Lump Crab Cakes - \$15**

Three crab cakes, cabbage, avocado, corn, sweet chili sauce

**Sirloin Sliders - \$10**

Three sliders, house roasted top sirloin, horseradish cream, crispy fried onions, Au jus

**\*Shrimp Cocktail - \$15**

Five jumbo shrimp, classic cocktail sauce, lemon

**Chicken Potstickers - \$7**

Seven chicken potstickers, sweet & sour

**\*Chicken Wings - \$15**

Twelve chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

**\*Calamari and Shrimp - \$14**

Crisp fried calamari, shrimp, pickled banana peppers, artichoke, lemon aioli, arrabiata tomato coulis

**Quesadilla- \$12**

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream

Chicken - \$14 or Beef - \$15

### ENTRÉE SALADS

**Spinach Quinoa Salad**

Baby spinach, red quinoa, cucumber, olive, fried chickpeas, goat cheese, spiced pecans, and pepperoncini, lemon vinaigrette

**Wedge Salad**

Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing

**Caesar Salad**

Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese

**Ventana Bleu Salad**

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing

**Asian Shrimp Salad**

Five tempura shrimp, Chinese cabbage, edamame, carrots, peppers, water chestnuts, straw mushrooms, pumpkin seeds, chili ginger orange vinaigrette

*Any Choice \$14 / Light Portion \$10*

*Add Chicken - \$3, Salmon - \$5, 3 Jumbo cocktail shrimp - \$7*

### ENTRÉES

*All Entrees include Soup, House Salad or Caesar Salad*

**Rotisserie Duck - \$32**

Bone in half duck, apple cider cherry & fig sauce, mashed potatoes, fresh vegetables

**Pork tenderloin - \$26 / Light Portion - \$21**

Tender grilled pork medallions, pomegranate mustard demi-glace, mashed potatoes, fresh vegetables

**\*Shrimp and Scallop Gnocchi - \$32 / Light Portion - \$27**

Pan seared, asparagus tips, mushrooms, fennel, leeks, pepitas, bacon, brandy pumpkin sauce

**\*Atlantic Salmon - \$31 / Light Portion - \$26**

Grilled salmon, corn & poblano crema, harvest grains & pea rice, fresh vegetables

**\*Walleye Pike - \$29 / Light Portion - \$24**

Corn flake crusted, lemon rosemary burre blanc, harvest grains & pea rice, fresh vegetables

**\*Twin Filet Mignon - \$37 / Light Portion - \$30**

Grilled beef tenderloin, roasted garlic- shallot- mushroom sauce, mashed potatoes, fresh vegetables

**Vegetarian Entrée - \$20**

Ask your server, this entree changes on a regular basis

### CASUAL CLASSIC FARE

**\*Club Steak - \$22**

6oz club steak, bordelaise sauce, mashed potatoes, fresh vegetables

**Beef Stroganoff - \$20**

Tender beef tips, mushroom & onions, beef gravy, egg noodles

**\*Chicken Marsala - \$20**

Chicken scaloppini, mushroom sauce, mashed potatoes, fresh vegetables

**\*Steak and Wedge Salad - \$22**

Crisp iceberg lettuce, 6oz club steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing

**\*Liver and Onions - \$24**

Sautéed liver with bacon, caramelized onions, Yukon gold mashed potatoes, fresh vegetables

**Coconut Shrimp - \$19/\$14**

Ten breaded shrimp, fries, coleslaw

**Shrimp Louis Salad - \$22**

Five jumbo shrimp, iceberg lettuce, egg, tomato, cucumber, asparagus, avocado, louis dressing

**\*Ventana Burger - \$15**

8oz harris ranch beef patty, crispy onions, crisp poblano peppers, avocado, cheddar, pepper jack cheese, bacon, bbq sauce, choice of side

**\*House Burger - \$12**

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side

**10" Pizza - \$13**

With a choice of three toppings: pepperoni, sausage, chicken, bacon, black olives, pineapple, peppers, onions, mushrooms

**Please inform your server if you have food allergies or special dietary requirements.**

\*Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food-borne illness especially if you have certain medical conditions.

# MARGARITAS

## **Prickly Pear & Cilantro Margarita - 10**

Sauza silver tequila, prickly pear puree, triple sec, cilantro, fresh lime juice, fresh orange juice

## **Aged Cadillac Margarita - 12**

Three-week aged sauza silver tequila & grand marnier, fresh lime juice, triple sec, sun orchard organic margarita mix

## **Jalapeno Margarita - 10**

Sauza silver tequila, muddled Jalapeno, fresh lime juice, sweet & sour, splash agave nectar

## **Blood Orange Margarita - 10**

Sauza silver tequila, blood orange puree, triple sec, solerno liquor, house-made margarita mix

# SIGNATURE

## ▶ **Berry White "SAACA Salsa & Tequila 1st Place" - 10**

Sauza silver tequila, fresh pineapple, pina colada, fresh raspberries, alchemist raspberry, coconut shavings

## ▶ **"Three Week" Barrel Aged Manhattan - 11**

Templeton rye, carpano "antica formula" sweet vermouth, AZ orange sunshine bitters, luxardo cherry

## ▶ **Carlos Sangria "SAACA Salsa & Tequila 3rd Place" - 10**

Sauza silver tequila, fresh lime juice, simple syrup, pineapple juice, fresh orange juice, merlot

## **Rosemary Maple Whiskey Sour - 10**

Fresh rosemary, maple syrup, lemon juice, bulleit bourbon, homemade margarita mix

## **Winter White Russian - 10**

Screwball peanut butter whiskey, jack daniels cinnamon whiskey, kahlua, cream

## **Barrel Rested Negroni - 9**

Independent barrel rested gin, Campari, sweet vermouth

## **Orange- Pomegranate Martini - 9**

Absolut mandarin vodka, st. germain, pomegranate juice, fresh lemon

## **Fette's Bloody Mary - 8**

Barrio blonde, vodka, fresh lime juice, olive juice, fresh lemon juice, celery salt, zing zang

## **Cucumber Cocktail - 9**

Kettle one cucumber & mint vodka, st. germain, muddled cucumber, lemon lime soda, fresh lemon juice

## **Arizona Mule - 8**

Sauza silver tequila, ginger beer, rose's lime juice, fresh lime

## **Moscow Mule - 8**

Vodka, fresh lime juice, ginger beer

## **Bentley Mule - 8**

Rosemary infused Juniper grove american dry gin, fresh lime, ginger beer

# 2 0 2 0

## WINE SPECTATOR, AWARD OF EXCELLENCE

### CHARDONNAY

Rombauer, Carneros - 18 Glass

Sonoma Cutrer, Russian River Ranches - 12.5 Glass

Latour "Grand Ardeche", Rhone France - 11 Glass

Milbrandt, Washington - 8 Glass

### SAUVIGNON BLANC

Jolivet Sancerre, Loire France - 16 Glass

Emmolo, North Coast - 10 Glass

Kim Crawford, New Zealand - 9 Glass

### INTERESTING WINES

Whispering Angel, Cotes de Provence Rose, France - 11 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

La Freynelle Bordeaux Blanc, France - 10 Glass

Scarpetta Pinot Grigio, Italy - 9 Glass

Tenuata San Lorenzo Gavi, Italy - 9 Glass

King Estate, Pinot Gris, Oregon - 9 Glass

Kung Fu Girl Riesling, Columbia Valley - 9 Glass

### SPARKLING

Dom Perignon - 42 | Veuve Clicquot - 18

Chandon - 9 Chandon Rose - 9 | Prosecco - 9

### CABERNET

Quilt, Napa Valley - 15 Glass

Bonanza by Caymus, California - 12 Glass

Cypress By J Lohr, California - 7 Glass

### PINOT NOIR

Siduri, Anderson Valley - 13 Glass

Meiomi "Belle Glos", Sonoma County - 12 Glass

### MERLOT

Duckhorn, Napa Valley - 16 Glass

Charles Smith "The Velvet Devil", Washington - 9 Glass

### INTERESTING REDS

Stephane Aviron Chenas Cru Beaujolais,

Burgundy France - 14 Glass

Chateau Lassegue "les Cadrans" Grand Cru,

St Emilion France - 14 Glass

Ridge "East Bench" Zinfandel, Sonoma County - 13 Glass

Tenuta di Nozzole Chianti Classico, Italy - 12 Glass

Pessimist by Daou, Paso Robles - 11 Glass

Locations CA Red Blend by Orin Swift, California - 10 Glass

Vina Cobos Malbec by Paul Hobbs, Argentina - 10 Glass

Milbrandt "Brothers' Blend", Washington - 8 Glass

# DRAFT BEER

**Dragoon IPA** (Tucson, AZ) - 6 | **Barrio Blonde** (Tucson, AZ) - 6 | **Borderland Prickly Pear Wheat** (Tucson, AZ) - 6

**Blue Moon** (Golden, CO) - 6 | **Dales Pale Ale** (Longmont, CO) - 6 | **Odell 90 Schilling** (Ft Collins, CO) - 6

# BOTTLE BEER

**Bud Light** (St. Louis, MO) - 5 | **Coors Light** (Golden, CO) - 5 | **Budweiser** (St. Louis, MO) - 5

**Miller Lite** (Milwaukee, WI) - 5 | **Michelob Ultra** (St. Louis, MO) - 5 | **Heineken Zero NA** (Holland) - 5

**Corona** (Mexico) - 6 | **Dos Equis Amber** (Mexico) - 6 | **Modelo Especial** (Mexico) - 6 | **Negra Modelo** (Mexico) - 6

**Heineken** (Holland) - 6 | **Stella Artois** (Belgium) - 6 | **Fat Tire** (Fort Collins, CO) - 6 | **Guinness** (Dublin, Ireland) - 6

**Ballast Point Sculpin IPA** (San Diego, CA) - 6