



Sedona Taphouse

Menu Prices — August 23, 2026

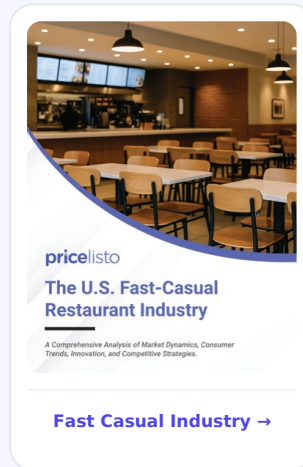
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Most Ordered	
ITEM	PRICE
Devil's Pass Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, a...	\$29.90
Bread Basket Ciabatta rolls, house made whipped honey butter, herbed oil.	\$7.40
Salmon Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF	\$33.65
Grilled Chicken Alfredo Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. GFO	\$24.90
Truffle Fries Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF **All items fried in fryer assume cross-contamination with so...	\$13.65
Hand Cut NY Strip 12 oz. Choice Braveheart black angus beef. Topped with seasoned butter. Choice of two house made sides. GF	\$44.90
Side Roasted Brussels Roasted, truffle glaze. GF V. Contains onion.	\$5.65
Black Angus Flat Iron Steak 8 oz USDA choice. Choice of two house made sides. GF	\$29.90
Caesar Salad Romaine hearts, parmesan, croutons, and house made Caesar dressing. GFO	\$8.65
Southwest Roasted Wings About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	\$19.90
Macaroni and Cheese Penne pasta in a creamy cheese sauce. GFO V	\$9.90
Canyon Nachos Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fre...	\$18.65
Starters	
ITEM	PRICE
Southwest Roasted Wings (Starters) About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	\$19.90
Canyon Nachos (Starters) Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fre...	\$18.65
Devils Pass Dip Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO	\$18.60
Canyon Crab Flatbread Crab meat, melted cheese, remoulade. GFO	\$18.60
Crab Stuffed Mushrooms Three roasted mushrooms, jumbo lump crab meat, lemon butter. GF	\$14.90
Goat Cheese + Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V.	\$13.65
Seared Ahi Tuna Seared rare, seaweed salad, Asian sauce. **All items fried in fryer assume cross-contamination with some or all of the...	\$19.90
Hummus Duo Classic and red pepper hummus with feta. Cucumbers and flatbreads. GFO VO+	\$12.40

ITEM	PRICE
Desert Fire Jalapenos	\$13.65
Stuffed with 4 different cheeses, bacon wrapped, red peppers, and chilled lime cilantro sauce. Hot and spicy. GF	
Guacamole	\$13.65
Hand crafted. Avocado, red onion, tomato, lime, jalapenos, and cilantro. Corn tortilla chips. GF V **All items fried in...	
Buffalo Cauliflower	\$13.65
Fried cauliflower**, buffalo sauce, whipped blue cheese, celery. GF **All items fried in fryers assume cross-contaminat...	
Spicy Thai Shrimp	\$18.60
Large shrimp, green beans, napa cabbage, sauteed in a savory Thai sauce. GF HH	
Truffle Fries (Starters)	\$13.65
Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF **All items fried in fryer assume cross-contamination with so...	
Bread Basket (Starters)	\$7.40
Ciabatta rolls, house made whipped honey butter, herbed oil.	

Greens

ITEM	PRICE
Gorgonzola Chopped Salad	\$9.90
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, and Gorgonzola crumbles. House made Gorgo...	
Strawberry Beet Salad	\$14.90
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawbe...	
Julie's Farmer Salad	\$14.90
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, and green apple. House made balsamic vinaigrette. GF...	
Salmon Asparagus Salad (7 oz)	\$33.65
Organic, certified sustainable salmon, organic greens, asparagus, feta, walnuts, tomatoes, and dried cranberries. House...	
Caesar Salad (Greens)	\$8.65
Romaine hearts, parmesan, croutons, and house made Caesar dressing. GFO	
Sedona House Salad	\$7.40
Organic greens, tomatoes, the heart of palm, red onion. House-made balsamic vinaigrette.	

Pasta

ITEM	PRICE
Devil's Pass (Pasta)	\$29.90
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, a...	
Grilled Chicken Alfredo (Pasta)	\$24.90
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. GFO	
Seaside	\$32.40
Pan seared large shrimp and scallops over fettuccine tossed with our homemade tarragon creamy champagne sauce, red peppe...	
French Quarter	\$27.40
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO	
Primavera	\$23.65
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+	

Simply Wood Grilled

ITEM	PRICE
Black Angus Flat Iron Steak (Simply Wood Grilled)	\$29.90
8 oz USDA choice. Choice of two house made sides. GF	

ITEM	PRICE
Salmon (Simply Wood Grilled) Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF	\$33.65
Grilled Chicken Side of BBQ. Choice of two house made sides. GF	\$26.15
Hand Cut NY Strip (Simply Wood Grilled) 12 oz. Choice Braveheart black angus beef. Topped with seasoned butter. Choice of two house made sides. GF	\$44.90
Hand Cut Filet Mignon 7 oz. Choice Braveheart black Angus beef. Topped with seasoned butter. Choice of two house made sides. GF	\$46.15

House Specialties

ITEM	PRICE
Shrimp + Grits Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF	\$24.90
Roman Parmesan Crusted Chicken Pan fried, panko, and cheese crusted. Topped with an Italian salsa and melted mozzarella. Suggested Sides: Roasted Br...	\$27.40
Land + Sea 8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. GF Suggested Sides: Garlic whipped potatoes a...	\$42.40
Bourbon Pork Chop 8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Suggested Sides: Garlic whipped potatoes and steamed b...	\$24.90
Crab Stuffed Shrimp Large shrimp stuffed with jumbo lump crab meat and lemon butter. GF Suggested Sides: Garlic whipped potatoes and steame...	\$32.90
Thai Glazed Salmon Grilled, sweet with a hint of heat. Suggested Sides: Garlic whipped potatoes and steamed spinach.	\$34.90
Seared Scallops Large wild large scallops topped with lemon butter. GF Suggested Sides: Garlic whipped potatoes and Southwest corn.	\$37.40
Chicken Marsala Topped with our house made Marsala sauce and sautéed portabella mushrooms. GF Suggested Sides: Garlic whipped potatoes...	\$27.40
Chuckawalla Chicken Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF Suggested Sides: Garlic whipped potato...	\$27.40

Burgers

ITEM	PRICE
The Beyond Burger Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, and toasted potato bun. Choice...	\$21.15
Hangover Burger 7 oz. Wagyu beef, American cheese, bacon, over easy egg house made sauce, caramelized onions, toasted potato bun. Choice...	\$21.15
STH Burger 7 oz. Wagyu beef, pepper Jack cheese, jicama slaw, sweet chili glaze, and toasted potato bun. Choice of side. GFO	\$21.15
Cheeseburger 7 oz. Wagyu beef, romaine, tomato, red onion, pickles, choice of cheese, and toasted potato bun. Choice of side. GFO	\$17.40

Tacos + Sliders

ITEM	PRICE
Southwest Steak Tacos Two tacos. Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, Cheddar cheese, fresh pico, cilantro...	\$18.60

ITEM	PRICE
Crab Cake Sliders	\$20.00
Two sliders. House made, remoulade, greens, red onion. With greens.	
Kobe Beef Sliders	\$16.15
Two sliders. Wagyu beef, cheddar cheese, house made sauce, and caramelized onions. With greens.	
Acapulco Fish Tacos	\$17.40
Two tacos. Broiled mahi mahi, sauteed onions, avocado, pineapple mango salsa, chimi aioli, and cilantro. GFO Suggested...	
Santa Fe Shrimp Tacos	\$18.75
Two tacos. Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. GFO Sugges...	

Flatbreads

ITEM	PRICE
Margherita Flatbread	\$11.15
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V	
Ricotta + Spinach Flatbread	\$12.40
Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V	
South Rim Shrimp Flatbread	\$14.90
Shrimp, mozzarella, parmesan, fresh pico, avocado, and cilantro. GFO	
BBQ Chicken Flatbread	\$12.40
Chicken, BBQ sauce, melted mozzarella, and red onion. GFO	

Sides

ITEM	PRICE
Side Roasted Brussels (Sides)	\$5.65
Roasted, truffle glaze. GF V. Contains onion.	
Side Fries	\$5.65
Served with ketchup. GF **All items fried in the fryers assume cross-contamination with some or all of the following: s...	
Side Southwest Corn	\$5.65
Yellow corn, roasted peppers, chimichurri and feta. GF VO+	
Side Fruit	\$5.00
Granny smith apple slices and red seedless grapes. GF V+	
Side Greens	\$5.00
Balsamic vinaigrette. GF V+	
Side Sweet Potato Fries	\$7.50
Served with honey sriracha aioli. GF **All items fried in the fryers assume cross-contamination with some or all of the...	
Side Broccoli	\$5.65
Steamed with butter. GF VO+	
Side Asparagus	\$5.65
Grilled. GF VO+	

Kids

ITEM	PRICE
Kids Crispy Chicken Tenders	\$9.90
3 hand cut buttermilk breaded chicken tenders, honey mustard. Choice of side. GF **All items fried in fryer assume cros...	
Kid Cheeseburger	\$9.90
Wagyu beef, American cheese. Choice of side. GFO	

ITEM	PRICE
Kid Grilled Chicken Grilled. Choice of side. GF HH	\$9.90
Kid Steak USDA Choice Flat Iron. Choice of side. GF	\$9.90
Macaroni and Cheese (Kids) Penne pasta in a creamy cheese sauce. GFO V	\$9.90
Cheese Pizza Flatbread cheese pizza. GFO V	\$9.90

Beverages

ITEM	PRICE
Cold Beverage 16 oz.	\$4.40
Saratoga Water Sparkling or still (28 oz)	\$9.40

Brunch - Lex I

ITEM	PRICE
Nutella French Toast Topped with fresh strawberries, bananas, whipped cream. V	\$15.55
Steak + Egg Hash 8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO	\$29.95
The Standard Two eggs*, bacon, breakfast potatoes, buttermilk biscuit. GFO	\$16.75
Margherita Omelette Tomato, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V	\$15.55
Southwest Steak Omelette Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast po...	\$16.75
Bacon Eggs Benedict Organic eggs, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grille...	\$16.75
Chesapeake Crab Benedict Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled aspa...	\$20.35
Florentine Benedict Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast pot...	\$15.55
Sausage Benedict Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and g...	\$16.75
Kid Nutella French Toast Topped with fresh strawberries, bananas, whipped cream. V	\$9.55
Add Bacon Strips	\$3.65
Add Sausage Patties	\$3.65
Add Biscuit	\$3.65
Add Breakfast Potatoes	\$3.65
Add Egg	\$2.45

ITEM	PRICE
Avocado Toast Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Suggested Side: Green...	\$13.15
Biscuits + Gravy Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order.	\$15.55
Most Ordered	
ITEM	PRICE
Crispy Chicken Sandwich Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO	\$19.15
Southwest Chicken Wrap House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tort...	\$19.15
Alpine Chicken Sandwich Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO	\$19.15
Cowboy Grilled Cheese Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. Choice of side. GFO	\$17.95
Avocado Toast Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Suggested Side: Green...	\$13.15
Lunch - Lex I	
ITEM	PRICE
Alpine Chicken Sandwich (Lunch - Lex I) Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO	\$19.15
Avocado Toast (Lunch - Lex I) Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Suggested Side: Green...	\$13.15
Cowboy Grilled Cheese (Lunch - Lex I) Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. Choice of side. GFO	\$17.95
Crispy Chicken Sandwich (Lunch - Lex I) Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO	\$19.15
Southwest Chicken Wrap (Lunch - Lex I) House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tort...	\$19.15
Caribbean Crab Sandwich House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. Choice of side....	\$20.35
Cuban Sandwich Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted Cuban roll. Choice of side. GFO	\$15.55
Meatball Sub House made meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO	\$21.55
Prime Rib Sandwich Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus...	\$17.95
Spicy Thai Wrap Shrimp, chicken, romaine, napa cabbage, haricot verts, crispy rice noodles, tortilla strips, in a savory Thai sauce.	\$21.55
Salmon Asparagus Salad Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. Hou...	\$22.75
Southwest Chicken Salad House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy torti...	\$15.55

Most Ordered	
ITEM	PRICE
Bread Basket Ciabatta rolls, house made whipped honey butter, herbed oil.	\$7.15
Grilled Chicken Alfredo Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. GFO	\$23.95
Black Angus Flat Iron 8 oz. USDA Choice. Choice of two house made sides. GF	\$28.75
Crème Brulee House made vanilla custard, caramelized raw sugar crust. GF	\$10.75
Southwest Wings About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	\$19.15
Salted Caramel Cheesecake NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.	\$10.75
Kid's Chicken Fingers 3 hand cut and buttermilk breaded chicken tenders served with honey mustard and choice of side.	\$9.55
Devil's Pass Pasta Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, f...	\$28.75
Cheeseburger 7 oz. USDA Choice Beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO	\$16.75
Truffle Fries Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF	\$13.15
Salmon Certified sustainable. Choice of topping and two house-made sides. GF HH	\$32.35
Hand Cut Filet Mignon 7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	\$44.35
Starters - Lex I	
ITEM	PRICE
Crab Stuffed Mushrooms Three roasted mushrooms, jumbo lump crab meat, lemon butter. GF	\$14.35
Mama Sorrentino's Meatballs House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO	\$11.95
Truffle Fries (Starters - Lex I) Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF	\$13.15
Desert Fire Jalapenos Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF	\$13.15
Canyon Crab Flatbread Crab meat, melted cheese, remoulade. GFO	\$17.95
Canyon Nachos Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted gu...	\$17.95
Southwest Wings (Starters - Lex I) About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	\$19.15
Devils Pass Dip Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO	\$17.95

ITEM	PRICE
Spicy Thai Shrimp Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	\$17.95
Buffalo Cauliflower Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF	\$13.15
Bowl Soup House made. if selected, Clam Chowder contains bacon.	\$10.75
Edamame Steamed and tossed with smoked sea salt. GF	\$7.15
Guacamole Hand crafted. Avocado, red onion, tomato, fresh garlic, lime, jalapeños, cilantro. Corn tortilla chips. GF V+	\$13.15
Goat Cheese + Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V	\$13.15
Hummus Duo Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+	\$11.95
Bread Basket (Starters - Lex I) Ciabatta rolls, house made whipped honey butter, herbed oil.	\$7.15
Cup Soup House made. if selected, Clam Chowder contains bacon.	\$7.15
Salads - Lex I	
ITEM	PRICE
Strawberry Beet Salad Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawbe...	\$14.35
Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH V...	\$14.35
Gorgonzola Chopped Salad Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzol...	\$9.55
Tomato Burrata Salad Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GF...	\$14.35
Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+	\$7.15
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	\$8.35
Salads with Protein - Lex I	
ITEM	PRICE
Strawberry Beet Salad - Entree Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawbe...	\$14.35
Salmon Asparagus Salad Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic...	\$32.35
Gorgonzola Chopped Salad - Entree Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzol...	\$9.55
Tomato Burrata Salad - Entree Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GF...	\$14.35
Farmer Salad - Entree Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH...	\$14.35

ITEM	PRICE
Steakhouse Salad 8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola...	\$27.55
Caesar Salad - Entree Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	\$8.35
Sedona House Salad - Entree Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+	\$7.15
Entrees - Lex I	
ITEM	PRICE
Black Angus Flat Iron (Entrees - Lex I) 8 oz. USDA Choice. Choice of two house made sides. GF	\$28.75
Devil's Pass Pasta (Entrees - Lex I) Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, f...	\$28.75
Grilled Chicken Alfredo (Entrees - Lex I) Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. GFO	\$23.95
Salmon (Entrees - Lex I) Certified sustainable. Choice of topping and two house-made sides. GF HH	\$32.35
Land + Sea 8 oz. Choice Braveheart Black Angus flat iron, 3 crab stuffed shrimp, lemon butter. GF Suggested Sides: Garlic whi...	\$40.75
2 Crab Cake Dinner Two 4 oz. jumbo lump crab cakes with house made remoulade. GF Suggested Sides: Garlic whipped potatoes and Southwest...	\$35.95
Grilled Chicken Choice of two house made sides. Side of BBQ. GF HH	\$25.15
Bourbon Pork Chop 8 oz. Bone-in pork chop, brushed with house made bourbon pineapple glaze. Suggested Sides: Garlic whipped potatoes...	\$23.95
Crab Stuffed Shrimp Large shrimp stuffed with jumbo lump crab meat, lemon butter. GF Suggested Sides: Garlic whipped potatoes and steame...	\$31.15
Roman Parmesan Crusted Chicken Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Suggested Sides: Brussels s...	\$26.35
Bourbon Salmon Organic, certified sustainable, fresh caught. Brushed with our house made bourbon glaze. Suggested Sides: Garlic whi...	\$33.55
Shrimp + Grits Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF	\$23.95
Chicken Marsala Topped with our house made Marsala sauce and sautéed portabella mushrooms. GF Suggested Sides: Garlic whipped potato...	\$26.35
French Quarter Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO	\$26.35
Seared Scallops Large wild large scallops topped with lemon butter. GF Suggested Sides: Garlic whipped potatoes and Mexican street c...	\$33.55
Thai Glazed Salmon Grilled, sweet with a hint of heat. Suggested Sides: Garlic whipped potatoes and steamed spinach.	\$33.55
Bronzed Mahi Mahi Fresh caught, pan-roasted, topped with pineapple-mango salsa. GF Suggested Sides: Garlic whipped potatoes and Southw...	\$31.15
Seaside Pasta Pan seared large shrimp and scallops over fettuccine tossed with our homemade tarragon creamy champagne sauce, red peppe...	\$31.15
Beyond Bolognese Plant-based Beyond beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+	\$22.75

ITEM	PRICE
Filet Land + Sea	\$52.75
7 oz. Choice Braveheart Beef Filet, 3 crab stuffed shrimp, lemon butter. GF Suggested Sides: Garlic whipped potat...	
Pasta Primavera	\$22.75
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+	
Chuckawalla Chicken	\$26.35
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF Suggested Sides: Garlic whipped pot...	
Hand Cut Filet Mignon (Entrees - Lex I)	\$44.35
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut NY Strip	\$43.15
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Handhelds - Lex I	

ITEM	PRICE
Cheeseburger (Handhelds - Lex I)	\$16.75
7 oz. USDA Choice Beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO	
Southwest Steak Tacos	\$17.95
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO...	
Kobe Beef Sliders	\$15.55
Wagyu beef, cheddar cheese, house made sauce, caramelized onions. Suggested Side: Greens	
Acapulco Fish Tacos	\$16.75
Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. GFO Suggested Side: Gr...	
BBQ Chicken Flatbread	\$11.95
Chicken, BBQ sauce, melted mozzarella, red onion. GFO	
Crab Cake Sliders	\$19.25
House made, remoulade, greens, red onion. Suggested Side: Greens	
Margherita Flatbread	\$10.75
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V	
Meat Lovers Flatbread	\$14.35
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO	
The Beyond Burger	\$20.35
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. Choice of s...	
Santa Fe Shrimp Tacos	\$18.05
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa and fresh cilantro. GFO Sugges...	
Ricotta + Spinach Flatbread	\$10.75
Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V	
South Rim Shrimp Flatbread	\$14.35
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO	
STH Burger	\$20.35
7 oz. USDA Choice Beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO	
Hangover Burger	\$20.35
7 oz. USDA Choice Beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bu...	

Kids - Lex I	
ITEM	PRICE
Kid's Steak	\$9.55
USDA Choice Flat Iron. Choice of side. GF	

ITEM	PRICE
Kid's Mac-N-Cheese Penne pasta in a creamy cheese sauce. GFO V	\$9.55
Kid's Chicken Fingers (Kids - Lex I) 3 hand cut and buttermilk breaded chicken tenders served with honey mustard and choice of side.	\$9.55
Kid's Grilled Chicken Grilled. Choice of side. GF HH	\$9.55
Kid's Cheeseburger Wagyu beef*, American cheese. Choice of side. GFO	\$10.75
Kid's Cheese Pizza Flatbread cheese pizza. GFO V	\$9.55
Dessert - Lex I	

ITEM	PRICE
Crème Brulee (Dessert - Lex I) House made vanilla custard, caramelized raw sugar crust. GF	\$10.75
Chocolate Decadence Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	\$10.75
Carrot Cake Carrots, walnuts, cranberries, cream cheese icing.	\$10.75
Salted Caramel Cheesecake (Dessert - Lex I) NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.	\$10.75
Cheesecake NY cheesecake, raspberry.	\$8.45
Ice Cream Blue Bunny, Vanilla bean. GF	\$6.05
Fried Ice Cream House made, coated vanilla ice cream, cinnamon tortilla shell**, caramel sauce, strawberries, whipped cream.	\$7.90
3-Layer Chocolate Cake Rich and moist cake, ganache, raspberry coulis.	\$9.55
Brownie Sundae Warm and gooey brownie, salted chocolate ganache, vanilla ice cream.	\$13.15

Add-On Sides / Toppings - Lex I	
ITEM	PRICE
Side Sweet Potato Fries Served with honey sriracha aioli. GF **All items fried in the fryers assume cross-contamination with some or all of t...	\$7.25
Side Fruit Granny smith apple slices and red seedless grapes. GF V+	\$4.85
Side Street Corn Yellow corn, roasted peppers, chimichurri and feta. GF VO+	\$5.45
Side Fries Served with ketchup. GF **All items fried in the fryers assume cross-contamination with some or all of the following:...	\$5.45
Side Grilled Vegetables	\$5.45
Side Mash Garlic whipped potatoes. GF V	\$5.45

ITEM	PRICE
Add Caramelized Onions	\$4.85
Side Brussels Roasted, truffle glaze. GF V. Contains onion.	\$7.25
Add Sautéed Mushrooms	\$4.85
Side Greens Balsamic vinaigrette. GF V+	\$4.85
Side Jicama Slaw Jicama and cabbage slaw. GF V+	\$5.45
Side Spinach Steamed. GF V+ Contains garlic.	\$5.45
Add Bourbon Glaze	\$4.85
Side Broccoli Steamed with butter. GF VO+	\$5.45
Side Asparagus Grilled. GF VO+	\$5.45

Specials - Lex I

ITEM	PRICE
Beet + Goat Cheese Salad Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made vinaigrette. GF VO+	\$10.90
Beet + Goat Cheese Salad - Entree Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made vinaigrette. GF VO+	\$10.90
Wild Man NY Strip 12 oz. Choice Braveheart Black Angus topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. GF...	\$40.90
Fish + Chips Battered + fried mahi mahi, lemon, house made tartar sauce. GF Suggested Side: Shoestring French fries.	\$20.90
Thai Glazed Wings About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions.	\$16.90
Blackened Chicken Penne Pasta Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO	\$23.90