

DINNER MENU



VENTANA
CANYON

STARTERS

*Lump Crab Cakes - \$15

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

Jalapeno Cheese Curds - \$8

Lightly breaded Wisconsin white cheddar curds, marinara sauce

Sirloin Sliders - \$10

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

*Shrimp Cocktail - \$15 GF

Five jumbo shrimp, classic cocktail sauce, lemon wedge

Chicken Potstickers - \$8

Seven chicken potstickers, sweet & sour sauce

*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 - \$13 / Chicken - \$15 / Beef - \$16

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

ENTRÉE SALADS

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

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

Wedge Salad

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

Caesar Salad

Locally grown romaine lettuce, house-made croutons, tear drop tomatoes, kalamata olives, parmesan cheese

Ventana Bleu Salad GF

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

Asian Calamari Salad

Crispy fried calamari tossed in sweet chili sauce, udon noodles, napa cabbage, edamame, red peppers, carrots, water chestnuts, straw mushrooms, scallions, sesame plum vinaigrette

Antipasto Salad GF

Locally grown romaine lettuce, pepperoni, salami, prosciutto, mozzarella pearls, marinated sundried tomatoes, niçoise olives, artichoke hearts, chickpeas, chianti vinaigrette

ENTRÉES

All Entrees include Soup, House Salad or Caesar Salad

Lamb Shank - \$32 GF

Braised with rosemary & mint, eggplant baba ghanoush, pomegranate demi-glace, Yukon gold mashed potatoes, haricot vert

*New York Strip Steak - \$38 GF

12oz Gold Canyon center cut, mushroom peppercorn sauce, Yukon gold mashed potatoes, haricot vert

*Seabass - \$32 / Light Portio - \$27 GF

Sustainable sourced seabass, pan seared, Lemon dill cream sauce, Mediterranean rice pilaf, sauteed vegetables

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

Herb & parmesan crusted loin, roasted garlic spinach sauce, Yukon gold mashed potatoes, sauteed vegetables

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

Pan seared, tri-color pasta, herbs, garlic, artichokes, sundried tomato, asparagus, roasted red peppers, mascarpone cheese

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

Grilled sustainable sourced salmon, tarragon golden raisin sauce, Mediterranean rice pilaf, sauteed vegetables

*Filet Mignon - \$38 / Light Portion - \$31 GF

Twin 5oz Emerald Valley Ranch tenderloins, mushroom peppercorn sauce, Yukon gold mashed potatoes, haricot vert

Vegetarian Entrée - \$20

Ask your server, this entree changes on a regular basis

CASUAL CLASSIC FARE

*Club Steak - \$24 GF

6oz club steak, bordelaise sauce, Yukon gold mashed potatoes, haricot vert

*Chicken Cordon Bleu - \$20

Chicken scaloppini, ham & gruyere cheese sauce, Yukon gold mashed potatoes, sauteed vegetables

Chicken meatball udon noodles - \$20

Stir fried noodles with teriyaki sauce, chicken meatballs, napa cabbage, carrots, peppers, water chestnuts

*Steak and Wedge Salad - \$24

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

Coconut Shrimp - \$20/\$15

Ten breaded shrimp, fries, coleslaw

*Liver and Onions- \$24

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

Shrimp Louis Salad - \$22 GF

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. *Gluten free cauliflower crust available

DESSERT - \$7

Raspberry white chocolate cheesecake / Lemon tart / Chocolate lava cake (GF)

Featuring Blue Ice Gelato/Sorbet: Single \$4.25, Double \$6.50

Salted caramel gelato, cookie butter gelato, mocha gelato, orange mango sorbet, strawberry sorbet

*Sorbet gluten & dairy free

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 - \$11

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

Aged Cadillac Margarita - \$12

Three-week aged silver tequila & grand marnier, fresh lime juice, triple sec, house-made margarita mix

Jalapeno Margarita - \$11

Silver tequila, muddled Jalapeno, fresh lime juice, house-made margarita mix, splash agave nectar

Mango Margarita - \$11

Silver tequila, onilikan licor mango, triple sec, mango puree, house-made margarita mix, tajin rim

SIGNATURE

▶ **Berry White "SAACA Salsa & Tequila 1st Place" - \$11**

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

▶ **"Three Week" Barrel Aged Manhattan - \$12**

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

▶ **Carlos Sangria "SAACA Salsa & Tequila 3rd Place" - \$11**

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

Rosemary Maple Whiskey Sour - \$11

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

Ginger Pear Martini - \$11

Absolut pear vodka, domaine de canton ginger liqueur, cointreau, pear puree

Espresso Martini - \$11

Absolut vanilla vodka, baileys irish cream, frangelico, shot of espresso

Negroni - \$10

Nolet's dry gin, Compari, sweet vermouth

Katherine's White Sangria - \$11

Ketel one peach & orange blossom vodka, Peach schnapps, scarpetta pinot grigio, fresh squeezed orange juice

Hemingway Daiquiri - \$10

Bacardi white rum, Luxardo maraschino liqueur, grapefruit juice, lime juice

Fette's Bloody Mary - \$9

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

Mimosa Mule - \$9

Absolut mandarin vodka, orange juice, fresh lime juice, ginger beer

Arizona Mule - \$9

Silver tequila, ginger beer, rose's lime juice, fresh lime juice

Moscow Mule - \$9

Vodka, fresh lime juice, ginger beer

Irish Mule - \$9

Jameson Irish whiskey, fresh squeezed lime juice, ginger beer, fresh mint

2021

WINE SPECTATOR, AWARD OF EXCELLENCE

CHARDONNAY

Milbrandt, Washington - 9 Glass

Sonoma Cutrer, Russian River Ranches - 13 Glass

Rombauer, Carneros - 18 Glass

SAUVIGNON BLANC

Kim Crawford, New Zealand - 9 Glass

Emmolo, North Coast - 11 Glass

Jolivet Sancerre, Loire France - 16 Glass

INTERESTING WINES

Scarpetta Pinot Grigio, Italy - 9 Glass

Montinore Pinot Gris, Oregon - 9 Glass

Pazo Das Bruxas Albarino, Spain - 10 Glass

La Freynelle Bordeaux Blanc, France - 10 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

Mas Que Vinos Ercavio Rose, Spain - 11 Glass

SPARKLING

Chandon - 9 | Prosecco - 9

Dom Perignon - 42 | Veuve Clicquot - 18

CABERNET

Cypress By J Lohr, California - 8 Glass

Bonanza by Caymus, California - 12 Glass

Quilt, Napa Valley - 16 Glass

PINOT NOIR

Pavette, California - 10 Glass

Meiomi "Belle Glos", Sonoma County - 12 Glass

MERLOT

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

Duckhorn, Napa Valley - 16 Glass

INTERESTING REDS

Vina Cobos Malbec by Paul Hobbs, Argentina - 10 Glass

Pessimist by Daou, Paso Robles - 11 Glass

Tenuta di Nozzole Chianti Classico, Italy - 12 Glass

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

Stephane Aviron Chenas Cru Beaujolais,

Burgundy France - 14 Glass

Chateau Lassegue "les Cadrans" Grand Cru,

St Emilion France - 14 Glass

*Ask staff for full wine list

DRAFT BEER - \$7

Dragoon IPA (Tucson, AZ) | Barrio Blonde (Tucson, AZ) | Borderland Toole Hazy IPA (Tucson, AZ)

Blue Moon (Golden, CO) | Ranch Amber Hand (Tucson, AZ) | Crooked Tooth Mexican Lager (Tucson, AZ)

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

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 | Sierra Nevada (Chico, CA) - \$6