

# DINNER MENU



VENTANA  
CANYON

## STARTERS

### \*Lump Crab Cakes - \$18

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

### Jalapeno Cheese Curds - \$8

Lightly breaded Wisconsin white cheddar curds, marinara sauce

### Sirloin Sliders - \$13

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

Eight 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, GF corn tortillas available

## 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

### \*Traditional Cobb Salad GF

Locally grown romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

### Trio of Salads GF

House salad, chicken, egg, tuna salad served in artichoke bottoms, balsamic vinaigrette

## ENTRÉES

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

### \*Seabass - \$33 / Light Portion - \$28 GF

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

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

Pan seared, herbs, garlic, artichoke hearts, mushrooms, sundried tomato, soy beans, roasted red peppers scampi sauce

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

Grilled sustainable sourced salmon, orange marmalade caper sauce, Mediterranean rice pilaf, sauteed vegetables

### \*Filet Mignon - \$39 / Light Portion - \$32 GF

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

### Vegetarian Entrée - \$20

Ask your server, this entree changes on a regular basis

## CASUAL CLASSIC FARE

### Spinach Ravioli - \$20

Spinach & three cheese filling, cremini mushrooms, asparagus tips, marinara. Add chicken breast/ beef meatballs/or sweet Italian sausage - \$4

### \*Club Steak - \$25 GF

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

### \*Lemon Herb Chicken - \$20

Chicken scaloppini, Meyer lemon herb sauce, Yukon gold mashed potatoes, sauteed vegetables

### \*Steak and Wedge Salad - \$25

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 - \$16

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

### \*House Burger - \$13

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

Salted caramel cheesecake / Key lime 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, onilican 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

## Cucumber Cocktail - \$9

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

## 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

## Carajillo - \$8

Licor 43, shot of espresso

# 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

La Freynelle Bordeaux Blanc, France - 10 Glass

Pazo Das Bruxas Albarino, Spain - 10 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

Gryphon Crest Riesling, Germany - 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

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 Hand Amber (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 | Heineken 0.0 - \$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