

THE SONORAN

Entrée Selections

Entrees include 1 item from the starter menu, and two a la carte selections

Loch Etive Steelhead* (ls, gf)	19
Cedar plank baked steelhead with French purple mustard and grilled lemon	
Filet mignon* (ls, gf)	25
6oz Creekstone Farms beef presented on cast iron, garlic chive butter basted	
Rainbow trout (ls)	15
Dijon cornmeal crusted rainbow trout with , preserved lemon aioli	
Chicken thighs (ls, gf)	15
Crispy chicken thighs with apple butter sauce	
Gnocchi	15
Truffles, sage, prosciutto, Parmesan cream sauce	
Baby back ribs (ls, gf)	17
Apple wood smoked ribs glazed with raspberry chipotle BBQ	

A la carte accompaniments

Sautéed butternut squash (ls, gf)	White cheddar and chive grits (ls, gf)
Smoked tomato risotto (ls)	Red wine braised cipollini onions (ls, gf)
Balsamic and honey carrots (ls, gf)	Steamed asparagus (ls, gf)
Roasted garlic & leek mashed potatoes (ls, gf)	Braised celery root (ls, gf)

Items marked with an * can be cooked to order and may increase the chance of a foodborne illness.

These items include meats , eggs, and seafood.

gf- Gluten free v- Vegetarian ls- Low sodium

Starters

Soup du jour	3
French onion soup Sourdough crouton, Gruyere cheese	4
Pear and apple crostini (ls) Ricotta and goat cheese spread, raspberry jam, focaccia crostini, fresh mint	5/10
Golden beet salad (ls, gf) mixed greens, roasted brussels sprouts, red onions, apples, dried cranberries, goat cheese	5/10
Orange salad (ls) spinach, strawberries, pistachios, bleu cheese, winter citrus vinaigrette	5/10

Desserts

Cappuccino mousse	2
Crème brûlée with fresh berries	4
Daily dessert	2
Daily no sugar added dessert	2

Weekly Menu features

Appetizer Feature:

Mission fig, burrata and arugula (ls, gf)	5
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Entrée Features:

Sauteed Scallops* (gf) with golden raisin sherry butter	22
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Grilled pork filet* (ls) Horseradish demi glaze	16
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