

THE AUDUBON BAR MENU

Served until Midnight

APPETIZERS

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| Cheese Plate | 18 |
| <i>Chef's Selection of Cheeses, Toasted French Baguette, Red Flame Grapes and Fig Compote</i> | |
| Chilled Poached Shrimp | 17 |
| <i>Orange Chile Cocktail Sauce and Poblano Relish</i> | |
| Vegetable Spring Rolls | 13 |
| <i>Crisp Rolls on a Bed of Bok Choy with Ginger Dipping Sauce and Red Chili Sauce</i> | |
| Ahi Tuna | 15 |
| <i>with Marinated Cucumber and Red Onion, Soy Gelée and Wasabi Cheesecake</i> | |
| Moroccan Chicken Skewers | 12 |
| <i>Spice Marinated Chicken with Mango Chutney and Mint Cucumber Salad</i> | |
| Mediterranean Meze | 12 |
| <i>Pita Triangles, Hummus with Feta, Marinated Olives, Cucumber and Tomato</i> | |

SOUPS AND SALADS

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| Arizona Inn Soup du Jour | 7 |
| Chilled Vichyssoise | 7 |
| Yellow Tomato Gazpacho | 7 |
| French Onion Soup au Gratin | 10 |
| Caesar Salad | 10 |
| <i>Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing</i> | |

ENTREE SALADS

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| Seared Ahi Salad | 17 |
| <i>served on a bed of Romaine, Napa Cabbage and Bok Choy with Red and Yellow Pepper, Asparagus and Carrots Ginger Soy Vinaigrette</i> | |
| Salad of Grilled Shrimp with Mozzarella and Tomato | 19 |
| <i>with Baby Lettuce, Mozzarella and Red Tomato Basil Crostini and Balsamic Syrup</i> | |
| Arizona Inn Chicken Salad | 15 |
| <i>on Petite Greens Salad with Toasted Almonds, Cantaloupe, Honeydew, Pineapple and Seasonal Berries with Pineapple-Mint Vinaigrette</i> | |
| Grilled Chicken Caesar Salad | 15 |
| <i>with Romaine Lettuce, Parmesan, Anchovies, Herbed Croutons and Classic Caesar Dressing</i> | |

SANDWICHES

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| <i>All sandwiches served with a choice of French Fries or Jicama Slaw</i> | |
| Turkey Sandwich | 13 |
| <i>Herbed Focaccia Bread with Havarti, Applewood Smoked Bacon, Lettuce, Beefsteak Tomatoes and Lemon Aioli</i> | |
| Grilled Chicken Sandwich | 13 |
| <i>with Asadero Cheese, Sautéed Green Chiles and Red Onion</i> | |
| Arizona Inn Cheeseburger | 13 |
| <i>with Cheddar Cheese</i> | |
| <i>*also offered with Bacon and Blue Cheese or Mushrooms and Swiss Cheese</i> | |
| | 14 |

ENTRÉES

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| New York Steak | 27 |
| <i>Served with French Fries and Chef's Vegetables</i> | |
| Chicken Quesadilla | 14 |
| <i>with Homemade Salsa, Sour Cream and Guacamole</i> | |
| Dungeness Crab Cakes | 17 |
| <i>with Baby Lettuces, Tomato, Lemon Wedges and Lemon Herb Dressing</i> | |

DINNER MENU *available 5:30 pm until 10:00 pm*

APPETIZERS

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| Seared Scallops <i>Root Vegetable Puree and Tomato Relish with Thai Basil Beurre Blanc</i> | 17 |
| Seared Foie Gras <i>Duck Foie Gras with Fuji Apple Compote and Calvados Sauce Served with Brioche</i> | 18 |
| Featured Appetizer | 16 |

SALADS

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| Roasted Beet and Apple Salad <i>Roasted Golden and Red Beets with Fuji Apples on a bed of Baby Spinach topped with crumbled Goat Cheese and Candied Walnuts dressed with a White Balsamic Vinaigrette</i> | 10 |
| Arugula and Watercress Salad <i>with Grapefruit and Orange Sections, Toasted Pecans Red Wine Marinated Shallots, Cassis Vinaigrette</i> | 10 |
| Seasonal Greens <i>garnished with Pear Compote, Australian Blue Cheese Crostinis dressed with Fig Infused Port Wine Vinaigrette</i> | 10 |
| Featured Salad | 10 |

ENTRÉES

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| Glazed Sea Bass <i>topped with a Gold Raisin and Fennel Glaze served with a Purple Potato and Artichoke Sauté, and Candy Striped and Golden Beets Vanilla Beurre Blanc</i> | 38 |
| Scottish Salmon <i>Horseradish Crusted Salmon on a bed of Lemon Basil Pasta, with Marinated Grape Tomato Relish, Lemon Marmalade Citrus Beurre Blanc</i> | 34 |
| Filet Mignon <i>topped with Lobster Relish Truffle and Cracked Black Pepper Infused Yukon Gold Mashed Potatoes and Seasonal Vegetables Roasted Garlic Pinot Noir Sauce</i> | 42 |
| Oven Roasted Duck Breast <i>with Sweet Potato Puree and Broccolini Tart Cherry Sauce and Cherry Compote</i> | 36 |
| Marinated Lamb Chops <i>Truffle and Cracked Black Pepper Infused Yukon Gold Mashed Potatoes Seasonal Vegetables Morel Mushroom Lamb Sauce</i> | 44 |
| Butternut Squash and Sweet Corn Cannelloni <i>with Braised Spinach, Creamed Parsnips and Leeks and Carrot Beurre Blanc</i> | 30 |
| Beef Bourguignon <i>Braised Beef, Pearl Onions, Mushrooms and Burgundy Sauce in Puff Pastry Truffle and Cracked Black Pepper Infused Yukon Gold Mashed Potatoes Seasonal Vegetables</i> | 36 |
| Featured Entrée | 37 |

FEATURED MENU

with wine pairings for each course

Please see menu insert for the current selections

Three Course Featured Menu

Salad - Entrée - Dessert

50

(an additional 15 with wine pairings)

Four Course Featured Menu

Appetizer - Salad - Entrée - Dessert

65

(an additional 20 with wine pairings)