

# 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>Cocktail Sauce and Cucumber 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 Ginger Scallion Crème Brulee</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, Heirloom Tomatoes, 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>	
Grilled Shrimp Salad	19
<i>Baby Lettuce and Red Wine Herb Vinaigrette, Mozzarella and Heirloom Tomato Garnish and Basil Crostini</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, Herbed Croutons and Heirloom Tomatoes 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>	

## ENTRÉES

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New York Steak	24
<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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Grilled Scallops <i>Turnip Puree and Bell Pepper Relish with Basil Beurre Blanc</i>	17
Duck Confit Quesadilla <i>Duck Confit, Manchego, Queso Fresco, Scallions and Cilantro Poblano Cream</i>	18
Featured Appetizer	16

SALADS

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Butter Lettuce and Chervil Salad <i>Sliced Asparagus, Roasted Pistachios and fresh Mozzarella Cheese Meyer Lemon Vinaigrette</i>	10
Seasonal Greens <i>Orange Sections, Shaved Fennel, Toasted Almonds Red Wine Vinaigrette</i>	10
Spinach and Arugula Salad <i>Fresh Strawberries, Feta Cheese, Toasted Walnuts Mesquite Honey Dijon Vinaigrette</i>	10
Featured Salad	10

ENTRÉES

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Lemon Pepper Seabass <i>Seared with Fresh Cracked Pepper and Lemon Zest Saffron and Sun Dried Tomato Orzo with Artichoke and Asparagus Sauté Limoncello Beurre Blanc</i>	38
Seared Scallops <i>Shiitake Mushroom and Scallion Risotto, Zucchini and Yellow Squash Lemon Grass Beurre Blanc</i>	34
Grilled Buffalo Tenderloin <i>Gorgonzola Crust and Rosemary Buffalo Jus Roasted Garlic Potato Puree Baby Carrots and Asparagus</i>	42
Roasted Duck Breast <i>with Dried Fruit Quinoa and Broccolini Blood Orange Cream Sauce</i>	36
Colorado Lamb Chops <i>Herb Marinated Chops Garlic Mashed Potatoes and Seasonal Vegetables Morel Mushroom Lamb Sauce</i>	44
Oven Roasted Tomato and Mushroom Cannelloni <i>with Braised Spinach, Creamed Shallots and Basil Beurre Blanc</i>	30
Beef Bourguignon <i>Braised Beef, Pearl Onions, Mushrooms and Burgundy Sauce in a Puff Pastry Garlic Mashed Potatoes and 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)*