

BREAKFAST ENTRÉES AT THE ARIZONA INN

All breakfast entrees are served with a selection of Breakfast Breads

Lighter Options

Smoked Salmon	14
<i>with Toasted Bagel, Sliced Tomato, Red Onion, Cream Cheese and Capers</i>	
Fresh Fruit with Yogurt	12
<i>Selection of Fresh Fruit and Berries with Yogurt</i>	
Cereal and Fruit	12
<i>Arizona Inn's Signature Granola, Hot Oatmeal, or Cold Cereal</i>	
<i>Served with Fresh Fruit</i>	

Omelettes and Eggs

All Omelettes and Egg Entrees are served with Breakfast Potatoes and Breakfast Breads

Eggs Benedict	13
<i>Poached Eggs with Canadian Bacon and Hollandaise Sauce</i>	
<i>Served on an English Muffin</i>	
Smoked Salmon Benedict	16
<i>Poached Eggs with Smoked Salmon and Hollandaise Sauce</i>	
<i>Served on an English Muffin</i>	
Two Eggs Any Style	10
<i>Served with Bacon, Sausage, Canadian Bacon or Ham</i>	
Vegetarian Omelette	12
<i>Havarti Cheese, Mushrooms, Scallions and Tomatoes</i>	
House Omelette	13
<i>Ham, Peppers, Onions and Cheddar Cheese</i>	
Crab and Shrimp Omelette	15
<i>Dungeness Crab, Shrimp, Avocado and Cheddar Cheese</i>	
Southwestern Scramble	13
<i>Chorizo, Green Chile, Cilantro, Tomatoes and Asadero Cheese</i>	
Corned Beef Hash and Eggs	12
<i>Served with Two Eggs Any Style</i>	
Huevos Rancheros	13
<i>Two Eggs Any Style on Blue Corn Tortillas with Ranchero Sauce,</i>	
<i>Chorizo, Refried Beans and Cheese</i>	
Steak and Eggs	24
<i>8 ounce New York Steak with Two Eggs Any Style</i>	

Pancakes, Waffles and French Toast

Belgian Waffle	12
<i>Served with Berries and Whipped Cream</i>	
Blue Corn Pancakes	10
<i>Served with Prickly Pear Syrup</i>	
<i>*with Choice of Bacon, Sausage, Canadian Bacon or Ham</i>	
Malted Pancakes	10
<i>Served with Maple Syrup</i>	
<i>*with Choice of Bacon, Sausage, Canadian Bacon or Ham</i>	
French Toast	10
<i>Served with Seasonal Berry Compote and Pure Maple Syrup</i>	
<i>*with Choice of Bacon, Sausage, Canadian Bacon or Ham</i>	

SIDE ORDERS

Cereal or Homemade Granola	7
Selection of Breakfast Breads	5
English Muffin or Toast	4
Bacon, Sausage, Canadian Bacon or Ham	5
Homemade Corned Beef Hash	5
Breakfast Potatoes	4

FRESH FRUIT AND JUICE

Fresh Orange or Grapefruit Juice	5
Half Grapefruit	4
Duo of Cantaloupe and Honeydew	5
Fresh Fruit Cup	5
Fresh Strawberries	5
Seasonal Berries	7

LUNCH AT THE ARIZONA INN

APPETIZERS

Cheese Plate	18
<i>Chef's Selection of Cheeses, Toasted French Baguette, Red Flame Grapes and Fig Compote</i>	
Chilled Poached Shrimp	17
<i>with 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

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

ENTREE SALADS

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>	
Arizona Inn Chicken Salad	15
<i>on Petite Greens Salad with Toasted Almonds, Cantaloupe, Honeydew, Pineapple and Seasonal Berries with Pineapple-Mint Vinaigrette</i>	
Salad of Grilled Shrimp with Mozzarella and Tomato	19
<i>with Baby Lettuce and Red Wine Herb Vinaigrette Mozzarella and Red Tomato with Balsamic Syrup and Basil Crostini</i>	
Grilled Chicken Caesar Salad	15
<i>with Romaine Lettuce, Parmesan, Anchovies, Herbed Croutons and Classic Caesar Dressing</i>	
Spinach and Arugula Salad with Prosciutto	16
<i>Shaved Parmesan Cheese, Marinated Artichoke Hearts, Sun dried Tomato Crostinis and Red Wine-Herb Vinaigrette</i>	

LUNCH AT THE ARIZONA INN

SANDWICHES

All Sandwiches served with a choice of French Fries or Jicama Slaw

Turkey Sandwich	13
<i>on Herbed Focaccia Bread with Havarti, Applewood Smoked Bacon, Lettuce, Beefsteak Tomatoes and Lemon Aioli</i>	
Philly Cheesesteak	13
<i>Sautéed Onions, Provolone and Cheese Sauce</i>	
Arizona Inn Cheeseburger	13
<i>topped with Cheddar Cheese</i>	
<i>*also offered with Bacon and Blue Cheese or Mushrooms and Swiss Cheese</i>	
Grilled Chicken Sandwich	13
<i>topped with Asadero Cheese, Sautéed Green Chiles and Red Onion</i>	
Reuben	14
<i>Pastrami, Swiss Cheese and Sauerkraut, with Thousand Island Dressing on Grilled Marble Rye</i>	
Southwestern Grilled Cheese Sandwich	12
<i>with Asadero Cheese, Avocado, Roasted Peppers, Cilantro and Black Bean Spread on Toasted Corn Bread</i>	
Arizona Inn Grilled Turkey Burger	13
<i>Portobello Mushrooms, Asadero Cheese, Jalapeno Aioli, Lettuce and Tomato on Focaccia Bread</i>	

ENTRÉES

Chicken Quesadilla	14
<i>Served with Homemade Salsa, Guacamole and Sour Cream</i>	
Grilled Chicken Breast	17
<i>Marinated with Orange and Basil</i>	
<i>Served with Truffle Mashed Potatoes and Chef's Vegetables</i>	
<i>Boursin Cream Sauce</i>	
Seared Red Chili Glazed Salmon	21
<i>with Bok Choy, Carrots, Edamame and Rice Noodles</i>	
<i>finished with a Sweet Chile Beurre Blanc</i>	
Dungeness Crab Cakes	17
<i>with Baby Lettuces, Tomato, Lemon Wedges and Lemon Herb Dressing</i>	
New York Steak	27
<i>Served with French Fries and Chef's Vegetables</i>	
Spinach, Red Pepper and Artichoke Cannelloni	16
<i>On a bed of Spinach with Red and Yellow Grape Tomatoes, and Mushroom Cream Sauce</i>	

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist or Ginger Ale	2.85
Freshly Ground Coffee	2.85
Cappuccino or Café Latté	5.00
Selection of Teas	2.85
Republic of Tea <i>Ginger Peach, Blackberry Sage or Passion Fruit Green Tea</i>	4.50
Prickly Pear Lemonade	3.50

DINNER AT THE ARIZONA INN

APPETIZERS

Chilled Poached Shrimp	17
<i>with Orange Chile Cocktail Sauce and Poblano Relish</i>	
Ahi Tuna	15
<i>with Marinated Cucumber and Red Onion, Soy Gelée and Wasabi Cheesecake</i>	
Seared Scallops	17
<i>Root Vegetable Puree and Tomato Relish with Thai Basil Beurre Blanc</i>	
Seared Foie Gras	18
<i>Duck Foie Gras with Fuji Apple Compote and Calvados Sauce Served with Brioche</i>	
Featured Appetizer	16

SOUPS

Soup du Jour	7
Chilled Vichyssoise	7
<i>with Chives</i>	
Yellow Tomato Gazpacho	7
French Onion Soup au Gratin	10
<i>with Gruyere Cheese Crouton</i>	

SALADS

Roasted Beet and Apple Salad	10
<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>	
Featured Salad	10
Seasonal Greens	10
<i>garnished with Pear Compote, Australian Blue Cheese Crostinis dressed with Fig Infused Port Wine Vinaigrette</i>	
Caesar Salad	10
<i>with Romaine Lettuce, Herbed Croutons, Parmesan Cheese and Caesar Dressing</i>	
Arugula and Watercress Salad	10
<i>with Grapefruit and Orange Sections, Toasted Pecans Red Wine Marinated Shallots, Cassis Vinaigrette</i>	

DINNER AT THE ARIZONA INN

ENTRÉES

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

(additional 15 with wine pairings)

Four Course Featured Menu

Appetizer - Salad - Entrée - Dessert

65

(additional 20 with wine pairings)

BRUNCH AT THE ARIZONA INN

Brunch includes:

Sparkling Wine or Sparkling Cider

Freshly Baked Breakfast Breads and Pastries

Choice of Fresh Fruit, Soup or Salad

Selection of Entrée

Selection from our Dessert Menu

ENTRÉES

Smoked Salmon Benedict <i>Poached Eggs with Smoked Salmon and Hollandaise Sauce Served on an English Muffin with Brunch Potatoes</i>	31
Traditional Eggs Benedict <i>Poached Eggs with Canadian Bacon and Hollandaise Sauce Served on an English Muffin with Brunch Potatoes</i>	28
Crab and Shrimp Omelette <i>Three Egg Omelette with Dungeness Crab, Diced Shrimp, Lime-marinated Avocado and Cheddar Cheese Served with Brunch Potatoes</i>	30
Huevos Rancheros <i>Two Eggs any Style on Blue Corn Tortillas Served with Chorizo, Refried Beans and Cheese with Ranchero Sauce and Brunch Potatoes</i>	28
Vegetarian Omelette <i>Three Egg Omelette with Havarti Cheese Mushrooms, Scallions and Tomatoes with Brunch Potatoes</i>	27
Corned Beef Hash and Eggs <i>Arizona Inn's Homemade Corned Beef Hash Served with Two Eggs any Style with Brunch Potatoes</i>	28
Steak and Eggs <i>8 ounce New York Steak with Two Eggs Any Style with Brunch Potatoes</i>	36

We Will Be Happy to Honor Special Dietary Requests

Arizona Food Code – The consumption of raw, or undercooked
– meat, fish, eggs, poultry, seafood, or shellfish can increase
your risk of food borne illness.

BRUNCH AT THE ARIZONA INN

ENTRÉES

Grilled Chicken Breast 32
*Marinated with Orange and Basil,
Served with Truffle Mashed Potatoes
and Chef's Vegetables*

Dungeness Crab Cakes 32
*with Baby Lettuces, Tomato, Lemon Wedges
and Lemon Herb Vinaigrette*

Seared Red Chile Glazed Salmon 36
*with Bok Choy, Carrots, Edamame
and Sesame Soba Noodles
finished with a Sweet Chile Beurre Blanc*

Salad of Grilled Shrimp 34
*with Mozzarella and Tomato
with Baby Lettuces and Red Wine Herb Vinaigrette
Mozzarella and Red Tomato with Balsamic Syrup
and Basil Crostini*

Seared Ahi Salad 32
*Served on a bed of Romaine and Napa Cabbage
with Bok Choy, Red and Yellow Pepper, Asparagus,
Carrots and Ginger Soy Vinaigrette*

SPIRITS

Arizona Inn Prickly Pear Margarita 9
Kir Royal 9
Bloody Mary 6
Virgin Mary 5

BEVERAGES

Cappuccino 5.00
Republic of Tea 4.50
Espresso 4.00
Freshly Brewed Starbucks Coffee 2.85
Assorted Teas 2.85
Iced Tea 2.85
Lemonade 2.85

ARIZONA INN
Dessert Menu

Pomegranate Cheesecake	8
<i>Pomegranate-Raspberry and White Chocolate Sauces Pistachio Crisp</i>	
Crème Brûlée Trio	8
<i>Sampling of Vanilla Bean, Lemon and Chai Spice Crème Brulées topped with Caramelized Sugar</i>	
Black and White Cake	8
<i>Dark Chocolate Cake Lightly Flavored with Framboise, Layered with White Chocolate Mousse and Chocolate Ganache</i>	
Pumpkin Semifreddo	8
<i>with a Gingersnap Crust, Caramel Sauce and Toasted Pecans</i>	
Featured Dessert Trio	8
<i>Dark Chocolate Espresso Pudding, Chai Spice Crème Brulée, and Poached Pears with Mascarpone and Pecan Praline</i>	
Homemade Ice Creams	8
<i>Ginger Cappuccino Ice Cream Peach Ice Cream Blueberry Ripple Ice Cream</i>	
Homemade Sorbets	8
<i>Wildberry Sorbet Orange Basil Sorbet</i>	

ARIZONA INN
Dessert Menu

Pomegranate Cheesecake	8
<i>Pomegranate-Raspberry and White Chocolate Sauces Pistachio Crisp</i>	
Crème Brûlée Trio	8
<i>Sampling of Vanilla Bean, Lemon and Chai Spice Crème Brulées topped with Caramelized Sugar</i>	
Black and White Cake	8
<i>Dark Chocolate Cake Lightly Flavored with Framboise, Layered with White Chocolate Mousse and Chocolate Ganache</i>	
Pumpkin Semifreddo	8
<i>with a Gingersnap Crust, Caramel Sauce and Toasted Pecans</i>	
Featured Dessert Trio	8
<i>Dark Chocolate Espresso Pudding, Chai Spice Crème Brulée, and Poached Pears with Mascarpone and Pecan Praline</i>	
Homemade Ice Creams	8
<i>Ginger Cappuccino Ice Cream Peach Ice Cream Blueberry Ripple Ice Cream</i>	
Homemade Sorbets	8
<i>Wildberry Sorbet Orange Basil Sorbet</i>	