



LODGE ON THE DESERT

PLATED DINNER

Plated Dinners include Arbuckles' Coffee, Desert Flower Iced Tea, and Bread and Butter.

STARTERS

Choose One

SOUTHWEST CAESAR SALAD

Romaine Hearts, Arizona Chile Dusted Tortilla Strips, Avocado Vinaigrette

DESERT GREEN SALAD

Baby Greens, Heirloom Cherry Tomatoes, Julienne Jicama, Arizona Chile Dusted Tortilla Strips, Prickly Pear Dressing

SPINACH AND ARUGULA SALAD

Fresh Spinach, Arugula, Roma Tomato, Avocado, Toasted Pumpkin Seeds, Creamy Roasted Garlic Herb Dressing

LODGE HOUSE SALAD

Butter Leaf Lettuce, Blue Cheese, Candied Walnuts, Crispy Shallots, Roasted Garlic Vinaigrette

ENTRÉES

ROASTED GREEN CHILE TAMALES 37

Calabacitas, Squash, Zucchini, Red Peppers, Poblano Sauce

LODGE PASTA 38

Wild Mushrooms, Pasta, Cherry Tomatoes, Poblano Chiles, Manchego Cream Sauce and Dehydrated Corn
Add Chicken 5 Add Shrimp 8

HONEY CHIPOTLE GLAZED CHICKEN 39

Sweet Potato Puree, Roasted Baby Carrots, Haricot Vert

GLAZED PORK LOIN 39

Yukon Mash, Cipollini Onion, Roasted Pepper Medley, Chamoy Glaze

SONORAN SALMON 44

Creamy Risotto, Asparagus, Lemon Beurre Blanc

ARIZONA CUT STRIP STEAK 46

Strip Loin of Beef, Green Chile Mashed Potatoes, Asparagus, Ancho Demi-Glaze, Tumbleweed Onions
Add Shrimp 8 Add Scallop 8

Plated events with less than 10 guests will have an \$8++ per person added to menu price. Buffet events with less than 20 guests will have a \$250++ surcharge added to the event. Final guarantee numbers are due 5 business days prior to event. Request for multiple plated entrées will assume the highest-priced entrée. Events offering choice of entrée at time of service will have a \$15++ increase to menu price per person.

Menus and prices subject to change. All food and beverage is subject to applicable Arizona state sales tax and a 22% taxable service charge. Of that amount, 70% will be paid directly to service personnel and 30% will be retained by the property.



DESSERTS

Choose One

CHOCOLATE FUDGE CAKE

With Coffee Whipped Cream and Berries

LODGE CHEESECAKE

With Chamoy Raspberry Sauce

AGAVE STRAWBERRY SHORTCAKE

With Tres Leche Sauce

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DINNER BUFFET

Price Per Person

COUNTRY BARBEQUE 50

MIXED GREEN SALAD

Red Onion, Cucumber, Tomatoes, Croutons, Garlic Herb Dressing, Raspberry Vinaigrette

SWEET AND TANGY COLESLAW

CORNBREAD MUFFINS

With Honey Butter

BBQ HALF CHICKEN

BBQ PULLED PORK

BUTTERED CORN ON COB

BAKED BEANS & BACON

APPLE COBBLER

SOUTHERN FARMHOUSE 54

GARDEN SALAD

Iceberg and Romaine, Halved Cherry Tomatoes, Carrot, Cucumber, Radish, Garlic Herb Dressing, Honey Dijon Dressing

DINNER ROLLS

With Whipped Butter

ROASTED HALF CHICKEN AND GRAVY

ROASTED PORK LOIN AND CHAMOY SAUCE

MASHED RED POTATOES'

SAUTÉED GREEN BEANS

With Bacon, Onions, and Tomato

PEACH COBBLER

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THE GREAT SOUTHWEST 54

DESERT GREEN SALAD

Baby Greens, Heirloom Tomatoes, Julienne Jicama, Arizona Chile Dusted Tortilla Strips, Garlic Herb Dressing, Prickly Pear Dressing

FRESH TORTILLA CHIPS

With Roasted Salsa

CHICKEN MACHACA

Shredded Chicken, Onions, Bell Peppers, Cilantro

PORK CARNITAS

Roasted Pork, Onions, Cilantro, Lime

SONORAN RICE

CHARRO BEANS

MAYAN CHOCOLATE TORTE

THE RANCHERO 59

FRESH TORTILLA CHIPS

With Guacamole and Roasted Salsa

GRILLED CHICKEN BREAST

With Roasted Green Chile Sauce and Tumbleweed Onions

GRILLED CARNE ASADA

With Santa Cruz Red Chile Sauce, Pico De Gallo, and Tortilla Rajas

CALABACITAS

Mexican and Yellow Squash, Onions, Corn, Tomato, Cheese

SONORAN RICE

CHARRO BEANS

CINNAMON CHURROS

With Kahlua Cream

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STEAKHOUSE GRILL 59

LODGE WEDGE SALAD

Iceberg Lettuce, Diced Tomato, Blue Cheese, Crumbles, Bacon, Garlic Herb Dressing, Champagne Vinaigrette

DINNER ROLLS

With Whipped Garlic Butter

GRILLED NEW YORK STEAK

With Wild Sautéed Mushroom Demi

GRILLED CHICKEN BREAST

With Honey Chipotle Glaze

ROASTED RED POTATOES

GRILLED ASPARAGUS AND BABY CARROTS

BOURBON GLAZED BREAD PUDDING

NEW ENGLAND COAST 69

ROMAINE SALAD

Romaine Lettuce, House Croutons, Whole Cherry Tomatoes, Parmesan Cheese, Garlic Herb Dressing, Caesar Dressing

ASSORTED ROLLS AND BUTTER

PAN SEARED SALMON

With Lemon Dill Béchamel and Sautéed Asparagus'

SHELLFISH BOIL

Shrimp, Clams, Mussels, Whole Potatoes, Corn on the Cob, Onion, Carrots, Celery, Fennel, Thyme, Old Bay, White Wine, Butter

BOSTON CREAM PIE

Chipotle Raspberry Compote

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