



LODGE ON THE DESERT

PLATED LUNCHES

Plated Lunch includes Arbuckles' Coffee, Desert Flower Iced Tea, and Bread & 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

GARDEN SALAD

Iceberg Lettuce, Diced Tomatoes, Cheddar Cheese, Avocado, Ranch Dressing

ENTRÉES

SOUTHWEST CHICKEN CAESAR SALAD 26

Chicken Breast, Romaine Hearts, Arizona Chile Dusted Tortilla Strips, Avocado Vinaigrette
Add Shrimp 8

LODGE PASTA 23

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

GRILLED CHICKEN QUESADILLA 26

Refried Beans, Spanish Rice, Roasted Salsa

GREEN CHILE TAMALES 28

Calabacitas, Melted Cheese, Green Rajas

CHICKEN CLUB BURRITO 29

Chicken, Bacon, Avocado, Tomato, Romaine, Pepper Jack, Cheddar, Creamy Roasted Garlic Ranch

ROASTED GREEN CHILE TAMALE 29

Calabacitas, Melted Cheese, Green Rajas

SONORAN SALMON 29

Cilantro Rice, Asparagus, Ancho Buerre Blanc

CHICKEN ARIZONA 29

Poblano Corn, Mashed Potatoes, Baby Carrots, Chamoy Sauce

LODGE SOUTHWEST FAJITAS 36

Marinated Flank Steak, Roasted Peppers, Charro Beans, Spanish Rice, Avocado, Lime, Cabbage, Warm Corn Tortillas

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 \$12++ 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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THE DESERT

LUNCH BUFFET

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DESERT DELI 31

MIXED GREEN SALAD

SLICED HONEYBAKED HAM, SMOKED TURKEY, ROAST BEEF
CHEDDAR, SWISS, PROVOLONE

ROMAINE, ONION, TOMATO, PICKLE

ASSORTED BREADS & ROLLS

MAYONNAISE, MUSTARD, HORSERADISH CREAM

ASSORTED CHIPS

ASSORTED COOKIES

LODGE PICNIC 32

LODGE PASTA SALAD

LODGE POTATO SALAD

BBQ GRILLED CHICKEN

PULLED PORK

ASSORTED BUNS

HOUSE BBQ SAUCE

LEMON BARS

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LODGE ON THE DESERT

BORDER TACO 33

FIELD GREEN SALAD

Cilantro-Lime Vinaigrette

FRESH TORTILLA CHIPS

Roasted Salsa

CHICKEN MACHACA & PORK CARNITAS

CHARRO BEANS

CALABACITAS

WARM FLOUR & CORN TORTILLAS

CRISP LETTUCE, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM

CINNAMON CHURROS

Kahlua Cream

ITALY IN THE DESERT 34

SOUTHWEST CAESAR SALAD

Chipotle Dressing, Pepita Parmesan Tuile

CAPRESE SALAD

Queso Fresco, Tomatoes, Cilantro, Lime Olive Oil

POBLANO PASTA

Corn, Green Peppers, Spinach

CHICKEN PICCATA

Lemon Butter Sauce, Serrano Pickled Capers

SEASONAL VEGETABLES

TIRAMISU

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CHEF'S HARVEST 33

LETTUCE

Mixed Greens, Romaine, Iceberg

TOPPINGS

Tajin-Lime Cucumbers, Green Onions, House-Pickled Vegetables, Tomatoes, Pepitas, Spiced Mixed Nuts, Cotija Cheese, Rajas

MEAT

Lodge Adobo Chicken, Marinated Carne Asada

DRESSINGS

Ancho Agave Vinaigrette, Avocado Ranch, Arbol Cilantro Lime Vinaigrette

SEASONAL FRESH BERRY COBBLER

Cinnamon Whipped Cream

SONORAN 34

HARVEST GREENS SALAD

Cucumber, Cherry Tomatoes, Cilantro, Lime Olive Oil

SOUTHWEST SALAD

Black Bean, Roasted Corn, Peppers, Cotija Cheese

FRESH TORTILLA CHIPS

Roasted Salsa

SKILLET SONORAN STEAK

Chorizo Spiced Butter

HONEY CHIPOTLE GLAZED SALMON

CHARRO BEANS

CALABACITAS

Queso Fresco

SPANISH RICE

TRES LECHES

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