

Appetizers

***CLASSIC SHRIMP COCKTAIL | 18**
5 LARGE CHILLED PRAWNS, SPICY CILANTRO LIME COCKTAIL SAUCE

***MUSSELS PUTTANESCA | 15**
CAPERS, LEMON, KALAMATA OLIVES, EVOO, FRESH HERBS

TRUFFLED ELOTE | 12
CREAMY TRUFFLED ELOTE DIP, BLACK BEAN SALSA, FRESH CORN CHIPS

EVERYTHING EDAMAME | 11
SESAME SEASONING, SOY GINGER SAUCE, SIRACHA, LEMON

***BANGKOK SHRIMP | 18**
5 LARGE PRAWNS, ROASTED CASHEWS, SCALLIONS, SESAME GINGER SLAW, SIRACHA

SEASONAL BRUSCHETTA | 14
WHIPPED GOAT CHEESE, HAZELNUTS, SMOKED BACON, SIRACHA HONEY, ARUGULA

Tacos

***CAJUN SALMON | 12**
TROPICAL SALSA, SESAME GINGER COLESLAW

CHICKEN TINGA | 12
BLACK BEAN SALSA, QUESO FRESCO, PURPLE CABBAGE, CILANTRO & LIME CREMA

BEEF BARBACOA | 12
RED CHILI, ARUGULA, QUESO FRESCO, SCALLION, CILANTRO & LIME CREMA

Burgers & More

INCLUDES CHOICE OF FRIES OR SMALL GARDEN OF EDEN SALAD SUB BLACK BEAN BURGER FOR ANY BURGER OR SANDWICH *ALL BURGERS MADE WITH 100% THE RANCHERS CUT LOCAL GROUND BEEF*

***DESERT BLUE BURGER | 15**
BLUE CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATOES, CHIPOTLE AIOLI

***MUTOMBO BURGER | 17**
SMOKED BACON, ONION RINGS, FRIED JALAPENOS, CHEDDAR CHEESE, PRICKLY PEAR BBQ SAUCE

GRILLED CHICKEN SANDWICH | 16
PEPPER JACK, GRILLED POBLANO & CARAMELIZED ONIONS, CHIPOTLE AIOLI

VILLA GRINDER | 17
MESQUITE SMOKED TURKEY, GENOA SALAMI, PROVOLONE, ROASTED RED PEPPERS, PEPPERONCINI, FRESH PESTO, LETTUCE, SUNDRIED TOMATO AIOLI, HOAGIE

BLTA CHIPOTLE WRAP | 16
SMOKED BACON, RIPE TOMATO, ROASTED CORN & BLACK BEAN SALSA, AVOCADO, PEPPERJACK, FIELD GREENS, CHIPOTLE AIOLI

GARDEN OF EDEN WRAP | 14
SPINACH WRAP, CUCUMBERS, ARUGULA, TOMATOES, JICAMA, CARROTS, ONIONS, CHEDDAR CHEESE, HONEY CILANTRO CITRUS VINAIGRETTE

Salads

CLASSIC WEDGE | 16
BABY HEIRLOOM ROMAINE, CRISP BACON, CRUMBLED BLUE CHEESE, CHERRY TOMATOES, SOFT BOILED EGG, ZESTY BUTTERMILK RANCH

SOUTHWEST KALE CAESAR | 15
KALE & HEIRLOOM ROMAINE, SHAVED PARMESAN, ANCHO CROUTONS, PEPITAS, AVOCADO, PINK PEPPERCORNS, CHIPOTLE CAESAR

CHOPPED GREEK | 16
GARBANZO BEANS, CUCUMBER, CHERRY TOMATOES, KALAMATA OLIVES, RED ONION, FETA, SWEET RED PEPPERS, FRESH HERBS, GREEK LEMON YOGURT DRESSING

GOLDEN TEMPLE | 17
GRILLED OR FRIED SHRIMP, SPINACH, JICAMA, CARROTS, CUCUMBER, MANDARINS, CASHEWS, TANGERINE VINAIGRETTE

GARDEN OF EDEN SIDE SALAD | 8
FIELD GREENS, CUCUMBER, CARROTS, CELERY, CHERRY TOMATOES, HONEY CILANTRO CITRUS VINAIGRETTE

ADD TO ANY SALAD
CAJUN SALMON | 8
CRISPY TOFU | 6
THE RANCHERS CUT FILET TIPS | 16
ALL NATURAL RED BIRD CHICKEN | 12
GRILLED SHRIMP | 18

MAMMA E'S FAMOUS CHICKEN TORTILLA SOUP
CILANTRO, LIME, QUESO FRESCO

CUP \$4 | BOWL \$8

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE



Featured Item



\$5 PER PLATE DONATED TO THE VERDE VALLEY SANCTUARY ON BEHALF OF EDEN & THE VIN DE FILLES PROJECT

BEEF BOURGUIGNON | 35

THE RANGERS CUT, LOCAL AMERICAN WAGYU BEEF

SHORT RIBS, RED WINE BORDELAISE, SMOKED CIPOLLINI ONION, PARSNIPS, HEIRLOOM VEGETABLES

AVAILABLE AFTER 5PM

Entrees

Pasta & Seafood

STEAK | 55

*DAILY RANGERS CUT 12 OZ

OR

*USDA PRIME FILET MIGNON 8 OZ

SERVED WITH

PEPPERED BACON & TOMATO JAM
SEASONAL VEGETABLES & ROASTED MUSHROOMS

TRUFFLE FRIES *OR* GARLIC PARMESAN POTATOES

PESTO LINGUINE | 22

BABY SPINACH, TOMATO BASIL SALSA, BLACK OLIVES, ARTICHOKE HEARTS, CREAMY PESTO SAUCE, GRILLED SOURDOUGH, SHAVED PARMESAN

ADD ALL NATURAL RED BIRD CHICKEN | 12

*ADD 5 GRILLED ARGENTINE RED SHRIMP | 18

BOLOGNESE | 28

THE RANGERS CUT, LOCAL GROUND BEEF
GARLIC HERB PAPPARDELLE, GRILLED SOURDOUGH, SHAVED PARMESAN

*SEAFOOD SCAMPI | 32

FRESH MEXICAN DIVER BAY SCALLOP & ARGENTINE RED SHRIMP, WINE HERB SAUCE, GARLIC, LEMON, GRILLED SOURDOUGH, SHAVED PARMESAN

*WILD CLEAN SEA NORDIC SALMON FILET | 32

PESTO GLAZE, BALSAMIC REDUCTION, SEASONAL VEGETABLES, GARLIC PARMESAN POTATOES

*JUMBO SCALLOPS | 38

DAYBOAT DRY SEA SCALLOPS, TOMATO BASIL SALSA, SPINACH, FETA, SEASONAL VEGETABLES, TRI COLORED HERBED COUSCOUS

FISH N CHIPS | 24

FRESH BEER BATTERED ICELANDIC COD, CHIPS, LEMON CAPER DILL TARTER SAUCE, KALE SLAW

SHRIMP N CHIPS | 22

5 ARGENTINE RED SHRIMP, CHIPS, CILANTRO LIME COCKTAIL SAUCE, KALE SLAW

A LA CARTE

TRUFFLE PARMESAN FRIES 9 / SWEET POTATO FRIES 8 / REGULAR FRIES 6

SESAME GINGER SLAW 4 / SEASONAL VEGETABLES 5 / GARDEN OF EDEN SALAD / 8

*5 GRILLED ARGENTINE RED SHRIMP 18 / ALL NATURAL RED BIRD CHICKEN 12 / GRILLED FILET TIPS 16

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