
APPETIZERS

Deviled Eggs*

smoked pork belly, pickled red onions, baby leeks \$9

Potstickers*

chicken & vegetable, sweet & spicy dipping sauce, tiny herbs \$13

Fried Calamari*

lightly dusted calamari, artichoke hearts, pickled celery, basil aioli \$17

Chicken Wings*

crispy fried drumettes, arizona gunslinger sauce, crudités, bleu cheese dressing \$15

Crab Cakes*

lemon basil aioli, bitter greens, garlic oil \$16

Sedona Spiced Meatballs*

puerto rican sofrito, cotija, baby herb salad \$16

Charcuterie Board*

artisan cheese, salami, country olives, sourdough baguette \$18

Bacon Wrapped Prawns*

applewood bacon, smokey bbq sauce, poblano cole slaw \$15

Chips, Guacamole, & Salsa

crispy fried tortilla chips, hand-muddled guacamole, house-made tomato salsa \$10

SALADS

The Wedge*

crisp iceberg lettuce, moody blue cheese, cherry heirloom tomatoes, applewood smoked bacon, chives, bleu cheese dressing \$13

Beet Salad*

red beets, fennel, local goat cheese, caramelized pearl onions, baby kale, pumpkin seeds, white balsamic vinaigrette \$13

Spinach Salad*

baby spinach salad, cucumbers, local goat cheese, shaved red onions, dried cranberries, avocado, toasted walnuts, creamy balsamic dressing \$12

Caesar*

hearts of romaine, parmesan cheese, white anchovies, caesar dressing, croutons \$11

The Gallery Greens*

arugula, fuji apples, dried cherries, candied pecans, manchego cheese, champagne vinaigrette \$13

Add Protein*

Chicken Breast* \$8

Salmon* \$10

Grilled Shrimp* \$10

ENTRÉES

Filet Mignon*

6oz gold canyon angus beef, black garlic butter, roasted heirloom carrots, yukon gold mashed potatoes \$42

Beef Ribeye*

12oz arizona raised beef, roasted potatoes, sautéed peppers & onions, ancho chili butter \$40

Grilled Pork Loin*

roasted heirloom carrots, cipollini onions, yukon gold mashed potatoes, braised apples \$38

Pan Seared Bistro Tender*

creamed yams, grilled local squash, red wine demi \$30

Braised Beef Short Rib*

boneless montana red angus beef, yukon gold mashed potatoes, arizona grown peas & corn \$32

Cedar Plank Salmon*

blackberry chutney, creamy polenta, roasted acorn squash \$28

Walleye Pike*

creamy polenta, sautéed local patty pan squash, beurre blanc \$27

Veal Liver*

pancetta, apple-brown butter, roasted sweet potatoes, caramelized peppers & onions \$24

Grilled Chicken Breast Gnocchi*

chorizo, local squash, baby spinach, light-lemon cream sauce \$23

Pasta Primavera*

angel hair pasta, heirloom tomato, baby spinach, shallots, roasted garlic, tomato basil cream sauce, burrata \$18
– *Chicken Breast* \$8, Salmon* \$10, Grilled Shrimp* \$10.*

The Gallery Burger*

7oz ground angus chuck brisket blend, white cheddar, butter leaf, tomato, red onion, thousand island dressing, toasted brioche bun with choice of side \$17
– *substitute vegetarian black bean patty*

Sides

beer battered french fries, bistro fries, sweet potato fries, onion rings, house-made chips, cottage cheese, side salad, cole slaw, fruit \$5

*Consumer Advisory

The consumption of raw or under-cooked meat, fish, eggs, seafood or shellfish can increase your risk of foodborne illness. This is especially true for people with certain medical conditions.