

# Arizona Club

Founded 1894



## Starters

### **Mussels**

Steamed P.E.I. Blue Cove mussels, garlic,  
tomato, white wine

11

### **Carpaccio**

Thinly sliced Angus tenderloin, balsamic vinegar,  
Grana Padano cheese, toasted crostini

12

### **Stuffed Mushrooms**

Braised veal, fresh herbs,  
fontina cheese

10

### **Crab Cakes**

Blue lump crab, heirloom tomatoes, sun-dried  
tomato aioli, fresh basil

10

### **Oysters Rockefeller**

P.E.I. Malpeque Bay oysters, creamed  
spinach, sambuca, melted gruyere cheese

14

### **Seafood Chowder**

Fresh clams and shrimp with  
oven-roasted sweet corn

5

## Salads

### **Caprese**

Vine ripe heirloom tomatoes, fresh mozzarella,  
balsamic reduction, extra virgin olive oil,  
fresh basil, crostini

8

### **Cesar Salad**

Hearts of romaine, house made Caesar dressing,  
garlic croutons

6

### **Beet Salad**

Oven glazed fresh seasonal beets, caramelized  
macademia nuts, citrus cilantro drizzle, toasted  
goat cheese medallion

8

### **Chopped Salad**

Fresh lettuce mix, plum tomatoes, sweet peppers,  
black beans, jalapenos, artichoke hearts,  
sweet lime and cumin dressing

7

## Entrees

### **Scottish Salmon**

Fresh Scottish salmon, braised fennel, Yukon gold  
mashed potatoes, blackberry brandy butter sauce

26

### **Seafood Pasta**

Fresh mussels, shrimp, scallops, clams,  
spicy tomato marinara, garlic crostini

24

### **Vegetable Terrine**

Fresh roasted eggplant, asparagus, carrots,  
squash, leeks, spinach, herb cheese,  
cucumber dill relish, tomato foam

16

### **Cornish Game Hen**

Herb roasted half hen, stewed root vegetables,  
steamed orzo, merlot au jus

18

### **Duck**

Roasted herb-cured duck breast, wild rice,  
spinach foie gras demi

22

### **Filet Mignon**

Porcini rubbed beef tenderloin, wild mushroom ragout,  
truffled potatoes, marsala wine drizzle

30

### **Lamb Chops**

Grilled New Zealand lamb chops,  
wilted arugula, endive and pancetta salad,  
garlic mashed potatoes, rosemary essence

32

### **Osso Buco**

Braised veal shank, polenta ala Romana,  
sherry wine glaze

30

*Please Turn Off Cell Phones While in Dining Room. Business Casual Attire Required.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*