



AT ARIZONA BILTMORE

A TASTEFUL HISTORY

DINNER

FOR THE TABLE

- Smashed Avocado GF VG** 18
Local Corn Tortilla Chips, Pico de Gallo
- House Fries VG** 10
Aleppo Chile, Fresh Herbs, Biltmore Citrus Aioli
- Aleppo Chile & Roasted Garlic Hummus VG** 16
Grilled Flatbread, Tepary Beans, Lemon Olive Oil, Garden Vegetables
- Grilled Shrimp GF** 17
Tomatillo Jam, Avocado, Tomato Salad
- Grilled Chicken Wings** 14
Chipotle Barbeque Sauce, Citrus Marinated Cucumbers, Pickled Onions

SOUPS

- Signature Chicken Tortilla Soup GF** 11
Served since 1929
- Gazpacho Verde GF VG** 12
Mango, Prickly Pear Syrup, Queso Fresco
Add * Shrimp Toast 6

SALADS

- Sonoran Caesar VG** 12
Artisan Romaine, Torn Croutons, Cotija Cheese, Pickled Onions, Jalapeño, Charred Tomatillo Dressing
- Heritage Grain VG** 14
White Sonoran Wheat Berries, Tomato Confit, Dates, Golden Raisins, Bee Pollen, Pistachios, Wildflower Honey Tomato Vinaigrette
- Local Mixed Greens GF VG** 13
Heirloom Carrots, Smoked Bleu Cheese, Pecans, Figs, Mesquite Honey, Prickly Pear Vinaigrette
- Add:** *Chicken 7 | *Shrimp 11
*Organic Salmon 14 | *Flat Iron Steak 12

STONEFIRE PIZZAS

- Sonoran VG** 17
Chihuahua Cheese, Tomatillo, Smoked Tomato Sauce, Aleppo Chile, Cilantro, Lime
- Southwest Traditional** 18
Spicy Chorizo, Tasso Ham, Bacon, Smoked Oven Dried Tomato, Pomodoro Sauce, Southwest Cheese Blend, Pickled Peppers
- Roasted Corn & Poblano VG** 16
Hominy Crema, Avocado Salsa, Pico de Gallo, Cotija Cheese

MAINS

- *Seared Scallops** 37
Aji Crema, Citrus, Beans Salad, Soft White Wheat Berries
- Roasted Chicken GF** 30
Baby Carrots, Tepary Beans, Spring Onions, Braised Chicken Thigh, Mole
- *Ancho Dusted Snake River Trout GF** 35
Oaxacan Black Bean Purée, Local Spring Vegetables, Mesquite Honey Citrus Crema
- *Local Pork GF** 33
Guajillo Roasted Spring Vegetables, Chalqueno Rojo Polenta, Pork Jus
- *Grilled Prime Ribeye GF** 41
Smoked Tomato, Crispy Potatoes, Sweet Corn Relish, Chile Lime Butter
- Heirloom Corn Tamale GF** 21
Pollo Rojo, Aji Crema, Pico de Gallo
- *Certified Angus Cheeseburger** 20
Pecan Wood Smoked Bacon, Welch Cheddar, House Pickles, Bibb Lettuce, Heirloom Tomato, Biltmore Citrus Aioli, House Fries
- F&A Beef Meatloaf** 27
Chipotle Glaze, Chile Cheddar, Mashed Potatoes, Sautéed Spinach, Crispy Onions

Executive Sous Chef | **Jason Jaynes**

GF – Indicates the dish is gluten free. All sandwiches available on gluten-free bread upon request.

VG – Indicates the dish is vegetarian.

*These items are offered cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, an automatic gratuity of 18% will be added to parties of six or more.

All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.