

THE ARCHITECTURAL RECORD

BILTMORE HOTEL PHOENIX

MARTHUR'S

ARIZONA RESTAURANT WEEK MENU



\$44 per person

FIRST COURSE

CHOICE OF

Harvest Corn Chips **gf, v**

Guacamole, Roasted Salsa Roja

Potato Pillows

Crispy Potato, Cheddar Cheese, Scallions,
Jalapeño-Bacon Jam

SECOND COURSE

CHOICE OF

Chicken Tortilla Soup **df, gf**

Braised Chicken, Cilantro, Lime, Avocado, Tortilla Strips

Power Greens Salad **gf, v**

Local Duncan Farm Flame Beets, Cherry Tomatoes,
Goat Cheese, Cranberries, Spiced Walnuts,
Apple Cider Vinaigrette

THIRD COURSE

CHOICE OF

The American*

Premium Blend Wagyu Burger, Lettuce, Tomato,
Grilled Onion, American Cheese, Biltmore Burger Sauce,
Local Sesame Bun, Local Frites

Impossible Plant Based Patty Upon Request

Sonoran Half-Chicken **df, gf**

Sonoran-Yogurt Sauce, Jalapeño Chimichurri,
Charred Brussels Sprouts, Pineapple Chutney

Steelhead Trout* **gf**

Roasted Poblano & Tepary Bean Ragout, Pearl Onions,
Tomato Confit, Cilantro Crema

Arizona Biltmore is proud to partner with local culinary purveyors like Noble Bread, Wildflower, Frites St., Laura Gourmet and more.

Gf = Gluten-Free | V = Vegetarian | Vn = Vegan | Df = Dairy free. Some items can be made gluten-free upon request. *Consumer Advisory: *Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience, a 20% service charge will be added to the bill for parties of six or more, in addition to any applicable taxes. This service charge is distributed to McArthur's service employees. Guests are welcome to add an additional gratuity at their discretion. Retail prices do not include a 2.929% Historic Preservation Fund charge. Learn more at [ArizonaBiltmore.com/Preservation](https://arizonabiltmore.com/preservation)