TONTO

BAR & GRILL AT RANCHO MAÑANA

Arizona Restaurant Week May 19-28

Lunch & Dinner
Daily 11 a.m. - 9 p.m.

$44. Prix-fixe
Tax & Gratuity not included

Taste of Native Arizona

Please let your server know if you wish to order a Gluten Free and/or Vegetarian optional menu items

Choice of one Appetizer:

Compressed Arugula Salad with Spanish Manchego, Candied AZ Pecans, Sun-Dried Cherries, Tart Green Apples and Pistachio Vinaigrette

- or -

Tortilla Crusted Crab Cakes with Jicama Roasted Green Chile Slaw and Chipotle Aioli

- or -

Harvest Salad with Bibb Lettuce, Spinach, Strawberries, Melon, Honeyed Marcona Almonds, Chia Seeds, Fossil Creek Shiraz Wine Goat Cheese, and Balsamic-Fig Vinaigrette

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Choice of one Entrée:

Ancho Chili Rubbed Filet (6oz), Crimini and Scallions, Manchego Scalloped Potatoes, and Adobo Demi

- or -

Root Beer Braised Short Ribs with Sweet Potato, Caramelized Onion and Leek Gratin, Agave Glazed Baby Heirloom Carrots, Root Beer Reduction

- or -

Orange Barbecued Salmon with Sweet Potato Poblano Corn Hash, Spaghetti Squash, Spinach, Roasted Garlic and Mesquite Honey Jus

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Choice of one Dessert:

Warm Buttermilk Chocolate Cake, Chocolate Buttermilk Sauce, Candied Pecan Ice Cream

- or -

Lemon-Lime Sour Cream Meringue Pie, Raspberries, Sliced Kiwi, Baked in an Almond Crust

- or -

Crème Brûlée with Piloncillo Caramel Swirl, Salted Pepita Lace Cookie, Fresh Berries

- or -

Assorted House-Made Sorbets