

Cartwright's

Sonoran Lanch House

☀️ **Arizona Restaurant Week May 19 - 28** ☀️



Please let your server know if you wish to order a Gluten Free “GF” and/or Vegetarian “VEG” optional menu items, so that we can exercise the greatest care in preparing your meal.

\$44. Prix-fixe, tax & gratuity are not included

Choice of 1 Appetizer:

Lobster & Crab Cakes

Smoked guajillo rémoulade, SIFarms baby watercress, basil puree, red arrow radish sprouts

- OR -

Turquoise Salad

Arizona greens, artichokes, asparagus, prickly pear dressing, local piñon nuts, avocado, spinach tortilla, and roasted peppers

- OR -

Allison's Ranch Wagyu Tataki

Grilled asparagus, Fresno chili, smoked shallot and serrano ponzu, chicos, spicy radish greens

Choice of 1 Entrée:

12 oz. Rib Eye

Puebla mole demi glace, Anaheim chili & potato relleno, mesquite grilled & chilled calabacitas salad

- OR -

Mt. Lassen Rainbow Trout

Crushed Arizona pecan butter, tart green apple, grilled lemon, and sun-dried apricot quinoa

- OR -

Beef, Elk & Buffalo Tip Stroganoff

Wide egg pasta, potato straws, marsala mushrooms, cornichon, caraway spiced crème fraîche

Choice of 1 Dessert:

Crème brûlée:

Arizona red lime-honey syrup, cashew lace cookie & mixed berry compote

- OR -

“Inside Out” ooey gooey carrot cake

Cream cheese and 3-milk reduction, gingersnap cookie crumbs, yogurt walnut cream & candied carrot puree

- OR -

Campfire s'mores

Served in a mason jar house-made graham cracker cookies, marshmallow, dark chocolate ganache & chocolate sponge cake