

Cartwright's

Sonoran Lanch House

≡ Honoring the spirit of Arizona's ranching days ≡

Homemade Soups

Roasted Tomato Soup with
Grilled Cheese Croutons 6.5

Lobster Tortilla Soup, Cilantro Crema,
Grilled Corn & Chayote Squash Relish 7.5

Fresh Salads

Beet & Arugula Salad,
Local Fossil Creek Goat Cheese,
Spanish Sherry Vinaigrette 9.5

Caesar Salad
Shaved Manchego, Caramelized Onion
Fennel Flat Bread & Diabloed Egg 8

Watercress & Gorgonzola Salad,
Grilled Tart Apples, AZ Pecans,
White Balsamic Vinaigrette 9.5

Heirloom Tomatoes Salad, Organic Spinach, Shaved
Fennel, English Cucumber, Radish, Orange, Jicama,
Spiced Pepitas & Lemon-Honey Vinaigrette 9.5

Appetizers

Ahi Tuna & Crab Nachos, Blanco Queso
& Mango, Jicama Salsa 13.5 ★

Six Fresh Shucked Blue Point Oysters,
Sonoran Cocktail Sauce & Arizona Citrus 8

Hop Sing's Favorite:
Crispy Blue Crab & Boursin Cheese Wontons,
Spicy Fire-Roasted Tomato Cream
& Fried Cilantro Leaves 12.5

Skillet of Tequila-Steamed Clams, Grilled Corn,
Ancho Chili Broth, Roasted Garlic Rouille 9.5 ★

Cheyenne Indian Buffalo & Chipotle Sausage
Mustard Spätzle & Guajillo Spiced Cabbage 9

Pan-Seared Quail Breast, Tempranillo Blackberry
Sauce, Jack Cheese Grits 11.5

Jumbo Shrimp Cocktail Sonoran Cocktail Sauce
& Arizona Citrus 12.5

Ranch Style Entrées

Cobb Salad with Sonoran Blue
Cheese Dressing, Tomatoes, Cucumber,
Avocado, Egg & Applewood-Smoked Bacon 16.5
- Choice of Chicken, Shrimp or Beef Tip -

Beef Tenderloin Stroganoff,
Wild Mushrooms, Onions,
Sour Cream Sauce & Egg Noodles 18.5 ★

Mesquite-Grilled 6 oz. NY Steak Sandwich
Peppercorn Sauce, Caramelized Onions,
Mushrooms, Broccoli & Smashed Potatoes 16 ★

Benedict-Style Braised Pork, Poached Eggs,
House-Made Cheese Biscuits, Tomato Jam,
Sauce Bernaise, Sweet Potato-Tortilla Hash 21.5

Shrimp Scampi, Capellini, Roasted Peppers,
Corn, Tomatoes & Garlic Butter 24

Herb-Crusted 10 oz. All-Natural Chicken Breast,
Fresh Pesto Beurre Blanc, Scalloped Fingerling
Potatoes, Caramelized Onion & Andouille Sausage,
Roasted Tomatoes, Peppers, Fennel & Spinach 19.5

Beef, Elk & Buffalo Meat Loaf,
Skillet Country Gravy, Smashed Potatoes,
French Beans & Carrots 21.5

True & Blue: Two 3 oz. Beef Tournedos,
Onion-Crusted Baguette, Bleu Cheese,
Red Onion Jam & French Fries 18 ★

10 oz. "Buckin' Burger" - Elk & Buffalo,
Pepper Jack Cheese, Anaheim Chilies,
Roasted Tomatoes, Pickles, Crispy Onions,
French Fries & Ancho Chili Ketchup 16 ★

18% gratuity will be added for parties of 8 or more. ★ Please, no cellular phones. Smoking available outside only.

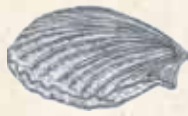
Items which are "★" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Fresh Seafood:

Entrees are prepared with choice of four styles:
Asian, Mediterranean, European or Sonoran Desert



All Natural Salmon 27



Scallops 29



Halibut 29



White Shrimp 28



Ahi Tuna 29

Asian

Wok-Seared with Asian Spices, Stir-Fried Asian Vegetables, Ginger
Jasmine Rice, Sesame Seaweed Salad, Miso Wasabi Sauce & Tamari Drizzle

Mediterranean

Pan-Roasted with Spanish Artichokes, Leeks, Garlic Cloves, Roasted Tomatoes
and Spinach, Pesto-Tossed Angel Hair Pasta and Tomato-Garlic Vinaigrette

European

Pan-Seared with Arizona Lemon-Caper-Chardonnay Butter, Fresh French Beans,
Tomato Concasse and House-Made Smashed Potatoes with Herbs & Garlic

Sonoran Desert

Mesquite-Wood Grilled with Sonoran Spices on a Sweet Potato - Tortilla Hash,
Wood-Grilled Chayote Squash, Charred Tomato and Ancho Chili Sauce,
Avocado Salsa and a Crispy Yucca Root Garnish

Mesquite Wood-Fired Steaks, Chops & Game with Choice of Sides

All of our meats are sourced from all-natural ranches and free of antibiotics, steroids and growth hormones.
We age all of our meat for a minimum of 28 days and finish it over a crackling mesquite wood fire.

Rib Eye	12 oz.	32 ★		Pork Chop 12-oz. Center Cut	24 ★
NY Strip	12 oz.	32 ★		Double-Cut Lamb Chops	38 ★
Beef Tenderloin	6 oz.	27 ★		Rocky Mountain Elk Tenderloin 6 oz.	34 ★
	10 oz.	42 ★		Cheyenne Indian Buffalo Tenderloin 6 oz.	36 ★

Mesquite Wood-Fired House Specialties with Choice of Sides

Trio of Tenderloins, 3 oz. of each: Elk, Beef & Buffalo 39★

Additional Accompaniments

Grilled Scallop, each 4 Grilled Shrimp, each 3 3 oz. Blue Crab, Oscar Style 9

Choice of Starch

- Baked Potato
- Smashed Potatoes
- Scalloped Potatoes
- Ginger Jasmine Rice
- Mac & Pepper Jack Cheese
- Sweet Potato & Tortilla Hash

Choice of Sauces

- BBQ Jus
- Bearnaise
- Roquefort Butter
- Creamed Horseradish
- Green & Pink Peppercorn
- Cabernet Marchand de Vin

Choice of Vegetables

- Fresh Glazed Baby Carrots
- Wild Mushrooms & Marsala
- Broccolini, Garlic & Shallots
- Asparagus, Garlic & Shallots
- French Beans, Garlic & Shallots
- Fresh Spinach, Garlic & Shallots

Meat Temperatures

- Rare:** Cool, deep red center, cooked on outside layer.
- Med. Rare:** Slightly warm bright red center, cooked 1/3 of the way.
- Medium:** Warm center, red to pink center, cooked 1/2 of the way.
- Med. Well:** Very warm center, very little pink, cooked 2/3 of the way.
- Well:** Hot center, no red color, completely cooked all the way.



Try our sister
restaurant, just
1 mile down the road



**Taste of
Native Arizona**

Serving lunch & dinner 7 days
11 AM - 9 pm One menu all day