

Coronado Room

Dinner Menu

Open for Dine-in and Take- out orders

Please call 928.638.8425 ask for Coronado Room or ext. 4418

Pick up orders at 2nd Floor Main Lobby

Soup of the Day \$ 8

Appetizer

Soft Pretzel Sticks \$12
with Beer Cheese Sauce

Maryland Crab Cakes \$18
Maryland Crab cakes with chipotle remoulade sauce

Shrimp Cocktail* \$15
Large bouillon shrimp with horseradish cocktail sauce

Angus Steak Bites \$16
Premium Angus Steak Bites with Chimichurri Sauce

Salads

Classic Caesar Salad \$12
Crisp romaine lettuce parmesan cheese, croutons, anchovy and Caesar dressing

Seared Ahi Tuna Salad \$21
Seared ahi tuna with sesame seeds over mixed greens, peppers, avocado, cherry tomatoes, and cucumber served with orange sesame dressing

Sirloin Steak Salad \$25
6 oz. Sirloin Steak over mixed greens hard cooked egg, Cherry tomatoes, Cucumber, Avocado, Onions, Blue Cheese crumble. Choice of dressing

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, if you have certain medical conditions.

*All prices subject to applicable taxes

Entrée

Comes with Soup or Salad

***New York Strip Steak \$36**

12-oz. grilled center cut strip, bistro butter Baked Potato and Vegetable

***Rib-eye Steak \$38**

12 oz. grilled rib-eye steak, bistro butter Baked Potato and Vegetable

***Seared Chilean Seabass \$38**

Seared Seabass with romesco and chimichurri sauce, Yukon Gold Puree and vegetables

Half Rack St. Louis Ribs \$30

Half rack St. Louis ribs smothered with prickly pear BBQ sauce, Yukon Gold Puree and Vegetable

Roasted Half Chicken \$32

Herbed marinated half chicken roasted to perfection served with rice pilaf and vegetables

***Elk Burger \$25**

1/3 lb. Elk burger, Arugula, Sun-dried tomato cream sauce, crispy onion hay served with fries

***Roasted Salmon \$34**

Served with Roasted Corn Salsa, Rice Pilaf and Vegetables

Impossible Portabella Mushroom \$28

Baby Portabella mushroom stuffed with spicy southwest impossible meat with vegan cheese and asparagus topped with Balsamic reduction

Premium Angus Burger \$18

½ lb. Angus Burger, arugula, sautéed cremini mushroom swiss cheese. Serve with Fries

Grilled Veggie Pasta \$18

Sautéed grilled zucchini, squash, peppers, spinach and asparagus over linguini pasta

Add Shrimp \$10 Add Grilled Chicken \$6

Dessert Selections

Old Fashioned Carrot Cake \$8

Layers of carrot cake and cream cheese frosting

New York Style Cheesecake \$8

Creamy New York style cheesecakes served with strawberry coulis

Apple Pie -\$ 8

Granny Smith Apple pie served with Caramel Sauce

Add on Ala mode-\$3

Chocolate Decadence-\$ 8

Triple Chocolate Cake with Slivered Almonds

Tiramisu-\$ 10

Layers of Espresso Mousse and Coffee Sponge Cake

Assorted Ice Cream and Sorbet -\$5.99

Choice of Vanilla, Chocolate, or Pecan Praline
Raspberry, Lemon or Strawberry Sorbet

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