

## Appetizers

### **SMOKED CHICKEN WINGS 14**

12 jumbo wings tossed in hot, medium, salt & pepper, or smoked peach chipotle bbq

### **POKÉ BOWL\* 14 Tf**

marinated ahi tuna over a bed of white rice, mango, avocado spread, cucumber, edamame, sesame seed, topped with fried wontons

### **GLAZED BRUSSELS SPROUTS 12**

flash fried, with fresno chiles, green onions, hoisin glaze, sesame seed

### **NACHOS SUPREME 12**

nacho cheese, shredded cheddar, shredded lettuce, tomato, pickled jalapeños, sour cream, salsa **add ground beef or grilled chicken +2**  
**add house green chile sauce +1**

### **SHRIMP COCKTAIL 12**

four large shrimp, house made cocktail sauce

### **SOUTHERN FRIED PICKLE SPEARS 10**

pickle spears, cajun remoulade dipping sauce

## Salads

**add grilled chicken +4 shrimp +4 steak\* +6 ahi tuna\* +6**

### **HOUSE SALAD half 7 full 9 Tf**

field greens, tomato, red onion, carrots, cucumber

### **CAESAR SALAD half 8 full 10**

chopped romaine, parmesan, croutons

### **FRUIT QUINOA BOWL 12 Tf Gf**

steamed quinoa tossed with strawberries, cranberries, mandarin oranges, roasted walnuts, diced red apple with a side of apple cider vinaigrette

### **ARROYO SALAD half 9 full 12**

spring mix, walnuts, bleu cheese, dried cherries, red apples, apple cider vinaigrette

## Entrees

served with complimentary baguette and butter | add a side house salad +4 or caesar salad +5

### ONE IF BY LAND, TWO IF BY SEA\* 28

pairs well with Fess Parker Pinot Noir 11

4oz filet, 6oz cod filet, two scallops, scampi butter,  
choice of two sides

### RIBEYE\* 12oz 25

pairs well with Pine Ridge Cabernet 14

simply seasoned, char grilled, choice of two sides  
add fine herb compound butter +1 béarnaise +2

### GRILLED TENDERLOIN FILET\* 4oz 18 8oz 23

pairs well with Trincherio Cabernet Sauvignon 13

char grilled, choice of two sides  
add compound butter +1 béarnaise +2

### HOUSE SMOKED BABY BACK RIBS half 14 full 18

pairs well with True Grit Petite Sirah 10

hickory smoked pork ribs served with smoked peach  
chipotle bbq sauce, choice of two sides

### SWEET PEA SCALLOP RISOTTO 18

pairs well with Bogle "Phantom" Chardonnay 10

sautéed scallop, sweet pea pureé risotto, arugula, goat cheese

### GRILLED SALMON\* 17 <sup>Tf</sup>

pairs well with Trincherio Sauvignon Blanc 12

lemon, olive oil, tomato, onion, cucumber, asparagus salad

### CHICKEN SCALLOPINI MARSALA 14

pairs well with Kendall Jackson Pinot Gris 9

lightly breaded chicken breast, mushroom,  
marsala wine sauce, choice of two sides

### BOURBON BLACK JACK BURGER\* 13

pairs well with SKA Brewery (beer) 7

angus burger patty, bourbon grilled onions, candied jalapeños,  
cajun remoulade, pepperjack cheese on toasted bun,  
choice of one side

#### **fine herb compound butter +1**

chili flake, garlic, lemon, parsely, white wine compound

## SOUTHERN DUNES SIGNATURE

### FIRECRACKER

### SHRIMP SCAMPI 19

pairs well with

Kendall Jackson Chardonnay 9

butter poached jumbo shrimp,  
linguini pasta, white wine  
scampi sauce, parmesan

#### Premium Sides

**loaded mac & cheese**  
5

**loaded idaho mash**  
4

#### Classic Sides

**rice pilaf**  
3

**brussels sprouts**  
3

**seasonal  
vegetable medley**  
3

**idaho mash**  
3

\*Consumption of raw or under cooked meats or fish may increase your risk of food borne illness.