



THE GRILL
AT THE WIGWAM

Dinner

Appetizers

Stuffed Chicken Quesadilla

Cheese Blend | Applewood Bacon | Pickled Jalapenos
Fresh Salsa | Guacamole | Sour Cream
9

Smoked Salmon Potato Skins

Chipolte Cream Cheese | Dijon Sauce
Fried Black Forest Ham
3 for 8/5 for 13

Beer Battered Chicken Relleno

Mulato Chile Mole | Pomegranite
Arizona Sweet Corn
1 for 6/2 for 9

Golden Watermelon and Shrimp Ceviche

Sunizona Tomato | Hothouse Cucumber
Pickled Onion | Plantain Nest
11

Calamari Strips

Spicy Remoulade | Classic Cocktail Sauce
Herb Crusted
12

Soup of the Day

Chef Inspired Daily Creation
Cup 3/Bowl 5

Salad

Desert Sweet Shrimp Salad

Cilantro Pesto Marinated Arizona Shrimp
Mango-Coconut Salsa | Grilled Sweet Corn
Sweet Chili Vinaigrette
12

*Tenderloin of Beef Salad

6oz Beef Tenderloin | Smoked Bacon
Crisp Romaine | Baby Spinach | Grilled Sweet Corn
Gorgonzola Crumbles | Balsamic Vinaigrette
13

House Salad

Romaine and Baby Spinach | Sliced Arizona Radish
Sunizona Tomato | Hothouse Cucumber
House Red Wine Vinaigrette
Crumbled Feta
Half 3/Full 5

Ice "Bergy Bit" Salad

Sunizona Tomato | Applewood Bacon
Sliced Arizona Radish
Gorgonzola Crumbles and Dressing
Half 4/Full 6

Chef Salad

Crisp Romaine | Black Forest Ham | Smoked Turkey
Queen Creek Olives | Hardboiled Egg
Sunizona Tomato | Marinated Artichoke Heart
Sliced Swiss | Avocado-Ranch Dressing
Half 7/Full 10

Traditional Caesar Salad

Freshly Shaved Parmesan | Sourdough Croutons
Roasted Garlic Caesar Dressing
Half 5/Full 8
Add Grilled Chicken Breast for 5
Add Four Sautéed Pesto Shrimp for 6

Entrées

Served with Choice of House Salad or Soup
Upgrade to a Wedge Salad or Caesar Salad for 3.00

Half or Full Rack of Ribs

Slow Roasted Baby Back Ribs | Green Beans
Charred Corn Potato Puree | Choice of Carolina Style
BBQ Sauce or Sweet Mesquite BBB Sauce
17.50/27.00

Golden Fried Chicken Breast

Two 5oz Airline Chicken Breast
Arizona Sweet Corn Cakes | Jalapeno Honey
Green Beans | Cajun Country Gravy
17.25

*Grilled Pork Tenderloin

7oz Pork Tenderloin | Fingerling Potato
Andouille Sausage | Mint Scented Squash
Fat Tire Reduction
17.75

*Blackened Salmon

7oz Atlantic Salmon | Green Beans
Cilantro Pesto Wild Rice | Arizona Creamed Corn
19.50

*Linguine with Marinara

House Made Marinara | Basil | Parmesan Cheese
Asparagus | Choice of Grilled Shrimp, Blackened Salmon,
or Grilled Mahi-Mahi
18.50

*Grilled Bone In Ribeye

16oz Ribeye | Fingerling Potato | Andouille Sausage
Green Beans | Roasted Garlic
Red Pepper Demi Glaze
33.00

*Tenderloin Of Beef

6oz Center Cut Filet Mignon | Cilantro Potato Puree
Green Beans | Crispy Onions
House Cabernet Reduction
27.00

*Cilantro-Orange Mahi-Mahi

6oz Grilled Mahi-Mahi | Mint Scented Squash
Spinach-Jalapeno Cous-Cous | Citrus Buerre Blanc
18.25

Chef de Cuisine – Matthew Steffen

*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.

20% Gratuity added to parties of six or more