



# THE GRILL AT THE WIGWAM

## Lunch

### 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 Sautéed Pesto Shrimp for 6

### Entrées

All entrées are served with a choice of:

Seasoned Battered Fries | Fresh Seasonal Fruit | Sweet and Tangy Coleslaw | Bacon and Chive Potato Salad

#### \*Grilled Sirloin Burger

½ Pound Sirloin Beef | Green Leaf | Tomato Red Onion  
| Choice of Swiss, Cheddar, or Pepperjack Cheese  
9.75

Add Applewood Smoked Bacon or Grilled Portobello Mushroom 1.00

#### BBQ Braised Pork Sandwich

Slow Braised Pork Shoulder | Carolina Style or Mesquite  
BBQ Sauce | Crispy Onions | Kaiser Roll  
8.25

#### Chicken Salad Sandwich

Gala Apples | Walnuts | Celery | Crisp Lettuce Tomato  
| Herb Aioli | Sourdough Bread  
7.50

#### Ham and Swiss on Croissant

Black Forest Ham | Swiss Cheese | Crisp Lettuce  
Tomato | Honey-Dijon Aioli | Smoked Bacon | Croissant  
8.75

#### Classic Club

Roasted Turkey | Bacon | Swiss | Tomato | Lettuce  
Herb Mayonnaise | 12- Grain Bread  
8.95

#### Tuna Salad Sandwich

Celery | Red Onion | Sweet Pickle Relish  
Crisp Lettuce | Tomato | Whole Wheat Bread  
7.50

#### Classic Reuben Sandwich

Seared Corned Beef Brisket | Sauerkraut  
Swiss Cheese | Rye Bread | Thousand Island Dressing  
9.75

#### \*Blackened Mahi Tacos

6oz Mahi-Mahi | Remoulade | Pico de Gallo  
Savoy Cabbage | Corn Tortillas  
11.25

#### Chef's Sandwich of the Day

Chef Inspired Dish | Served with a Cup of the Daily Soup  
Half Sandwich for 7.50 Full Sandwich for 10.50

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