



Create-Your-Own Plated Dinner (page one)

Includes Arbuckles' Desert Flower Iced Tea, Chef's Selection of Vegetables and Warm Bread and Whipped Butter

Starters

(Choose One):

Lodge House Salad
Caesar Salad
Daily Soup
Southwestern Hummus (Family Style)
Chips and Burnt Salsa (Family Style)
Mozzarella-Tomato-Basil Salad

Entrees

(Maximum of Two Choices):

Grilled Chicken Breast

French Onion Compote, Sherry Vinegar

\$30

Penne Mediterranean

Artichoke Hearts, Kalamata Olives, Grape Tomatoes, Cotija Cheese, Grilled Asparagus

\$28

Grilled Pork Chop

Sauteed Wild Mushrooms and Arizona Honey Drizzle

\$36

Pan-Seared Chicken Breast

Roasted Poblanos and Jack Cheese Filling

\$34

Prices are per person unless otherwise noted and are subject to change.
Menu items and ingredients vary seasonally. A customary 22% taxable service charge and 9.1% sales tax apply.
A surcharge will be added for attendance less than the minimum.

Lodge on the Desert • 306 North Alvernon Way • Tucson, AZ 85711-2855

LodgeOnTheDesert.com



Create-Your-Own Plated Dinner (page two)

Bistro Tenderloin Filet

Roasted Chimichurri Sauce: Coriander, Poblanos, Anaheims and Charred Onion

\$38

Grilled Portobella Tower

Creamy White Polenta and Goat Cheese

\$25

Carnaroli Rissotto

Grilled Vegetables, Peppadews, Lemon Oil and Dry Aged Jack Cheese

\$28

Surf and Turf

Petite Filet and Jumbo Shrimp, Cabernet Demi, Lemon Butter Sauce

\$48

Grilled Organic Salmon

Lemon-Dill Butter Sauce, Herb Oil

\$36

Grilled Mahi Mahi

Coconut Flake Crust, Pineapple-Jalapeno Sauce

\$38

Roasted NY Strip

Overnight Slow-Roasted NY Strip, Bay Leaf-Crust and Creamy Horseradish

\$42

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Create-Your-Own Plated Dinner (page three)

Starches

(Choose One):

Golden Butter Mashed Potatoes
Creamy White Polenta
Basmati Rice Pilaf
Roasted Red Potatoes
Truffled Yam Mash
Roasted Garlic Potatoes

Starter Enhancements

Smoked Salmon Cakes	\$5
Jumbo Shrimp Cocktail	\$6
Antipasto Platter (Family Style)	\$6
Mesquite Salt Chips and Guacamole (Family Style)	\$5.5

Beverage Enhancements

Arbuckles' Freshly Brewed Coffee and Numi Hot Teas	\$38 per gallon
Prickly Pear Lemonade or Green Tea-Agave Lemonade	\$28 per gallon
Margaritas, Bloody Marys or Mimosas	\$7 each
Sodas: RC, Diet RC, 7Up, Diet 7Up	\$3 each

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