

DESERT SKY

at Anthem Country Club

STARTERS

CAESAR SALAD 7

romaine lettuce, shaved parmesan, croutons & house made Caesar vinaigrette

FRISÉE SALAD 9

crispy pancetta, tomato, egg, croutons, frisée lettuce & anchovy thyme vinaigrette

HEIRLOOM TOMATO GFV 10

fresh cut heirloom tomatoes, extra virgin olive oil, fresh basil, mozzarella, mixed greens & reduced balsamic glaze

SOUP OF THE DAY

Cup 5 Bowl 7

SUMMER CORN CHOWDER

Cup 5 Bowl 7

CHILEAN BLUE MUSSELS GF 14

sautéed with garlic, chorizo & wine

GARLIC HERB SHRIMP COCKTAIL GF 14

DESSERTS

Flourless Chocolate Torte with Raspberry GFV 8

Key Lime Tart V 8

Vanilla Glazed Carrot Cake V 8

Chocolate Peanut Butter Pie V 8

Vanilla Bean Crème Brûlée GFV 8

Classic Cheesecake with Fresh Berries V 8

ENTREES

SCALLOP PAPERDELLE 31

seared scallops, asparagus, spinach, wild mushrooms & garlic cream sauce

CHICKEN PICCATA 25

scaloppini chicken, lemon, capers, parsley, wild rice pilaf & asparagus

SHRIMP SCAMPI 29

garlic, tomato, scallions, white wine, butter & linguine

FILET OF BEEF GF 34

10 oz filet topped with béarnaise, mashed gold potatoes & sautéed asparagus

BONE IN RIBEYE GF 45

16 oz ribeye, roasted garlic, butter, rosemary, smoked gouda au gratin potatoes & sautéed broccolini

SEARED SWORDFISH GF 32

with charred tomato, basil, wild rice pilaf & garlic broccolini

NEW YORK STRIP GF 36

14 oz strip loin topped with wild mushrooms, cabernet demiglace, smoked gouda au gratin potatoes & sautéed asparagus

KING SALMON GF 31

with a citrus herb sauce, sautéed spinach & wild rice pilaf

SUMMER VEGETABLE LASAGNA GFV 18

zucchini, tomato, onion, mushrooms, yellow squash, mozzarella, ricotta, tomato sauce & parmesan

GF—Gluten Free V—Vegetarian

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