

DESERT SKY

at Anthem Country Club

STARTERS

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

SALADS

CAESAR SALAD

half 6 full 9

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

FRISÉE SALAD

half 9 full 12

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

HEIRLOOM TOMATO ^{GF/V} 10

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

SEAFOOD LOUIE ^{GF} 18

lump crab meat, shrimp, romaine lettuce, mixed
greens, hard boiled egg, tomato, radish,
asparagus & avocado with louie dressing

CHICKEN COBB ^{GF}

half 10 full 13

romaine, mixed greens, tomato, red onion,
egg, gorgonzola, cucumber, bacon,
avocado, & grilled chicken

SEAFOOD

SCALLOP PAPERDELLE 31

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

SHRIMP SCAMPI 29

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

PAN SEARED GROUPEL 27

with fennel, cherry tomato, kasha
& chardonnay beurre blanc

SRIRACHA HONEY GLAZED SALMON ^{GF} 31

with vegetable stir-fry, sweet soy,
sesame & wild rice pilaf

POULTRY & STEAK

CAPRESE CHICKEN ^{GF} 26

seared chicken, fresh mozzarella, vine
ripened tomato, basil, balsamic reduction
served with wild rice pilaf & broccolini

FILET OF BEEF ^{GF} 34

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

FRIED PORK LOIN 25

with whipped potatoes, garlic broccolini
& whole grain mustard demiglace

NEW YORK STRIP ^{GF} 36

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

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.