



# Lantana Grille

## All Day

Served 11 a.m. to Close

### Small Plates

- Wood-Fired Garlic Prawns**  11  
Garlic Butter, Tomato Sauce, White Wine, Parmesan Crostini  
 *Penfolds Koonunga Hill, Shiraz, Australia*
- Lobster & Boursin Crab Cakes** 12  
Southwestern Aioli and Asparagus Oil  
 *Tamas Estates Pinot Grigio, Arrollo Seco*
- Caprese Tower**  10  
Pearl Mozzarella, Basil, Organic Greens, Fried Leeks, Queen Creek Olive Oil  
 *Brancott Sauvignon Blanc, New Zealand*
- Chicken & Beef Lollipops**  
Corn Flake Crusted Chicken and BBQ Hangar Steak  
 *Sebastiani Zinfandel, Sonoma*
- Calamari** 10  
Panko Crusted, Lemon and Fried Caper Aioli  
 *Night Harvest Sauvignon Blanc, California*
- Green Chili Pork Stew**  
Arizona Sterling Pork, Hatch Green Chiles, Hominy, Sour Cream Drizzle,  
Cup - \$4  
 *Fess Parker Riesling, Santa Barbara*
- Hearty Chicken Soup** 7  
Classic American Chicken Soup, Cup - \$4  
 *Parducci Merlot, Mendocino*
- Garlic Parmesan Fries** 7
- Flatbreads**
- Shrimp, Crab, Basil Pesto, Pearl Mozzarella, Sedona Trail Pine Nuts** 14  
 *A by Acacia Chardonnay, Central Coast*
- Shitake Mushroom, Oyster Mushroom, Goat Cheese, Garlic Confit** 12  
 *MacMurry Pinot Noir, California*
- Fresh Mozzarella, Basil, Roasted Roma Tomato** 11  
 *Purple Cowboy Tenacious Red, Paso Robles*
- Goat Cheese, Caramelized Onion, Cotija Cheese** 10  
 *Jargon Pinot Noir, California*
- Salads**
- Fire Roasted Beet Salad**  13  
Sunizona Heirloom Tomatoes, Cajun Grilled Shrimp and Asparagus Vinaigrette  
 *Montevina Sauvignon Blanc, California*
- Rocky Pointe Shrimp Salad**  14  
Grilled Shrimp, Grape Tomatoes, Avocado, Asparagus, Arizona Lemon-Basil Vinaigrette  
 *Columbia Winery, Pinot Grigio, Washington*
- Hearts of Romaine**  9  
Roasted Garlic Parmesan Dressing, Fried Capers, Wood-Fired Baguette Crostini  
Chicken - \$12 Shrimp - \$13 Salmon - \$13  
 *Sebastiani, Chardonnay, Sonoma*

### Big Plates

- Seared Chicken Breast** 14  
Stuffed with Havarti Cheese, Crimini Mushrooms served with Sea Salt Mashed Potatoes and Fresh Local Vegetables  
 *Sonoma Cutrer Chardonnay, Sonoma*
- Wood-Oven Baked Penne Pasta with Meatballs** 12  
Tomato Sauce, Fresh Basil, Mozzarella, Parmesan  
 *Main Street Cabernet Sauvignon, Lake Sonoma*
- Grilled Fish Tacos** 13  
Roasted Corn Hatch Green Chili Salsa, Frijoles Negros  
 *Seven Daughters White Blend, California*
- Dry Rub Flat Iron Steak** 15  
Wild Rice and Oyster Mushroom Risotto, Local Vegetables  
 *Coppola Cabernet Sauvignon, California*
- Wicked Meatloaf** 12  
Cracked Black Pepper Demi and Sea Salt Mashed Potatoes  
 *Purple Cowboy Tenacious Red, Paso Robles*
- Agave-Miso Tofu Stuffed Sweet Pepper**  12  
Baby Bok Choy and Local Vegetables  
 *Night Harvest Sauvignon Blanc, California*
- Steak Frites** 16  
New York Strip, Chimmi-Churi, Steak Fries, BBQ Ketchup  
 *Main Street Cabernet Sauvignon, Lake Sonoma*
- Sandwiches**  
Includes Choice of French Fries, Cottage Cheese or Seasonal Fruit
- Trout Stack** 13  
Corn Meal Crusted Trout, Lemon Aioli, Cucumber, Heirloom Tomato served on Brioche Bun  
 *Montevina Sauvignon Blanc, California*
- Coyote All-American Burger** 9  
All Beef Patty or Chicken Breast, with Cheddar Cheese Served on a Brioche Roll  
Additional Toppings - \$1  
 *Red Rock Merlot, California*
- Meatloaf Sandwich** 10  
Open Faced, Texas Toast, Mozzarella Cheese, Onion Hay  
 *Heritage Vine Zinfandel, Dry Creek*
- Turkey and Capicola** 12  
Salt River Brined Turkey, Capicola, Avocado, Basil Aioli, Havarti, Served on a Baguette  
 *Parducci Merlot, Mendocino*
- Caprese Sandwich** 9  
Mozzarella, Basil, Queen Creek Olive Oil on Toasted Baguette  
 *Brancott Sauvignon Blanc, New Zealand*
- Grilled Cheese** 9  
Muenster, Provolone, Sedona Farms Swiss, Havarti on Toasted Sourdough  
 *Sebastiani Chardonnay, Sonoma*
- Extras**
- French Fries** 3
- Jalapeno Firecracker Fries** 3
- Sweet Potato Fries** 3
- Salt and Vinegar Potato Chips** 3
- Side Salad or Small Caesar** 3



These menu items are prepared gluten-free. Other menu items may be modified to accommodate a gluten-free diet, please ask your server.



Suggested wine pairing. Please ask server for pricing.

An 18-percent gratuity will be automatically added for parties of six or more guests. All orders are available to go. For banquet information, please see our manager.

All menu items are cooked to order. Anything served raw or rare, including meats, seafood or eggs, may increase your risk of foodborne illness.