

Meridien

kitchen + lounge

BAR BITES

BACON WRAPPED DATES (GF)

five chorizo stuffed dates, bacon wrapped with teriyaki glaze... 10

MEXICAN STREET CORN & CRAB HUSHPUPIES

Blue Jumbo lump crab, chili lime aioli, corn, fresh cilantro... 16

SHRIMP COCKTAIL (GF)

five shrimp, atomic horseradish cocktail sauce, lemon... 12

LOBSTER CORN DOGS

two house made lobster roll corn dogs served with truffle honey mustard and red bell pepper ketchup... 15

MEATBALL WELLINGTON

house made meatball, fresh mozzarella, pesto, pomodoro, parmesan in a puff pastry... 12

CRISPY CHICKEN WINGS (GF)

dozen house made wings in orange tequila glaze with house made blue cheese or ranch... 13

BRUSCHETTA

choose two... 7 choose four... 13

CHOOSE FROM:

SEASONAL fruit jam, goat cheese, speck

CAPRESE fresh mozzarella, heirloom tomatoes, pesto, shaved parmesan

LOBSTER chopped lobster, caramelized onions, sautéed corn, basil, balsamic drizzle

CARNE ASADA grilled steak, guacamole, sour cream, salsa

VEGGIE goat cheese, pea mint pesto, shaved parmesan

STARTERS

CALAMARI

hand cut, lightly fried, with pickled cherry pepper chipotle tabasco aioli... 15

TUNA POKE STACK

ahi tuna, grilled corn, avocado, edamame bean, tomatoes, basil, soy, lime, cucumber with wonton chips and sweet chili sauce... 12

BRUSSEL SPROUTS CAPONATA (GF)

pan roasted, golden raisins, chili flakes, cashews, red bell peppers, shallots, sweet chili glaze... 12

KUNG PAO CAULIFLOWER (GF)

tri color heirloom cauliflower, squash, zucchini, peanuts, corn, spicy sesame glaze... 10

WARM GOAT CHEESE BAKE

whipped herb goat cheese, red pepper cinnamon jam, pistachio crusted, grilled bread... 10

CHEESE & CHARCUTERIE BOARD

chef's choice of meat and cheese, jams, pickles, olives and toast... 20

BOARDS

SLIDERS

Italian, meatball, or BLT... 13

EMPANADAS

buffalo chicken, grilled ribeye, portobello mushroom... 14

MINI PITAS

grilled ribeye, herb chicken, portobello mushroom, each served with lettuce, tomato, cucumber, red onion, tzatziki... 13

(GF) = Gluten Free, (N) = Contains Nuts

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

SLAMMING STRAWBERRY SPINACH SALAD

spinach, strawberry, blue cheese, pickled red onions, green apples, saba, pistachios, red wine dressing... 12

CAESAR SALAD

chopped romaine, parmesan tuile, oven roasted tomatoes, croutons, roasted garlic Caesar dressing... 10

WATERMELON SALAD

spring mix, goat cheese, pickled red onions, smoked crispy bacon with lime mint dressing... 10

BEET SALAD

roasted ruby beets, Arizona citrus, avocado puree, pistachios, shaved carrots, goat cheese, bib lettuce creamy rosemary balsamic dressing... 12

SMOKE SALMON NICOISE

smoked salmon, soft boiled egg, green beans, shallots, artichoke pesto, arugula with dill ranch... 15

CHOPPED SALAD

romaine, feta, cucumbers, red bell peppers, avocado, tomatoes, pickled veggies, pepperoni, shallots and broken Italian dressing... 12

CAPRESE SALAD

heirloom tomatoes and fresh mozzarella, basil shallot pesto, mixed greens, honey white balsamic dressing... 14

add chicken to any salad +4

add salmon*, ahi*, or shrimp +7

SIDES

any side... 4

mashed potatoes
bourbon glazed carrots
grilled asparagus
au gratin potatoes
french fries
side salad

DESSERTS

rum cake (gf)... 7

apple pie à la mode... 7

crème brulee (gf)... 7

gelato sundae (gf)... 7

ENTREES

PEPPER CRUSTED GRILLED RIBEYE

duck fat potatoes, grilled asparagus with wild mushroom cabernet sauce... 30

HERB ROASTED CHICKEN

half bird pan roasted, root vegetable hash, wild mushroom garlic jus... 22

PAN ROASTED WILD SALMON

Arizona fennel citrus salad, cream corn quinoa, lemon herb beurre blanc... 22

CIDER BRINED BONE IN PORKCHOP

au gratin potatoes, bourbon glazed carrots, mustard sauce... 28

SMOKED 8OZ FILET

onion rings, garlic whipped mashed potatoes, grilled asparagus, béarnaise, red wine syrup... 34

PASTA DUJOUR

see your server for daily chef creations... 20

SANDOS & BURGERS

HOUSE MADE BREAD AND BUN

CUBAN SANDO

slow roasted pork, speck, swiss cheese, House Made relish, yellow mustard and spicy mayo... 14

AVOCADO CHICKEN SANDO

panko crusted or grilled chicken breast, bacon, avocado, red onions with ranch mayo, choice of cheese... 12

FISH SAMMY

grilled mahi mahi, yellow cheddar with caper dill tarter sauce... 14

BISON BURGER

all-natural grass fed bison, 8oz patty, bacon shallot jam, arugula, red bell pepper ketchup, choice of cheese... 14

SHRIMP PO-BOY

crispy fried shrimp, iceberg lettuce, tomato, pickle with dill mayo and spicy tobacco remoulade... 14

DUCK CROQUE MADAME

shredded duck confit, red onion jam, arugula, fried egg, choice of cheese... 16

GARDEN BURGER

100% veggie patty, onion jam, tomato, arugula, red bell pepper ketchup, avocado mash, swiss cheese... 14

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