

## Dinner Menu

### Specials

**Market Fish** (*Detox program friendly*) \$26

**Pasta Creation** \$20

**Vegetarian Entrée** \$18

Each day Chef creates three dinner entrées not to exceed 395 calories. Your server will have all the details.

### Vegetarian Fare

**Navajo Pinto Bean, Lentil & Vegetable Medley** on Grilled Rice Bread Crostini topped with Goat Cheese \$18  
328.5/54.5/16.75/5.5/13.75 (*Detox program friendly & can be made vegan*)

**Southwestern Boca Lasagna** on Refried Black Beans topped with Adobo Sauce \$20  
306/34.25/18.33/12/7

### Red Mountain Cuisine

**Shrimp Diablo** with Roma Tomatoes, Garlic, Shallots & Cilantro on Millet "Polenta" Cake \$26  
325.75/8.8/21.6/6.5/.75

**Grilled Alaskan Pollock** with Poblano Relish on Braised Red Cabbage & Toasted Cumin Seeds \$24  
178.5/9/23/2.75/1.5 (*Detox program friendly*)

**Texi-Mezcala Chicken** on Green Chili Brown Rice topped with Rosa Tomato Sauce \$25  
318.75/23.8/26.6/11.8/1.5 (*Detox program friendly*)

**Ginger Pineapple Marinated Duck** on Ancho Chili-Infused Red Rice topped with Papaya Gastrique \$27  
275.75/29/22/7.5/4 (*Detox program friendly*)

**Spice Rubbed Pork Medallions** with Roasted Garlic Aioli on Lyonnaise Sweet Potatoes \$25  
260.5/16/24.5/15.2/2.5

**Beef Coronado** with Roasted Bell Peppers, Tomatoes, Shallots & Balsamic Vinegar Reduction \$27  
on Mashed Potatoes  
367.75/27.25/26.25/16.5/2.2

**Herb Marinated Leg of Lamb Skewers** on Mint Scented Quinoa with Mushrooms & Leeks \$26  
311/29.25/28.5/7.5/1.5 (*Detox program friendly*)

**Fire-Grilled Elk** dredged in Brown Rice Flour topped with Southwestern Vegetable Blend & \$29  
Pomegranate Reduction on Grilled Yam Disk  
274.5/24.75/30.33/2/1.1 (*Detox program friendly*)

**Canyon Breeze Platter** a combination of Elk, Duck & our Daily Market Fish \$28  
462/31.75/16/5/3 (*Detox program friendly*)

### Vegetables

Fire-Grilled Asparagus (*Detox program friendly*), Chef's Choice Mixed Vegetables (*Detox program friendly*), \$ 5  
Sautéed Spinach with Garlic or Parsnip-Carrot Mousse.

#### Additional Entrée Portions \$12

Guests on *meal inclusive* packages enjoy soup & salad buffet, one entrée, vegetable and dessert.

Menu pricing applies to guests on *à la carte* packages.

Executive Chef Dale Van Sky, Executive Sous Chef Michael Girardot

Nutritional Analysis Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber (g)