



The Peacock Room

DINNER MENU

SOUPS, SALADS, APPETIZERS

ALL SOUPS, SALADS AND APPETIZERS ARE SERVED WITH FRESH BREAD, BUTTER AND OUR SIGNATURE DIPPING SAUCE

FRENCH ONION SOUP GRATINÉE

CARAMELIZED ONION BEEF BROTH TOPPED WITH A CRUNCHY
CROUSTADE AND SWISS CHEESE

7

PEACOCK SALAD

CHAR-GRILLED CHICKEN BREAST ON A BED OF BABY FIELD GREENS,
ACCOMPANIED BY SLICED APPLE, TOASTED WALNUTS,
SUNDRIED CRANBERRIES AND RASPBERRY VINAIGRETTE

12

BABY SPINACH SALAD

FRESH BABY SPINACH TOSSED WITH HOT BACON DRESSING, DICED RED ONIONS,
SPICED PECANS AND MUSHROOMS

9

GRILLED PEAR SALAD

POACHED PEAR ATOP BABY FIELD GREENS WITH GOAT CHEESE,
TOASTED WALNUTS AND APPLE CIDER VINAIGRETTE

9

HOUSE CAESAR SALAD

CRISPY ROMAINE HEARTS TOSSED WITH CREAMY CAESAR DRESSING,
RED ONION, HOUSE-MADE CROUTONS AND PARMESAN CHEESE

9

ADD CHAR-GRILLED CHICKEN BREAST

12

AVOCADO, SHRIMP AND CUCUMBER COCKTAIL

A REFRESHING COCKTAIL OF SHRIMP, TOMATOES, GARLIC, CUCUMBERS
AND CILANTRO, SERVED WITH AVOCADO AND HOUSE-MADE PLANTAIN CHIPS

12

CRAB CAKES

TWO LUMP CRAB CAKES, PAN ROASTED AND SERVED WITH CUCUMBER SALAD
AND NOPALITO REMOULADE

12

DUCK CONFIT QUESADILLA

WHOLE-WHEAT TORTILLAS FILLED WITH DUCK AND ASADERO CHEESE, SERVED
WITH BLACK BEAN AND CORN SALAD AND BARBECUE VINAIGRETTE

11

CHEF SPECIALTIES

ADD A HASSAYAMPA PETITE GREEN SALAD FOR 4.50.

ALASKAN SOCKEYE SALMON

PAN SEARED AND SERVED WITH LEMON BUTTER SAUCE, ISRAELI COUSCOUS AND
FRESH SEASONAL VEGETABLES

21

RAINBOW TROUT

CAST IRON FRIED WHOLE BONELESS RAINBOW TROUT SERVED WITH ROASTED
SHALLOT PAPAYA CREAM, RICE PILAF AND FRESHSEASONAL VEGETABLES

18

SHRIMP MAC AND CHEESE

ZITI PASTA, SUNDRIED TOMATOES AND BROCCOLI TOSSED WITH
SMOKEY CHEDDAR CHEESE SAUCE AND TOPPED
WITH SAUTÉED SHRIMP

19

FREE RANGE CHICKEN BREAST

CHAR-GRILLED AND ACCOMPANIED BY ROASTED SHALLOT PAPAYA CREAM,
SMASHED SWEET POTATOES AND FRESH SEASONAL VEGETABLE

18

PORK CHOP

8-OUNCE PORK CHOP STUFFED WITH CARAMELIZED APPLE,
ONION AND CHORIZO, CHAR-GRILLED AND SERVED WITH
BARBECUE VINAIGRETTE, SMASHED SWEET
POTATOES AND FRESH SEASONAL VEGETABLES

21

VEGETARIAN LASAGNA

FRESH SEASONAL VEGETABLES LAYERED BETWEEN FRESH TOMATO SAUCE
AND RICOTTA CHEESE

12

BROCCOLINI AND MUSHROOM TART

PUFF PASTRY TOPPED WITH CREAMY FRESH GOAT CHEESE, SAUTÉED SHIITAKE
MUSHROOMS AND BROCCOLINI, SERVED WITH ISRAELI COUSCOUS, BLACK BEAN
AND CORN FRITTER AND ROASTED TOMATO COULIS

16

CHEF'S STEAKHOUSE

ALL STEAKS ARE CHAR-GRILLED TO ORDER AND SERVED WITH FRESH SEASONAL VEGETABLES
AND YOUR CHOICE OF RICE PILAF, BAKED POTATO OR ROASTED GARLIC MASHED POTATO.

ADD BÉARNAISE, RED WINE DEMI-GLAZE OR SAUTÉED MUSHROOMS

3

RIB EYE 12 OZ.

29

FILET MIGNON 6 OR 8 OZ.

31, 37

NEW YORK STRIP 8 OR 12 OZ.

19, 26

FRIDAY AND SATURDAY ONLY

SLOW ROASTED PRIME RIB AU JUS 8 OR 12 OZ.

SERVED WITH OUR HOUSE PETITE CAESAR SALAD, YOUR CHOICE OF BAKED
POTATO, ROASTED GARLIC MASHED POTATOES OR RICE PILAF,
FRESH SEASONAL VEGETABLES AND CREAMY HORSERADISH

24, 28

EXECUTIVE CHEF – JASON PERKINS

ALL PRICES ARE SUBJECT TO 20% SERVICE FEE AND APPLICABLE TAX.

ALL PRICES ARE SUBJECT TO CHANGE.

Hassayampa Inn, 122 E Gurley Street, Prescott, Arizona 86301
Telephone: 800-322-1927 • Sales & Catering Office Fax: 928-717-0143