



## The Peacock Room

### LUNCH 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

#### COBB SALAD

CRISPY ROMAINE GARNISHED WITH ROASTED ORGANIC TURKEY BREAST,  
MAYTAG BLUE CHEESE, AVOCADO, PEAR TOMATOES, BACON AND TOSSED WITH  
APPLE CIDER VINAIGRETTE

12

#### 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

#### ORGANIC TURKEY QUESADILLA

ROASTED ORGANIC TURKEY AND ASADERO CHEESE, SMOTHERED BETWEEN  
WHOLE-WHEAT TORTILLAS AND SERVED WITH

BLACK BEAN AND CORN SALAD AND HOUSE SALSA

9

## **SANDWICHES**

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SEASONED FRIES,  
SWEET POTATO FRIES OR SIDE SALAD.

### **HASSAYAMPA PATTY MELT**

FRESHLY GROUND BLACK ANGUS BEEF GRILLED AND TOPPED WITH  
CARAMELIZED ONIONS, MUSHROOMS, BACON AND SWISS CHEESE, SERVED ON  
GRILLED RYE BREAD

9

### **HALF-POUND BLACK ANGUS BURGER**

FRESHLY GROUND BEEF GRILLED TO ORDER, TOPPED WITH YOUR CHOICE OF  
CHEESE AND TOPPINGS

PLAIN

10

WITH YOUR CHOICE OF TOPPINGS

12

### **DELI REUBEN**

CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND HOUSE-MADE RUSSIAN  
DRESSING, GRILLED ON PUMPERNICKEL BREAD

9

### **CHICKEN SALAD ON CROISSANT**

TRADITIONAL GRILLED CHICKEN MIXED WITH CHOPPED APPLES AND CELERY

9

### **ORGANIC TURKEY CLUB**

TENDER ROASTED ORGANIC TURKEY BREAST SLICED AND PILED HIGH ON  
SOURDOUGH TOAST WITH BIBB LETTUCE, TOMATOES, CRISPY BACON AND  
ROASTED GARLIC AIOLI

9

## **CHEF SPECIALTIES**

ALL CHEF SPECIALTIES ARE SERVED WITH FRESH ROLLS, BUTTER AND  
OUR SIGNATURE DIPPING SAUCE.

ADD A HASSAYAMPA PETITE GREEN SALAD FOR \$4.50.

### **SOUTHWEST CHICKEN BREAST**

CHAR-GRILLED AND ACCOMPANIED BY BLACK BEAN CORN FRITTER, BARBEQUE  
VINAIGRETTE AND FRESH SEASONAL VEGETABLES

14

### **HOUSE FRITTATA**

FILLED WITH ROASTED ONIONS, POTATOES, RED PEPPERS AND BROCCOLI,  
ACCOMPANIED BY BABY GREENS AND ROASTED TOMATO VINAIGRETTE

10

### **TOP SIRLOIN**

6-OUNCE CAST IRON SEARED STRIP STEAK, SERVED WITH PORT WINE DEMI-GLAZE, ROASTED HASSAYAMPA FRIES AND FRESH SEASONAL VEGETABLES

19

### **PORK CHOP**

6-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

### **HOUSE-MADE MEATLOAF**

FRESHLY MADE AND TOPPED WITH A SWEET ONION GLAZE, SERVED WITH HUNTER SAUCE, BUTTERMILK MASHED POTATOES AND FRESH SEASONAL VEGETABLES

14

### **VEGETARIAN LASAGNA**

FRESH SEASONAL VEGETABLES LAYERED BETWEEN FRESH TOMATO SAUCE AND RICOTTA CHEESE

12

### **FISH 'N' CHIPS**

CRISPY BEER BATTERED FILLETS OF HADDOCK SERVED WITH OUR HOUSE-MADE TARTAR SAUCE AND HASSAYAMPA FRIES

13

### **CHILE POBLANO**

ROASTED CHILE POBLANO FILLED WITH SAUTÉED SPAGHETTI SQUASH, SHIITAKE MUSHROOMS AND LEEKS, ACCOMPANIED BY SMASHED SWEET POTATOES, ISRAELI COUSCOUS, BROCCOLINI, ROASTED ALMONDS AND ROASTED TOMATO COULIS

12

EXECUTIVE CHEF – JASON PERKINS

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

ALL PRICES ARE SUBJECT TO CHANGE.

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