



**PEACOCK
ROOM**

LUNCH

SOUPS, SALADS & APPETIZERS

House French Onion

Classic french onion soup with beef stock, caramelized onions and toasted swiss croustade

Soup du jour

Homemade with quality seasonal ingredients

Ask about todays selection

Cup \$4 Bowl \$6

House Caesar Salad \$9

Crispy romaine hearts tossed with creamy Caesar dressing, red onions, house-made croutons and Parmesan cheese

Add Chicken Breast \$3 or Salmon \$5

Peacock Salad \$12

Tender grilled chicken breast on a bed of organic spring greens accompanied by sliced apples, toasted walnuts, sundried cranberries and raspberry vinaigrette

Cobb Salad \$12

Crispy romaine garnished with all natural sliced turkey breast, Danish blue cheese, avocado, baby heirloom tomatoes, Applewood bacon and apple cider vinaigrette

Trio Salad \$12

Homemade trio of egg, tuna and chicken salads, each served on a bed of organic spring greens
With assorted crackers, berries and dried fruit

Salmon and Avocado Salad \$13

Pan seared salmon on a bed of organic spring greens with avocado, boiled egg, roma tomatoes, Cotija cheese, multi colored beets and mango citrus vinegar dressing

Heirloom Bruschetta & Smoked Olives \$9

Classic bruschetta made with Arizona grown heirloom tomatoes and parmigiana reggiano
Served on grilled baguette with lightly smoked cerignola olives

BBQ Brisket Quesadilla \$10

Tender beef brisket with aged cheddar and fried onion straws served with bbq vinaigrette

Shrimp Cocktail \$15

A refreshing cocktail of five succulent white shrimp served with a classic cocktail sauce,
fresh avocado slices and assorted crackers

Hummus Trio \$9

Three delectable hummus blends of cilantro, black bean and jalapeño. Served with Kalamata olives, cucumbers and grilled pita



***Hassayampa Patty Melt \$13**

Two grilled Arizona beef patties with bacon, mushrooms, onion and swiss cheese. Served on marbled rye bread

***Hometown Burger \$10**

Our 8oz. house burger made to order drive-in style with American cheese, chopped lettuce, tomato and pickle slices

Mile High Club \$11

Deli style all natural turkey and ham with Applewood bacon and sliced asadero cheese
Served on a buttery croissant

Croissant Sandwich \$10

Your choice of chicken salad, tuna salad or egg salad, served on a croissant with Bibb lettuce and sliced tomatoes

Deli Reuben \$11

Eye of round corned beef, sauerkraut, Swiss cheese and house-made Russian dressing
Served on toasted pumpernickel

Tuna Melt \$11

Our house tuna salad fried on the griddle and served on toasted marble rye with melted baby Swiss cheese and chopped tomatoes

Monte Cristo \$12

A classic French toast style sandwich with sliced ham, turkey, Swiss cheese and raspberry jalapeño preserves

Margarita Chicken Taco Salad \$12

Marinated grilled chicken breast in a fried chipotle tortilla bowl served with guacamole, sour cream, salsa, and Cotija cheese

Roasted Chile Poblano \$12

Grande chile poblano filled with a sauté of leeks, corn and spaghetti squash. Served with braised kale, roasted fingerling potatoes, and drizzle of balsamic reduction

Fish and Waffles \$13

Hand battered haddock fried to a golden perfection. Served with waffle fries and coleslaw

Rainbow Trout \$15

Cast iron fried boneless trout breaded in blue corn flour. Served with cranberry-piñon quinoa, lemon butter sauce and seasonal vegetables

***Gorgonzola NY Strip \$21**

Grilled to order 10oz NY Strip with a toasted gorgonzola cheese topping served with fingerling potatoes, seasonal vegetables and balsamic drizzle

*All sandwiches are served with your choice of house fries, sweet potato fries, coleslaw, pasta salad or fruit
Add side salad \$3.00*

*Consuming raw or undercooked meats or eggs may increase the risk of foodborne illness
No personal checks accepted