

# SPRING DINNER MENU

KEN'S CREEKSIDE CAFÉ  
SEDONA, AZ (928) 282-1705

## TAPAS

- EDAMAME** (SEA SALT SOY BEANS) 4-
- SPANISH EMPANADILLAS** (PASTRY TURNOVERS) 8-  
SAVORY PIES FILLED WITH GOAT CHEESE, TOMATOES & OLIVES
- MANCHEGO CHEESE & PROSCIUTTO WITH BLACK TRUFFLE** 6-
- CRAB CAKE WITH CHIPOTLE AIOLI** 8-
- FLAMING SPANISH SAUSAGE AND ONIONS** 8-
- OMG STEAMED CLAMS** 7-  
CIOPPINO STYLE BROTH AND SOUR DOUGH TOAST
- JUMBO PRAWNS (2) WITH ATOMIC COCKTAIL SAUCE** 9-
- TRY OUR "CHICKEN IN A GLASS"** (THREE SAUCES) 8-  
SAFFRON, THAI SWEET CHILI, BUTTERMILK & WILD THYME  
SIMPLY FRESH ORGANIC CHICKEN, SEASONED AND SEARED

## SOUPS & SALADS

- TRADITIONAL ROASTED BEET SALAD** 9-  
ARUGULA, RED PEARS, MAPLE PECANS, AND GOAT CHEESE
- HOUSE SALAD WITH APPLES & GORGONZOLA CHEESE** 9-  
TOSSED WITH BACON, SHALLOTS, CANDIED PECANS, PRESERVED LEMONS, POMEGRANATE & GREEN APPLE VINAIGRETTE
- CLASSIC ICEBERG WEDGE SALAD** 8-  
CHOPPED EGG, BACON, BLEU CHEESE, TOMATOES & RANCH
- NORMANDY BRIE SOUP WITH BLACK TRUFFLES** 9-
- GREEN CHILI WITH CHICKEN** **SPICY!** 8-
- SIGNATURE TOMATO SOUP** 6-



## ENTREES

- PASTA PUTTANESCA** (SPICY RED SAUCE) 16-  
ARTICHOKES, OLIVES, TOMATOES, CAPERS, SPINACH,  
FRESH BASIL & ROASTED RED PEPPERS. ADD SHRIMP 6-
- STEAK COFFEE CRUSTED TENDERLOIN** 29-  
CORN PUDDING, CHIPOTLE BUTTER AND TOBACCO ONIONS
- WILD ALASKAN SALMON FILET** 22-  
SOCKEYE SALMON, AGAVE GLAZED, GREEN ONION MASHED,  
YELLOW TOMATO VINAIGRETTE
- TAPIOCA CRUSTED TOFU** 17-  
GINGER GLAZED TOFU & ORGANIC ROASTED VEGETABLES  
WHITE BEANS, SPINACH, SUNDRIED TOMATOES, PORTOBELLO ETC.  
**TAPIOCA CRUSTED TOFU APPETIZER** (JUST TOFU) 8-
- SHORT RIBS** 26-  
BONELESS BRAISED BEEF RIBS WITH WHIPPED SWEET POTATOES  
AND ROASTED ROOT VEGETABLES
- LEMON CHICKEN GRILLED** 22-  
KABOB STYLE, CORN PANCAKES AND APPLE-PUMPKIN SAUCE
- STEAK "CARNE ASADA"** (8 OUNCE) 22-  
TENDER MARINATED FLANK STEAK, CHAR BROILED TO PERFECTION  
CHEESY BEANS, ROASTED SALSA & WARM CORN TORTILLAS
- PORK CHOP, ACORN SQUASH AND APPLE SAUCE** (14 OUNCE) 27-  
SMOKED KUROBUTA PORK CHOP "BEST PORK MONEY CAN BUY"
- NAKED WHITE FISH** (FRESH HALIBUT) 26-  
SALT & PEPPER HALIBUT WITH STEAMED ASPARAGUS AND LEMON.  
...COGNAC & LOBSTER SAUCE ON THE SIDE

## SHARING PLATTERS

- TART FLAMBÉ** CHICKEN CHEDDAR &  
JALAPENO WITH CARAMELIZED ONIONS 12-
- GRILLED WHITE PIZZA** 12-  
CHEESY ONION FLAT BREAD WITH  
PRESERVED LEMON AND ARUGULA
- AHI TUNA TARTAR** 16-
- HUMMUS & GRILLED PITA** 14-
- FISH & CHIPS** 16-
- GUACAMOLE & POMEGRANATE** 9-  
**ASK FOR IT TABLESIDE!**

## SANDWICHES

- MAGIC MUSHROOM BURGER** (NO MEAT) 14-  
PORTOBELLO MUSHROOM, ONION, GOAT CHEESE,  
SUNDRIED TOMATOES & FRESH BASIL PESTO
- AHI TUNA BURGER** (SEARED RARE) 16-  
GREEN ONION, FRESH GINGER, SHALLOTS,  
PONZU & WASABI AIOLI
- HOT TURKEY REUBEN ON MARBLE RYE** 12-
- BACON CHEESEBURGER** 14-  
AVOCADO, CHEDDAR CHEESE & BACON
- CHICKEN QUESADILLA** 12-

## KIDS AND SIDES

- MAC N' CHEESE** 5-
- MASHED POTATOES** 5-  
FOIE GRAS MASHED POTATOES 12-
- ASPARAGUS WITH HOLLANDAISE** 6-
- BUTTERED BROCCOLI & VERMOUTH** 5-
- SOUTHERN CORN CAKES** 5-
- KID CHICKEN ON A STICK** 8-
- KID FRIED SHRIMP** 8-
- GRILLED CHEESE SANDWICH** 6-  
GRILLED CHEESE & TOMATO SOUP 8-
- KID BUTTERED NOODLES** 5-
- KID CHEESE QUESADILLA** 6-

## DESSERTS

- BLACK FOREST CRÈME BRULÉE** 8-  
CHOCOLATE AND BRANDIED CHERRIES **YUMMM!**
- WARM PECAN PIE** 7-  
VANILLA BEAN ICE CREAM
- CHURROS BANANA CON CREMA** 7-  
SERVED HOT WITH CARAMEL AND CHOCOLATE
- BIG FAT CHOCOLATE CAKE** 9-  
FRESH WHIPPED CREAM
- SIGNATURE PEACH COBBLER** 9-
- LEMON SORBET** 3-

WEEK OF APRIL 28<sup>TH</sup>, 2010  
EXECUTIVE CHEF: MERCER MOHR

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS