

# WINDOWS *on* the GREEN

◆ ◆ ◆ *Starters* ◆ ◆ ◆

Southwestern Guacamole and Tortilla Chips ~ Prepared Tableside  
Avocado, Tomato, Red Onion, Cilantro, Chile, Garlic and Lime Juice, Fresh Tortilla Chips  
\$10 Per Person, 2 Person Minimum

\*Lobster Epazote Tamale  
Baby Watercress Salad, Chile Morita Sauce \$19

\*Tequila Santa Barbara Shrimp Scampi  
Sweet Corn Relish Verdolagas \$18

\*Trio of Seafood Cocktail  
Octopus, Sea Bass, Shrimp \$19

New México Grilled Vegetables  
Spicy Eggplant Puree \$10

◆ ◆ ◆ *Soups and Salads* ◆ ◆ ◆

Traditional Tortilla Soup  
Avocado, Chipotle, Oaxaca Cheese \$10

Chilled Cucumber Soup  
Horseradish Crouton \$9

Roasted Butternut Squash Soup  
Toasted Pumpkin Seed \$9

Crab Meat, Jicama Cucumber Salad  
Fresh Mandarin Vinaigrette \$16

Papaya Roasted Fennel Salad  
Cotija Cheese, Pomegranate Vinaigrette \$10

Tomato Avocado Salad  
Cilantro Vinaigrette \$9

Arizona Garden Salad  
Artichokes, Pear Sauce \$9

A service charge of 18% will be applied to all parties of six or more. As a courtesy to other diners, please refrain from using cellular phones and smoking while dining in the restaurant.  
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*Contains (or may contain) raw or undercooked ingredients.

# WINDOWS *on* the GREEN

◆ ◆ ◆ *Main Courses* ◆ ◆ ◆

\*Sanchez Forty One  
Southwestern-style Tapas Inspired by Chef Roberto Sanchez  
Chef's Selection of four Entrees on one Dish = Forty One  
~ Market Price ~

Grilled Santa Fe Chicken, Navy Bean Ragout  
Light Barbecue Sauce \$28

\*Jamaica Glazed Roasted Quail  
Green Fava Lentil Compote \$28

Coriander Seed Encrusted Sea Bass  
Cactus Salad, Tomatillo Salsa \$36

\*Seared Scallops, Braised Vegetables  
Citrus Honey \$34

\*Ancho Chile-Encrusted Veal 16oz Porterhouse  
Onion Blossom Apple Jus \$41

\*Colorado Rack of Lamb, Sweet Potato Puree  
Caramelized Golden Beets, Banana Agave Sauce \$42

\*Bone-In 12oz Filet Mignon  
Garlic Confit Croquette, Red Mole \$44

\*Mesquite Grilled 16oz Prime Dry Aged Rib Eye  
Creole Mustard \$52



Sautéed Baby Potatoes \$7  
Steamed Broccoli \$7  
Braised Vegetables \$7  
Roasted Sweet Corn on the Cob \$7  
Roasted Sweet Potato \$7  
Baked Potato Pie \$7

## THE PHOENICIAN

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