

ARIZONA GOLF RESORT

APPETIZERS

NACHOS

Choice of Chicken or Beef Machaca
Topped with queso sauce, onions, tomatoes, bell peppers, jalapenos and olives. 11

QUESADILLA

Choice of Chicken or Beef Machaca
Filled with monterey jack cheese, onions, tomatoes, bell peppers, jalapenos and olives. 10

CHIPS AND SALSA

Fresh corn tortilla chips served with homemade salsa. 4
Add Queso 4 Add Re-fried Beans 3

POTATO SKINS

Topped with monterey jack cheese, crispy bacon, pico de gallo and fresh spicy crema. 9

PORK POT STICKERS

Fried dumplings filled with pork and vegetables, served with a tangy sweet n sour sauce and homemade spicy coleslaw. 10

ROASTED RED PEPPER HUMMUS

Served with fresh warm pita chips and an array of fresh vegetables. 11

PORK WINGS

Fried Pork Ribs tossed in your choice of sauce:
Buffalo, BBQ, Honey-hot bbq, Garlic parmesan, or Sweet n Sour chili sauce. 10

WINGS

Bone-in wings tossed in your choice of: Buffalo, BBQ, Honey-hot, Garlic parmesan or Sweet n Sour
6 wings for 6 12 wings for 11

MESA FLAT BREAD

Fresh grilled Pita bread topped with mozzarella cheese, chorizo, pico de gallo and fresh arugula. 9

FIRE CRACKER SHRIMP

Sauteed Shrimp with fresh oregano, thyme, red pepper flakes, toasted with lemon, garlic and white wine sauce. Served with sliced cuban bread. 11

COCONUT SHRIMP

Crispy Coconut shrimp served with a tangy sweet and sour dipping sauce and homemade spicy coleslaw. 8

JALEPENO CHEESE CURDS

Deep fried cheese curds with a hint of jalapeno. 8

TACOS

FISH TACOS

Two warm flour tortillas filled with fried cod, lettuce, homemade pineapple salsa, shredded cheese, drizzled with spicy crema. 11

BEEF OR CHICKEN MACHACA

Two warm flour tortillas filled with your choice of shredded chicken or beef, lettuce, tomato, onion, shredded cheese, homemade pineapple salsa, drizzled with our homemade spicy crema. 9

PORK

Two warm flour tortillas filled with shredded pork, fresh cabbage, shredded cheese and homemade pineapple salsa 9

SOUP

Annabelle's Signature Chili

Cup 4 Bowl 6

Soup of the day

Cup 3 Bowl 5

SALADS

CAESAR

Chopped romaine, house made Caesar dressing, Parmesan cheese, house made croutons. 8
Grilled Chicken Add 3 Grilled Shrimp Add 4

CHEF

Mixed Greens, ham, turkey, hard boiled Egg, tomatoes, onions, olives, carrots and swiss cheese. 11

CHOP

Chopped iceberg lettuce, fresh green beans, tomatoes, cucumbers, blue cheese crumbles and carrots, tossed with house made citrus vinaigrette and olive oil. 9

SOUTHWEST

Mixed greens, fire roasted corn and black beans, sliced chicken tenders, tomatoes, onions, bell peppers with house made siracha ranch. 11

SPINACH

Fresh baby spinach, hard boiled egg, mushrooms, goat cheese, onions and warm bacon dressing. 12

KALE

Fresh baby kale, goat cheese, macadamia nuts, tomatoes and onions, tossed in homemade chili oil. 9

TUNA OR CHICKEN SALAD

Served in a wrap, over mixed greens or with your choice of bread. 9

HOUSE

Fresh mixed greens, tomatoes, onions, carrots and cucumbers. 5

BEVERAGE

Soda

Coke, Diet Coke, Root Beer, Dr. Pepper, Sprite 2.75

Fresh Brewed Iced Tea 2.75

Lemonade 2.75

Juice

Cranberry, Apple, Orange, Pineapple 3

Coffee

Regular or Decaf 2.50

Bottled water 2

20% gratuity included for parties of 6 or more. \$2 charge for split plates. 25¢ charge for extra sauces and dressings.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES, TATER TOTS, SWEET POTATO FRIES, FRESH FRUIT OR ONION RINGS

FRENCH DIP

Slow cooked Prime Rib topped with provolone cheese. Red Wine Au Jus served on the side. 12

ARIZONA CHEESE STEAK

Slow cooked Prime Rib sauteed with hatch green chilies, onions, bell peppers, mushrooms, topped with queso sauce. 13

CUBAN

Pulled Pork with sliced ham, pickles, swiss cheese and mustard. 12

CLUB

Sliced turkey, ham, bacon, tomatoes, lettuce, onions, mayo and swiss cheese, served on toasted sourdough. 12

HOT PASTRAMI

Sliced Pastrami, green chilies, swiss cheese, served on a toasted hoagie roll. 12

CAPRESE PANINI

Fresh Mozzarella, marinated portabello mushroom, tomato, basil pesto, drizzled with balsamic glaze. 11

PORK SLIDERS

Pulled Pork, fresh pickled onions and goat cheese, served on 2 petite french rolls. 10

425 CHEESEBURGER

Black Angus 1/3 lb patty, lettuce, tomato, onion and pickle served on a brioche bun 12

BACON AND BLEU BURGER

Black Angus 1/3 lb patty, bleu cheese crumbles, crispy bacon, lettuce, tomato and onion served on a brioche bun. 13

HATCH GREEN CHILI BURGER

Black Angus 1/3 lb patty, hatch green chilies, havarti cheese, lettuce, tomato, onion served on a brioche bun. 13

WESTERN BURGER

Black Angus 1/3 lb patty, bacon, cheddar cheese, bbq sauce and crispy onion rings served on a brioche bun. 13

SALMON BURGER

House made Salmon patty, topped with fresh tarter sauce, arugula and oven dried tomatoes. 13

PASTAS

SHRIMP SCAMPI

Spaghettini pasta, tiger shrimp, fresh vegetables served in a white wine garlic butter sauce. 18

MESA PASTA

Penne pasta with pepperoni, chorizo and sausage served with a chipotle cream sauce. 16

PASTA PRIMAVERA

Spaghettini pasta served with fresh spinach, mushrooms, cherry tomatoes and asparagus served with in a white cream sauce. 15
Add Grilled Chicken 3 Add Grilled Shrimp 4

ENTREES

Available after 4 PM

HONEY MUSTARD GLAZED PORK CHOP

Served with apricot stuffing, rosemary demi-glaze and your choice of vegetable. 23

BRAISED SHORT RIBS

Slowly braised in red wine with rosemary demi glaze. Served with your choice of two sides 18

MEATLOAF

Traditional beef meatloaf made with carrots, onions, celery, parsley, served with brown gravy and your choice of two sides. 15

SALMON FLORENTINE

Seared Salmon topped with ricotta, spinach, mushrooms and tomato confit. Served with saffron rice and choice of vegetable. 17

CHICKEN MARSALA

Seared chicken breast with Marsala wine and mushroom reduction with a touch of cream. Served with creamy mashed potatoes and choice of vegetable. 16

9 IRON STEAK

9 oz. flat iron steak, marinated in chimichurri served with potato and mushroom hash topped with potato and onion shoots. Choice of vegetable 20

12 OZ. NEW YORK STRIP

Served with demi glaze and topped with potato and onion shoots, served with your choice of two sides. 23

12 OZ RIBEYE

Served with demi glaze and topped with potato and onion shoots, Served with your choice of two sides. 23

GRILLED CHICKEN CORDON BLEU

Grilled chicken topped with ham, swiss cheese and dijon mustard sauce. Served with your choice of two sides. 18

GREEN CHILI RIBS

Green chili marinated ribs served with white truffle mac & cheese and your choice of vegetable. 18

LIVER AND ONIONS

Beef liver, sauteed onions and bacon served with apple sauce and your choice of two sides. 16

SIDE CHOICES

Saffron Rice 4

Baked Potato 4

Mashed Potatoes 4

Spicy Mac and Cheese with White Truffle Oil 5

Baby Carrots 3

Asparagus 4

Green Beans 3

Sauteed Mushrooms 4