



D I N N E R M E N U

FIRST COURSE

**served with miniature sweet corn, jalapeño
and cheddar muffins, honey butter**

Chicken & Tepary Bean Soup

**Parsnip Poblano Cakes
with remoulade and cilantro**

Southwest Salad

**with agave candied local pistachios, cholla buds
roasted red pepper vinaigrette**

Sunglow House Salad

**mixed greens, chopped vegetables
Sunglow Ranch dressing**

SIDE DISHES

TWO INCLUDED WITH EACH MAIN COURSE

Roasted Carrots Sautéed Green Beans

Garlic Smashed Potatoes

**Long Grain & Wild Rice
with dried cranberry**

B E V E R A G E S

Sunglow Breeze \$8.50 Prickly Pear Margarita \$9.50

Latte Cappuccino Espresso \$5.00

Soft Drinks Juices Milk \$3.00

COFFEE, DECAF, SELECTION OF TEAS

MAIN COURSE

Petit Filet Mignon

8 ounce, chipotle tomato jam \$10 SUPPLEMENT

Fried Chicken

Wild Salmon Chimichurri

**Coffee-rubbed Pork Tenderloin
medallions with black mission fig and port wine sauce**

Fettuccini Bolognese

extra virgin olive oil, Parmigiano-Reggiano

OR

**Fettuccini with Grilled Vegetables,
roasted garlic and pine nuts**

OR

D E S S E R T

Valrhona Molten Dark Chocolate Cake

\$5 SUPPLEMENT

Chocolate Malt Pie

with caramel & dark chocolate

Berry Crumble

Ice Cream

or Frozen Yogurt

**A SELECTION OF COCKTAILS, WINES AND
LIQUEURS IS ALSO AVAILABLE**

Chef Sarah Stanley