



appetizers

spinach dumplings | goat cheese | tomato jam | basil breadcrumb 10

black mussels* | chorizo | lime | jalapeno | garlic baguette | cilantro 15

pork belly | polenta waffle | blueberry | ricotta | vanilla | bourbon 12

duck confit | herbed chèvre | tart cherry | arugula | balsamic | crostini 14

foie gras* | apple jam | mission fig | port | parsley | toast 16

charcuterie & cheese* | chef's inspired selection | seasonal accompaniments 18

salads & soups

arugula | blueberry | candied pecan | goat cheese | lemon vinaigrette 10

endive | green apple | pomegranate | walnut | blue cheese | apple vinaigrette 10

romaine | black olive | tomato | parmigiano | crouton | anchovy dressing 10

beet | radish | fresno chile | pepita | cotija | cilantro | citrus vinaigrette 10

mushroom bisque | wild mushroom | leek | puff pastry | thyme 9

potato chowder | bacon | white cheddar | sour cream | green onion 9

entrees

fettuccine carbonara | duck confit | mushroom | kale | tomato | parmigiano 22

scottish salmon* | tuscan farro | beet | radish | cippolini | bacon mustard 27

pacific halibut* | acorn squash | pomegranate | black kale | fennel | molasses 32

diver sea scallops* | risotto | butternut squash | spinach | cranberry | sage 32

free range chicken | bean ragout | fennel | brussels sprout | fall squash 24

yorkshire pork chop* | cheddar grits | green apple | pickled onion | scallion 27

wagyu short rib | horseradish spaetzle | brussels sprout | red wine shallot | parsley 36

cedar river ribeye* | house fries | parmigiano | parsley | red wine 38

arizona filet mignon* | green bean | smoked bacon | shallot | balsamic 37

accompaniments

asparagus | béarnaise 8
mushrooms | thyme 8
green bean | bacon 8
house fries | parmigiano 6
mac & cheese | gouda 8
cheddar grits | chive 8
yukon mash | sour cream 8

additions

foie gras 13
shrimp 8
roasted chiles 3
sautéed onions 2
blue cheese 3
béarnaise 2
port reduction 2

Jason Paterno | *Chef de Cuisine*
Evon Profitt | *Sous Chef*

We proudly use the following local farms, dairies, mills and artisans:
Hayden Mills | Crow's Dairy | Hickman Family Farms | Cedar River Farms
Crockett's Desert Honey | Queen Creek Olive Mill | Stern Produce | Litchfield's Garden
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Litchfield's

cocktails 10

litchfield cooler | jack daniel's | cucumber | club soda | sprite

peach cosmo | ciroc peach | cointreau | lime juice | cranberry juice

mojito | rum | garden mint | citrus infused simple syrup

belvedere bloody mary | belvedere | house made mary mix | spicy salted rim

prickly pear margarita | herradura blanco | triple sec | prickly pear syrup

berry margarita | don julio blanco | triple sec | lime juice | fresh berries

sangria | fresh fruit | korbel brandy | red or white wine

grey goose fizz | grey goose | st. germain | lime juice | soda water

woodford old fashioned | woodford reserve | bitters | orange | cherry

strawberry caipirinha | bacardi rum | fresh strawberry | lime

arizona sky | ketel one | blue curacao | lemon juice

domestic, import, craft beer

draught 7

stella artois | belgian lager

sam adams | seasonal

wigwam ale | pale ale

lagunitas | ipa

import & craft bottle 7

dos equis | lager especial

heineken | pale lager

anchor steam | american lager

hoegaarden | wheat ale

odell 90 schilling | scottish ale

kiltlifter | scottish ale

sierra nevada | pale ale

la fin du monde | tripel ale

four peaks hop knot | ipa

domestic bottle 6

coors light | lager

miller lite | lager

michelob ultra | light lager

o'doul's n/a | lager

Thank you from the Litchfield's family to yours.