



Spring Arizona Restaurant Week

Includes El Chorro's Famous Sticky Buns

(choose one from each course)

Starters

Lobster & Corn Bisque

**Whitehaven, Sauvignon Blanc*

or

Tuscan Kale & Arugula

Dried cranberries, almonds, red onion,
Crow's Dairy feta, lemon honey thyme vinaigrette

**Whitehaven, Sauvignon Blanc*

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Entrées

Center Cut Filet

6 oz filet, parmesan scalloped potatoes, seasonal vegetables,
choice of béarnaise or peppercorn sauce

**Slingshot, Cabernet*

or

Seasonal Fresh Catch

Daily chef's creation
(ask your server for details)

**Sonoma Cutrer, Chardonnay*

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Dessert

Brownie Sundae

**Chandon Rosé, Sparkling*

or

Strawberry Shortcake

**Chandon Rosé, Sparkling*

\$44 plus tax & gratuity per person. Vegetarian & Gluten-Free options available upon request.

**Optional wine pairings available for an additional \$25 per person, or \$10 per glass.*