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## SMALL PLATES

### **Altopiano Burrata**

with charred Arizona peaches, prosciutto, white balsamic glaze, Barrio Bread crostini \$13

### **Bronzed Diver Scallops**

scallops, Yukon gold potato purée, fine herbs, crispy pancetta, aged balsamic-maple vinaigrette \$15

### **Duck Confit Empanadas**

savory slow cooked duck, Spanish Manchego cheese, Hatch green chili crema, baby cilantro \$14

### **Grilled Artichoke**

fresh clipped local artichoke, charred lemon, Queen Creek olive oil, whole grain mustard, mayonnaise \$12

### **The Cutting Board**

cured meats, Beemster gouda, Boursin cheese, country olives, sweet peppers, caramelized onions, toasted walnuts, sourdough baguette \$18

### **Deviled Eggs**

smoked bacon, sweet pickles, chives, baby herbs \$7

### **Chips, Guacamole, & Salsa**

crispy fried tortilla chips, hand-muddled guacamole, house-made tomato salsa \$8

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## ENTRÉE SALADS

### **The Wedge**

crisp iceberg lettuce, Moody blue cheese, cherry heirloom tomatoes, applewood smoked bacon, chives, house-made blue cheese dressing \$13

### **Classic Caesar\***

baby romaine, aged parmesan, white anchovies, toasted whole grain croutons, creamy house-made dressing \$9

### **Strawberry Spinach**

baby spinach, strawberries, toasted walnuts, shaved red onion, local goat cheese, aged balsamic vinaigrette \$12

### **The Gallery Greens**

arugula, fuji apples, dried cherries, candied pecans, Manchego cheese, champagne vinaigrette \$13

### **Add Protein**

Chicken Breast\* \$6,  
Wild Caught Salmon\* \$9  
Grilled Shrimp\* \$9

### **\*Consumer Advisory**

The consumption of raw or under-cooked meat, fish, eggs, seafood or shellfish can increase your risk of foodborne illness. This is especially true for people with certain medical conditions.

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## MEMBER FAVORITES

### **Pan Seared Bistro Tender\***

Angus Utah raised beef, butter braised broccolini, herb whipped Yukon gold mashed potatoes, wild mushroom demi-glace \$34

### **Braised Beef Short Rib**

boneless Montana red Angus beef, wild mushroom risotto, arugula, pinot noir demi-glace, aged parmesan \$32

### **Roasted Half Chicken**

free range all-natural chicken, roasted potatoes, asparagus, sweet peppers, savory pan jus \$24

### **Herb-Crusted Wild Salmon**

lemon risotto, caramelized shallots, roasted garlic, baby spinach, broccolini, sauvignon blanc butter \$27

### **Grilled New York Strip Steak**

12 ounce New York strip, creamy herb whipped Yukon gold potatoes, chef's vegetable of the day, roasted garlic and onion compound butter \$38

### **Wild Grain Bowl**

trio of healthy grains, roasted potato medley, mini sweet peppers, asparagus, baby kale, soy ginger glaze \$21

### **Pasta Primavera**

fusilli, cremini mushrooms, arugula, tomatoes, garlic, sweet peppers, local goat cheese, \$14  
– Add shrimp\* \$9

### **The Gallery Burger\***

8 oz ground angus chuck brisket blend, white cheddar, butter leaf, tomato, red onion, chef's aioli, toasted brioche bun \$15

### **Chef's Garden Burger**

plant-based burger, baby spinach, English cucumber, avocado spread, toasted gluten-free bun \$14

### **Choose one side with burger:**

Beer Battered French Fries, Steak Fries, Sweet Potato Fries, Onion Rings, House-Made Chips, Cottage Cheese, Side Salad, Cole Slaw, Fruit



*The Gallery*<sup>SM</sup>