

Globally inspired, Arizona fare

Signature Drinks

our cocktails are made with locally sourced ingredients and herbs from our garden.

HOUSE BOTTLED COCKTAILS

desert interlude 14

Caskwerks gin, Ancho Reyes, house blueberry syrup, lemon juice

palo cristi sour 14

AZ Distilling Mission vodka, Lillet Blanc, lemon juice, house hibiscus syrup

San Francisco pisco punch 14

Encanto pisco, cinnamon syrup, lemon juice, pineapple juice

the stetson 14

El Silencio mezcal, curacao, prickly pear, lime juice, agave

COCKTAILS ON TAP

hermosa mule on tap 10

vodka, ginger beer, lime juice

house margarita on tap 10

agave, local Sun Orchard juices



Seasonal

oysters | half dozen, Stellar Bay, British Columbia, roasted shallot mignonette, lemon 18

***hamachi tartare** | jalapeño relish, shaved fennel, baby greens, mint, coconut-yuzu dressing 17

Florida baby octopus & Kauai shrimp | crisp chorizo, petite greens, peperonata, chickpea cake 16

creamy sweet onion soup

bacon jam, Noble crouton, parmesan cheese 11

***bacon & egg** | crisp pork belly, grilled Noble bread poached egg, tomato jam & arugula 17

Florida red snapper | baby fennel, olives, confit tomato, baby artichokes, local citrus 38

***Maple Leaf duck breast** | duck confit cannelloni, carrot puree, roasted turnips, huckleberry jus 36

***dry aged Duroc pork chop** | durum gnocchi, asparagus, blue oyster mushroom, crimson gold apple, apple cider jus 38

***Snake River Farms wagyu strip steak**

foie gras torchon, balsamic pearl onions, king oyster mushrooms, duck fat potatoes 49

executive chef | jeremy pacheco

chef de cuisine | alejandro martinez

sous chef | joe hobson & phil palombi

general manager | bill parker

Artful Events at Lon's

Easter Brunch

Sunday, April 16th, 2017

10am - 3pm

\$75 per guest (excludes tax and gratuity)

Enjoy this special holiday with family and friends as LON's culinary team prepares a special Easter Brunch consisting of four delicious courses.

Classics

Starters

crisp calamari | flash fried calamari strips, red onion, pickled nopales, aji amarillo aioli 12

***Himalayan salt seared ahi tuna** | yuzu-soy sauce, crisp rice cake, cilantro, pickled onion 18

foie gras duo | seared with pineapple bread, late harvest vinegar & dried fruit; panna cotta with rosé gelée 22

tortilla soup
smoked pulled chicken, avocado, tortilla strips 9

hermosa salad | local greens, Crow's Dairy goat cheese, Fuji apples, pecans, pomegranate vinaigrette, 9

smoked local beets | Oregon blue cheese, local citrus baby greens, pistachio, chocolate vinaigrette 11

baby gem lettuce "wedge" | house pancetta, Abbey Lee tomatoes, pickled onions, quark "ranch" 11

Entrées

***sea bass & Kauai shrimp** | saffron farro risotto, chorizo, charred i'itoni onions & shishito peppers 38

roasted Petaluma chicken | AZ cheddar mashed potatoes, broccolini, cipollini, onion jus 29

***Scottish salmon** | apple puree, roasted cauliflower, brussels sprouts, charred lemon vinaigrette 32

***pecan grilled filet mignon** | smokey blue cheese potatoes, creamed greens, Nueske bacon, red wine demi 42

local durum flour fettuccine | wild boar ragu, boar bacon, oyster mushrooms, campari tomato, shaved parmesan 29

braised beef shortribs | green chili-goat cheese polenta, roasted cipollini onions, oyster mushrooms, natural jus 34

Sides For Sharing

broccolini 9
garlic, feta, pepper flakes

crème fraîche mashed potatoes 8

truffle mac 'n' cheese 13
Hayden Mills pasta, truffle goat cheese

parmesan truffle fries 9
truffle dipping sauce

brussels sprouts 9
candied bacon, mesquite syrup

roasted local cauliflower 9
almonds, honey, meyer lemon

blistered shishito peppers 9
lime salt

tempura maitake mushroom 11
soy dipping sauce

Wood Fired

***18 oz. bone-in angus ribeye** 52

6 oz. Tristan lobster tail
served with asparagus, butter & lemon 50

Tristan lobster tails have an extraordinarily sweet succulent taste & a texture unlike any other. Tristan lobsters are from the deep, cold waters of Tristan da Cunha in the south Atlantic, the most remote inhabited island in the world.

add ons

sautéed Kauai shrimp 12

smokey blue cheese butter 5

sautéed La Belle foie gras 17

sauces

peppercorn sauce 4

house steak sauce 3

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**wood fired specialties are not eligible for preferred diner discounts