



BAR & GRILL AT RANCHO MAÑANA



Happy Easter



Enjoy our four-course plated brunch, including freshly baked, housemade bread & complimentary mimosas. Seating times from 10:00 a.m. to 2:00 p.m. \$68 per guest, \$25 for children 10 and under children's menu. Tax & gratuity is not included.

Reserve at Tontobarandgrill.com or 480-488-0698

Chilled Seafood Platter

Chablis poached shrimp, snow crab claw, smoked salmon, Tabasco creme fraîche, crostini, bloody mary cocktail sauce, AZ citrus

Featured Drink

Sparkling Springtime
Chilled vodka, muddle mint & strawberry, fresh lime, Cointreau, Fever Tree grapefruit soda 14

Trio Platter of Fresh Salads

Herb salad, arugula, lovage, basil, dill, lemon preserve vinaigrette, pickled shallots, ricotta salata, lemon zest, pistachios

Deviled egg salad, toasted Parmesan crostini, chives

Roasted papaya yogurt fruit salad, pomegranate seeds, pineapple, chia seeds, red flame grapes

Choice of Entrées

Housemade Quiche
Smoked ham, caramelized onion, white cheddar, watercress salad shallot burgundy vinaigrette, roasted fennel, red flame grapes, candied walnuts

Lollipop Lamb Chops ♦
pistachio-parsley gremolata, blackberry demi-glace, roasted yukon potatoes, spring baby carrots, beets

Pan-Seared Alaskan Halibut
Braised cannellini beans, kale, tomato brodetto, green & yellow french beans

Wood-Grilled Angus Sirloin Steak ♦
6 oz, forest mushrooms, jus lie, potato puree, sautéed broccolini

Duo of Desserts

Carrot Bundt Cake
Candied carrot strips, citrus cream cheese frosting

Vanilla Bean Panna Cotta
Cointreau soaked strawberries, rosemary cookie crumble