

The Grille

at Las Sendas

APPETIZERS

Chicken Wings **18**
Choice of: House or Smoked **Sauces:** Hot, Mild, Medium, Mango Habanero, Spicy Honey BBQ **Dry Rubs:** Salt & Pepper, Ponce, Sous, Jakes



Oysters Deluxe (GF) **24**
6 Fresh Oysters on a Half Shell Prepared with Shrimp, Scallops & Avocado, finished with Kosher Salt & Fresh Lime Juice. Served with a Spicy Citrus Sauce, Cocktail Dressing & Fresh Horseradish



Toritos Grande **22**
6 Caribbean Chilies Stuffed with Cream Cheese & Shrimp, Wrapped in Bacon & Fried. Finished with Fresh Lime Juice & Parsley. Served with Chipotle Aioli & Soy Lime Sauce

Jumbo Stuffed Shrimp **32**
Four Jumbo Shrimp Stuffed with Crab Meat, Wrapped in Bacon & Fried. Served with Honey Dijon Chipotle Aioli

Ceviche Del Mar (GF) **29**
Octopus, Shrimp & Scallops with Avocado, Heirloom Tomatoes, Cucumber, Cilantro & Red Onion with a Twist of Soy Lime Make This Ceviche Unique.



Doc's Nacho Platter **22**
Tri Color Corn Tortillas, Queso, Cheddar Jack Cheese, Black Bean Pico De Gallo, Smoked Prime, & Pickled Jalapenos. Topped with Crema. Served with Salsa & Guacamole.



Prime Rib Flatbread **22**
Shaved, Smoked Prime Rib, Mushrooms, Red Onions & Spicy Honey BBQ Sauce

Kebobs (GF) **Chicken 18 | Steak 24**
Choice of Chicken or Steak with Bell Peppers, Red Onion & Pineapple

Bruschetta **14**
Fresh Tomatoes, Crumbled Cheese, & Herbs served on a Crostini drizzled with Balsamic Reduction



Potstickers **14**
Pork & Vegetable filled served with our homemade Soy Lime & Sweet Chili Thai Sauces

Pork Bites **15**
Seasoned & breaded boneless pieces of pork, tossed in our homemade sweet spicy sauce

Pretzels & Queso **14**
Salted pretzel chips served with our house-made queso with andouille sausage

SALADS



Roasted Butternut Squash (GF) **18**
Warm Spiced Roasted Butternut Squash Pieces, Goat Cheese, Dried Cranberries & Chopped Candied Walnuts on top of Spring Mix Greens & Arugula. Tossed with Spiced Cider Vinaigrette

Classic Caesar **18**
Crispy Romaine, Parmesan Cheese & Croutons Tossed with our house Caesar Dressing



Moroccan (GF) **18**
Mint-Infused Red & Golden Beets with Cilantro, Mint & Pickled Red Onions. Drizzled with Mint Tea Dressing

Summer Kale (GF) **18**
Diced Watermelon & Pears, Berries, Blue Cheese, Cilantro, Mint, Basil & Chopped Candied Walnuts on top of Baby Kale Tossed in Honey Lime Dressing

Cajun Mango (GF) **18**
Diced Cajun Spiced Mangos, Chopped Roasted Peanuts, Cilantro, Mint & Basil on top of Spring Mix Greens & Tossed in Kewpie Dressing

Side **8**
Choice of House or Caesar Dressing for the House Salad, served on the side
Add Protein: 4oz NY Steak- \$15/ 6oz Chicken- \$9
4 Shrimp- \$15/ 4 Scallops- \$17/ 4oz Salmon- \$15
Extra Dressing: \$1.50

Soup of the Day
Cup \$8 or Bowl \$12

LIGHT FARE

All Sandwiches are Served with Your Choice of Side: French Fries, Sweet Potato Fries, Tater Tots, Side Salad, Upgrade to Truffle · GF Bread Options Per Request: Burger Buns, Deli Bread, Hoagies

Las Sendas Classic Beef Burger **18**
An 8oz Black Angus Burger Grilled to Your Liking, Topped with Lettuce, Tomato, Pickle, Onion & Thousand Island Dressing

Las Sendas Classic Chicken Burger **18**
An 8oz lean Chicken Breast Grilled, Topped with Lettuce, Tomato, Pickle, & Onion & Thousand Island Dressing

Smoked Prime Rib Sliders **20**
Three Juicy Sliders Topped with Grilled Onions & Cheddar Cheese. Served on a Pretzel Bun with Creamy Horseradish Sauce

Smoked Prime Dip Sandwich **19**
Slow Roasted Prime Rib Topped with Grilled Onions, Creamy Horseradish, & Provolone Cheese
Served Au Jus



Smoked BBQ Pulled Pork Sandwich **20**
Served on a Jalapeno Focaccia Bun, Pickles, Crispy Fried Onions, & House Slaw

Pastrami Sandwich **19**
Sliced Pastrami, Sauerkraut, Swiss Cheese & Thousand Island Dressing on Marble Rye Bread



Cubano **20**
Smoked Pork & Ham Steak, Provolone & Swiss Cheese, Pickles, Mustard & Mayo

DESSERTS

Tempura Fried Ice Cream **12**
Fried Vanilla Ice Cream Thats Wrapped with Pound Cake & Tempura Batter, then Fried! Served with Berries, Chocolate & Caramel Syrup, Whipped Cream & Crumble

German Chocolate Cheesecake **11**
Made in House with Semi-Sweet German Chocolate Chips, Pecans & Shredded Coconut

Parfait **15**
Choice of Mango or Espresso with Fresh Fruit & Crumble

Bread Pudding **14**
Our House Made Specialty Served with Vanilla Ice Cream & Topped with Caramel Sauce

Chef's Choice **12**
Chef's Weekly Choice of Pies or Cakes

**May contain raw or undercooked ingredients. Arizona State Food Code requires us to inform you that raw or undercooked meats, pork, poultry & seafood may increase your risk of food borne illness. 18% Gratuity Added To Parties Of 8 Or More.*