

GLOBAL FIRST COURSE

Vortilla Soup

Our signature soup. A rich chicken broth with chilies, cilantro, chicken breast, hominy, Monterey jack cheese, roasted peppers, black beans and crisp tortilla strips.
Petite.... 5.50 Bowl.... 7.95

CHIPS & SALSA

Fresh chips served with mild, roasted salsa fresca, salsa verde and haba ero salsa..... 5.99

Voodoo Shrimp

It's the voodoo that we doo. Four Colossal shrimp seared with a flavorful lightly spicy blackening seasoning. Served with a papaya-mango aioli, citrus aioli, avocado and pico de gallo.... 18

Calamari

Calamari steak cut into strips, breaded with Japanese bread crumbs and quickly fried.
Served with cocktail and sweet jalapeno cream sauces.... 11

Crab Bread Pudding

Delicious, lightly herbed, jumbo lump crab surrounded by a flavorful bread pudding. Topped with a touch of Brie cheese and served with a lemon butter sauce.... 14

Mussels Tampico

Prince Edward Island mussels.
Served "Tampico" style steamed in our smoky "Station" butter, white wine and chipotle broth.... 15

Sushi Nachos *

Choose between fresh ahi, salmon or diver scallops.
The nachos are served 4 ways. One in a spicy sesame sauce, second; served poke style, third; sesame seed coated and seared rare, then topped with avocado and wasabi aioli,
The fourth with a sweet chile and lime mix.
Served with seaweed salad.... 15

COWBOY SUSHI *

YES EVEN COWBOYS EAT SUSHI !!

Raw or lightly seared beef tenderloin atop matched, crispy potato croquettes served 4 ways
(1) Tex Mex (1) BBQ (1) Bacon (1) Horseradish.... 14

AHI CARPACCIO *

Paper thin raw ahi fillet, Thai cocktail sauce, cucumber spaghetti, avocado creme and wasabi-soy vinaigrette..... 14
Try salmon carpaccio..... 14

Baja-Sushi Roll *

Japan meets Mexico and they realize how much they have in common! Fresh Ahi, Salmon and Sea Bass are rolled in rice with chipotle and cilantro. The roll also contains poblano and red peppers, avocado, spinach and herbed cream cheese..... 15

Okonomiyaki

A delicate Japanese dashi crepe filled with pork and pickled vegetables, with Yuzu marmalade aioli and Hunan dipping sauces.... 11

Queso Dip

A tasty, creamy dip with chipotle chiles, jack and cheddar cheeses, sour cream, poblano and red peppers, cilantro and onions..... 9.50
Accompany the queso dip with chorizo, avocado, jalape o chiles and pico de gallo.... 3.50

LAMB MOLOTES *

Tender lamb hip, chargrilled, with a 9 spice mole rub.
We create a stack of lamb, fresh corn masa tortillas, jalapeno creme, pico de gallo and some secret ingredients!..... 13

DESERT TEARS

Four fresh jalape os, blanched and stuffed: 2 with chorizo and bleu cheese and the other 2 with shrimp and spiced cheeses.... 11

HUMMUS PLATE

Hummus made from white beans, sesame scented, with smoked paprika, tzatziki, kalamata puree, long stem artichoke, shaved onion and lemon zest. Served with Indian grill bread and raw vegetables.... 11

SOUTHWESTERN FONDUE

Asadero, Gruyere, Parmesan and Habanero Jack cheeses melted and blended with white wine and herbs.
Served with ciabatta bread cubes, raw vegetables, cilantro pesto and roasted tomato pesto.
For two.... 11 For four.... 15

A 20% gratuity will be added to parties of 8 or more. Complimentary bread service upon request

We offer petite portions of most of our entrees to allow for light dining: no split entrees please..if you must....\$5 split plate charge

* These foods can be cooked to temperature. The Maricopa Co. health department wants you to know that the consumption of uncooked or partially cooked foods may increase risk of food borne illness.

SALADS

GRILLED ICE WEDGE

Wedge of iceberg lettuce grilled and served with bleu cheese and southwest vinaigrette dressings.
Topped with bleu cheese crumbles and spiced pecans..... 9

House Salad

Mixed field greens with artichoke hearts, tomatoes, goat cheese and spiced pecans perfectly matched
with our southwestern vinaigrette
Petite..... 5 Regular.... 8

Caesar *

The classic salad with an authentic caesar dressing.
Petite..... 5 Regular.... 8

Spinach Salad

Tender spinach leaves with bacon, grape tomatoes, red onion, orange slices, goat cheese and candied cashews
tossed with a sweet and sour bacon vinaigrette.
Petite..... 5 Regular.... 8

Spinach and Chicken Salad

A dinner sized portion of the spinach salad above and to it we add grilled chicken breast.... 15.75

MOZZARELLA AND TOMATO SALAD

Fresh housemade mozzarella with heirloom tomatoes served with butter lettuce
drizzled with a balsamic dressing and basil pesto.
Petite.... 9 Regular.... 14

ROASTED BEET SALAD

House roasted red and yellow beets served alongside exotic bleu cheese crumbles field greens mix
and potato crisps with sweet balsamic duet of dressing.
Petite.... 9 Regular.... 14

Ahi Salad Oriental *

A chilled fillet of rare peppered ahi with baby field greens, cashews and an Asian vegetable medley with a wasabi soy vinaigrette.
Petite.... 13 Regular.... 18

Chinese Chicken Salad

Shredded chicken, tossed with an asian vegetable medley, orange segments, crispy won tons and our asian vinaigrette.
Petite.... 13 Regular.... 17

Care Filet Cobb *

Our version of the classic salad. Crumbled bacon, egg, olives, bleu cheese, avocado and pico de gallo on a bed of romaine and
spring mix. The crown is tender filet mignon. Your choice of dressing. We recommend our house vinaigrette.
Petite.... 13 Regular.... 18

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GLOBAL PASTA & SEAFOODS

Lobster Pasta Scampi *style*

Canadian lobster tail sauteed in a scampi butter with garlic and herbs. Accompanied by artichoke hearts, roasted tomatoes and fresh basil, blended with aged Asiago cheese and barchette shell pasta.

* Gluten free rice noodles available for additional \$ 2

Petite..... 21 Regular..... 27



Green Hornet Scallops *

This dish has a little sting. Giant sea scallops pan seared, sauced with a blend of green curry and chilies.

Served with cilantro rice and an Asian vegetable medley.

Petite..... 23 Regular..... 29

Fit to be Thai'd Noodles

A vegetable medley of straw mushrooms, bamboo shoots, snow peas, red peppers, asparagus and cilantro are stir fried with rice noodles in a light but flavorful Thai sesame sauce.

Vegetarian:	Petite..... 13	Regular..... 17
With Chicken:	Petite..... 16	Regular..... 20
With Beef:	Petite..... 17	Regular..... 21



Pad Thai'd Beef

Classicly inspired Pad Thai: Tender steak, grilled and tossed with peanuts, chile paste, coconut milk, bean sprouts, lime, cilantro, egg, and rice noodles.

Petite..... 17 Regular..... 21

Noodle Bowl

A rich and flavorful Kombu dashi broth with shrimp, pork, enochi and shiitake mushrooms, green onions, daikon and carrots. Served with rice noodles.

Petite..... 14 Regular..... 18

SEA BASS NO-KA-OI

Succulent sea bass pan seared and served with coconut forbidden black rice, asparagus chop sticks and a roasted-garlic chile butter.... Market

Salmon In-Time *

Fresh Scottish salmon fillet chargrilled and served atop wilted spinach leaves, goat cheese gnocci and crisp pancetta bacon.

Served with lemon-thyme brown butter sauce..... 24

Swordfish Piccata con Gusto

Fresh swordfish, chargrilled with an authentic piccata sauce topped with golden raisins, prosciutto, pine nuts and parsley oil.

Served with oven roasted tomatoes and housemade black pepper angel hair pasta..... 26

WALL EYED PIKE

Walleye Pike is potato and herb crusted, pan seared and served on top of wilted spinach leaves with a creamed corn veloute and a lemon-tomato butter.... 24



Jamaican-me-Crazy Paella

We combine mahi-mahi, andouille sausage, chicken breast, shrimp and mussels with coconut rice, okra, mango and pineapple.

We serve it in a spiced jerk broth 24

GLOBAL SPECIALTIES

Steak Bleu Diablo *

Tender Niman Ranch flatiron steak grilled. Accompanied by a masa relleno filled with chilies, bacon, tomatoes and scallions.

Served with a Point Reyes bleu cheese-tequila butter sauce and sauteed spinach.

Petite..... 21 Regular..... 27

Care Filet *

Chef Thomas is proud to offer the filets of Niman Ranch.

A flavorful, tender, natural beef filet mignon, pan seared in a nine herb brown butter.

Served with a special fettucine pasta primavera style.

Petite (5oz.).... Market Regular (10oz.).... Market

Texas Rubbed Ribeye *

A well marbled, Niman Ranch, natural beef ribeye steak rubbed with a mild but flavorful seasoning and chargrilled.

Served with sauteed sherried mushrooms and fettucine.

12 oz..... 29 16 oz..... 35

PRIME RIB *

Black pepper and garlic crusted Niman Ranch beef prime rib served with margarite mashed potatoes, and grilled seasonal vegetables.

Petite..... 23 Regular..... 29 Large..... 35

Berkshire Pork Chop *

Natural, prime tender American Kurobuta pork, coated with a special dry mole rub and chargrilled. Served with green chile mashed potatoes stuffed inside a poblano pepper.

The chop is topped with an avocado salsa crudo..... 27

Hunan Style Short Rib

Slow cooked beef short rib braised in a hoisin sauce and served with an Asian vegetable

mix, sauteed spinach and wasabi mashed potatoes.

Petite.... 16 Regular..... 22

BUFFALO MEATLOAF

Lean ground buffalo baked with onions, garlic and peppers.

Served with a tomato-mushroom glacé,

Station mac & cheese and seasonal vegetables.

Petite..... 16 Regular..... 22

Moroccan Chicken

The best available, natural "Rogers Farms" boneless chicken breast chargrilled and topped with a Moroccan style butter.

Accompanied by white bean hummus, grilled artichokes, kalamata olive relish, sun dried tomatoes, and grilled zucchini squash.

Petite 18 Regular24

Fit to be Trim

We take every health/diet philosophy, (low calorie, low fat, low carb, gluten free, sugar free, low salt, lean protein) and present them to you as one dish. Choose your protein, we add cauliflower risotto, grilled vegetables and pico de gallo tomato wedges.

Petite Filet market "Rogers Farms" chicken breast18

Ahi fillet.... 26 Swordfish fillet..... 26 Salmon fillet..... 24

Sea Bass..... market

Forbidden Duck

Roasted boneless duck breast served with an Asian style orange sesame sauce, coconut black rice and an oriental vegetable mix 23

Jambalaya

A classic from the Bayou. We cook Andouille sausage, crawfish, smoked chicken, shrimp and mussels in a flavorful Creole sauce. Served over cajun rice.

Petite 16 Regular21

LAMB AMERICANA *

Colorado lamb leg chargrilled and served with a sweet and sour cherry sauce.

Served with a goat cheese souffle and grilled vegetable.

Petite 19 Regular24

Veal Chop Saltimbocca *

Tender veal chop, grilled and served with a fresh fettucine pasta, sage caviar, roasted tomato and a prosciutto rose.

We would like to serve it medium rare..... 34

OUR Babies

We use our special dry rub and slowly braise our ribs for hours, then top them with a lightly spiced chipotle honey glaze and finish them on the grill.. Served with Station mac & cheese, grilled vegetables, and blackberry BBQ sauce.

\$7 split plate charge for this item.

Petite 18 Regular 25

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SOUTHWESTERN SPECIALTIES

Steak Tampiqueña *

A SIGNATURE DISH. Tender Niman Ranch flat iron steak, chargrilled and surrounded by a flavorful chile cheese sauce. Blackened shrimp are presented on top of chorizo grits, pico de gallo and black beans. Our Southwestern Surf & Turf!!
Petite..... 29 Regular..... 36

Elk Fajitas *

Tender elk flank steak, marinated with chiles and Sonoran seasonings, chargrilled and served with avocado, grilled vegetables, adobo, jalapeño creme, salsa verde and flour tortillas. 22

Mariscos Ala Baja

A mixture of shrimp, lobster, mussels and fresh fish slow cooked with jalapenos, onions and tomatoes in a flavorful light broth. Served with avocado fresca and cilantro rice..... 24

SHRIMP HABAÑERO

Large shrimp sauteed in butter with a flavorful habanero sauce, accompanied by chorizo grits filled with beans, corn, bacon, scallions and cilantro. Also served with a grilled vegetable skewer.
Petite..... 22 Regular..... 27

Santa Fe Pasta

Shrimp, scallops and jumbo lump crabmeat are sauteed and served with housemade red pepper pasta (lasagna style) with a sauce of tequila, shallots, serrano chilies, tomatoes, grilled asparagus and spices with a touch of cream.
* Gluten free rice noodles available for additional \$ 2
Petite.... 24 Regular..... 29

Pollo Fundido

Tender chicken filled chimichanga pillows topped with a lightly spiced, tasty cream cheese sauce. Served with Mexican rice and salad.... 15

Chile Relleno

Poblano chile served open face and stuffed with green chile pork, cheddar, jack, and asadero cheeses. Served with a delicate cheese sauce, roasted red chile sauce and green chile fideo..... 16

Vegetable Chile Relleno

Poblano chile served open face and stuffed with corn, black beans, cheddar, jack and asadero cheeses. Served with a delicate cheese sauce, roasted salsa and green chile fideo..... 14

ENCHILADAS FRUTA DE MAR

Three distinct seafood enchiladas.

One with large shrimp and our Santa Fe sauce: the second with jumbo lump crabmeat and covered with jalapeño creme, the third filled with Canadian lobster meat covered with flavorful lobster sauce. Served with fideo. 22

THE WHOLE ENCHILADA

Four distinct enchiladas.

One filled with green chile pork and served with chile verde sauce: the second with pulled chicken meat and Jalapeno creme sauce, the third with carne asada covered with a rich red sauce and a casero and jack cheese enchilada topped with tomato serrano sauce.... 19 Create a trio and pick three.... 16

TACOS

All items come with Mexican rice and a choice of refried beans, refried black beans or alubia frijoles
Choose: Corn, flour or flaky Cuitlacoche masa tortillas (flaky masa add \$1.50 per taco)

Carnitas

Crisped pork with lime, cilantro, onion, poblano peppers, guacamole and salsa verde.
1 Taco.....9.00 2 Tacos.... 12.99

Fish

Grilled, blackened mahi fillets with lime juice, cabbage, Pico de gallo, avocado and smoked jalapeño aioli.
1 Taco.....9.50 2 Tacos.... 13.99

Al Carbon

Seasoned steak, smoked cheddar cheese, pico de gallo and Chile Colorado sauce.
1 Taco.....9.50 2 Tacos.... 13.99

SHRIMP

Tender shrimp grilled with Sonoran spices. Topped with shredded cabbage, pico de gallo and papaya-mango aioli.
1 Taco.....9.50 2 Tacos.... 13.99

Chicken Tinga

Shredded chicken cooked in a sauce of tomatoes, onions, chipotles and garlic. Topped with lettuce, casero cheese and sour cream.
1 Taco.....9.00 2 Tacos.... 12.99

SPA-MEX

Spa Mex is a marriage of healthful spa cuisine and the great flavors of Mexican cuisine.
Spa-Mex uses fresh chiles, onions, peppers, tomatoes and herbs from Mexico and restricts the fats, carbs, sugars and salt that weigh down the ethnic dishes we love. We use butter lettuce, and thin sliced jicama to replace tortillas and taco shells and replace the rice and beans with chargrilled vegetables and fruits. The result is another example of the freedom and creativity that comes from

Carefree Cuisine.

Change any of the great taco plates to "Spa" merely by letting your server know.
Each plate is served with grilled vegetables, and fruit
The following taco plates are available:

	(1)	(2)
Shrimp Tacos	9.50	13.99
Ahi Tacos	9.50	13.99*
Salmon Tacos	9.50	13.99*
Swordfish Tacos	9.50	13.99*
Chicken Tacos	9.00	12.99
Carnitas Tacos	9.00	12.99
Al Carbon	9.50	13.99