

# Tastes Of The **MOHAVE GRILL**



## **Appetizers**

### **Edamame Beans**

Steamed, served hot with coarse salt and Cajun spice.

**9.00**

### **Hummus and Chips**

Roasted garlic and chipotle hummus, spiced flour tortilla crisps and corn tortilla chips.

**9.00**

### **Roasted Cauliflower**

Pan roasted, cumin, coriander, turmeric, fresh lime and cilantro.

**9.00**

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## **Entrées**

### **Scallops & Early Spring Greens**

Watercress and spinach leaves tossed with Green Goddess dressing and topped with artichokes, sweet drop peppers and five pepper crusted seared scallops.

**22.95**

### **Maltaise Salmon**

Baked Atlantic salmon on a bed of creamy roasted garlic risotto and asparagus finished with Blood Orange Hollandaise sauce.

**24.95**

### **Ancho Marinated Pork Tenderloin**

Pork tenderloin marinated with ancho peppers served atop roasted Yukon potatoes and seasonal vegetables finished with sweet and sour pomegranate reduction.

**24.95**

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## **Dessert**

Apple Tart Tatin  
Warm Chocolate Pecan Brownie  
Crème Brulee  
Queso Fresco Cheese Cake

**9.00**

*Want to try all the tastes of the Mohave Grill? Make it a three-course meal and choose a appetizer, entrée and dessert from our feature menu for \$37.00*