



# icha maajoh at the eagles nest

Fridays & Saturdays  
Bar & Lounge

11:00 - 8:00  
11:00 - 10:00

## STARTERS

shrimp cocktail - 6 jumbo shrimp with adobo cocktail sauce, shaved horseradish and grilled lemon wedges	16
seasonal fresh soup of the day garnished with fresh herbs and aromatic oils	7
cantaloupe and burrata with prosciutto, olive oil, honey, balsamic drizzle and basil	13

## SALADS

yavapai caesar salad with parmesan, fry bread croutons and grape tomatoes tossed in creamy cumin caesar dressing add chicken 5 or shrimp 8	12
icha maajoh house salad with heirloom carrots, cucumber, tomato sweet corn, local goat cheese with chia seed and white balsamic vinaigrette	11
chopped taco salad vine ripe tomato, avocado, cheddar cheese sour cream, shredded machaca beef, tepary beans black olives, tossed with romaine and fry bread croutons	17

## BREAKFAST ALL DAY

4 egg omelet with fries choice of diced ham, bacon crumbles, sausage tomato, onion, red pepper, green chilis, mushrooms or cheddar jack cheese.	16
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## ENTREES

fish tacos served with fries with chimichurri, cabbage, pico de gallo and poblano cream	15
grilled chicken wings with choice of buffalo sauce, yavapai jerk, bbq sauce or sweet chili sauce, carrot and ranch or blue cheese	15
griddled rubeen served with fries with corned beef, sauerkraut, swiss cheese and 1000 island dressing on rye bread.	15
grilled angus burger served with fries with charred red onions, vine ripe tomato and havarti cheese on a chia seed bun	15
crispy freshwater trout with wild rice, wild forest mushrooms and arizona citrus glaze	30
recado rubbed new york steak with sautéed broccolini, wild mushroom demi	36
native seed rubbed bone in short rib with garlic mashed potato and sherry caramel reduction	30
roasted herb chicken breast with pan seared heirloom baby carrots and white and brown tepary bean jus	28
fresh pappardelle pasta local succotash, napoles, tomato and black truffle sauce	25

## SIDES

truffle and parmesan dusted hand cut steak fries	8
beer battered onion rings	
garlic mashed potato	
pan seared heirloom baby carrots	
four cheese mac and cheese	
sautéed broccolini	
wild rice with wild forest mushrooms	
seasonal fruit cup	