



Appetizers

***CLASSIC SHRIMP COCKTAIL | 18 (GF)**
5 LARGE CHILLED PRAWNS
SPICY CILANTRO LIME COCKTAIL SAUCE

TRUFFLED ELOTE | 12 (GF)
CREAMY TRUFFLED ELOTE DIP, HOUSE MADE SALSA
FRESH CORN CHIPS

EVERYTHING EDAMAME | 11 (GF)
SESAME SEASONING, SOY GINGER SAUCE
SRIRACHA, LEMON

***BANGKOK SHRIMP | 18 (GF)**
5 LARGE PRAWNS, ROASTED CASHEWS, SCALLIONS
SESAME GINGER SLAW, SRIRACHA

Tacos

***CAJUN SHRIMP | 12 (GF)**
TROPICAL SALSA, SESAME GINGER COLESLAW

CHICKEN TINGA | 12 (GF)
HOUSE MADE SALSA, QUESO FRESCO
PURPLE CABBAGE, CILANTRO & LIME CREMA

Burgers & More

INCLUDES CHOICE OF FRIES OR SMALL
GARDEN OF EDEN SALAD.

ALL BURGERS MADE WITH 100% USDA PRIME
GROUND BEEF. GF BUNS AVAILABLE.

***DESERT BLUE BURGER | 15**
BLUE CHEESE, CARAMELIZED ONIONS, LETTUCE
TOMATOES, CHIPOTLE AIOLI

***MUTOMBO BURGER | 17**
SMOKED BACON, ONION RINGS
FRIED JALAPENOS, CHEDDAR CHEESE
PRICKLY PEAR BBQ SAUCE

LEMON HERB GRILLED CHICKEN PITA | 16
PICKLED RED ONION, TOMATO, CRISP CUCUMBER
HEIRLOOM ROMAINE, FETA, TZATZIKI SAUCE

VILLA GRINDER HOAGIE | 17
MESQUITE SMOKED TURKEY, GENOA SALAMI
PROVOLONE, ROASTED RED PEPPERS, FRESH PESTO
PEPPERONCINI, LETTUCE, SUNDRIED TOMATO AIOLI

SMOKED TRI-TIP TELERA SANDWICH | 17
HOUSE CURED & SMOKED TRI-TIP
FRESH HORSERADISH PICKLE CHIPS
BABY ARUGULA, PROVOLONE, MAYO
CHEF LINDSEY'S SWEET & SPICY MUSTARD

GARDEN OF EDEN WRAP | 14
CUCUMBERS, ARUGULA, TOMATOES, JICAMA
CARROTS, ONIONS, CHEDDAR CHEESE
HONEY CILANTRO CITRUS VINAIGRETTE

Salads

HEIRLOOM WEDGE | 16
BABY HEIRLOOM ROMAINE, CRISP BACON
CRUMBLD BLUE CHEESE, CHERRY TOMATOES
SOFT BOILED EGG, ZESTY BUTTERMILK RANCH

SOUTHWEST KALE CAESAR | 15
KALE & HEIRLOOM ROMAINE, SHAVED PARMESAN
ANCHO CROUTONS, PEPITAS, AVOCADO
PINK PEPPERCORNS, CHIPOTLE CAESAR

CHOPPED GREEK | 16
GARBANZO BEANS, CUCUMBER, CHERRY TOMATOES
KALAMATA OLIVES, RED ONION, FETA
SWEET RED PEPPER, PEPPERONCINI
GREEK LEMON YOGURT DRESSING

GOLDEN TEMPLE | 18
GRILLED OR FRIED SHRIMP, SPINACH, JICAMA
CARROTS, CUCUMBER, MANDARINS, CASHEWS
TANGERINE VINAIGRETTE

GARDEN OF EDEN SIDE SALAD | 8
FIELD GREENS, CUCUMBER, CARROTS
CELERY, CHERRY TOMATOES
HONEY CILANTRO CITRUS VINAIGRETTE

ADD TO ANY SALAD

CRISPY TOFU | 6

PRIME TRI-TIP | 16

WILD NORDIC SALMON FILET | 17

ALL NATURAL RED BIRD CHICKEN | 12

5 GRILLED ARGENTINE RED SHRIMP | 18

SUMMER GAZPACHO— CUP \$4 | BOWL \$8

RIPE TOMATOES, SEASONAL SUMMER FRUIT, FRESH HERBS, LIME

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

22% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE



Featured Item



\$5 PER PLATE DONATED TO THE VERDE VALLEY SANCTUARY ON BEHALF OF EDEN & THE VIN DE FILLES PROJECT

BOLOGNESE | 28

SLOW SIMMERED BEEF RAGU,
GARLIC HERB PAPPARDELLE, GRILLED SOURDOUGH, SHAVED PARMESAN

Entrées

Pasta & Seafood

PRIME STEAKS | 55

ALL CUTS ARE USDA PRIME

*RIBEYE 12 OZ
OR

*FILET MIGNON 8 OZ

SERVED WITH

PEPPERED BACON & TOMATO JAM
GRILLED BROCCOLINI
TRUFFLE FRIES OR GARLIC PARMESAN WHIPPED
POTATOES

STEAK FRITES | 27

MARINATED & GRILLED PRIME TRI-TIP
SOUTHWEST CHIMICHURRI, TRUFFLE FRIES
PECORINO ROMANO, BLACK GARLIC RANCH

ROASTED HALF RACK OF LAMB | 32

CITRUS OLIVE CHUTNEY, FINGERLING POTATOES
ROASTED CARROTS WITH PISTACHIO DUKKHA

GRILLED BEELERS PORK TENDERLOIN | 32

TOMATILLO LIME PURÉE, COUSCOUS
FRESH STONE FRUIT & FRESNO CHILI RELISH

CHICKEN PICCATA | 25 (GF)

RED BIRD BREAST, LEMON CAPER HERB SAUCE
SEASONAL VEGETABLES
GARLIC PARMESAN POTATOES

GARDEN OF EDEN STIR FRY | 22 (GF)

SNOW PEAS, CARROTS, BROCCOLI, PEPPERS
GINGER TERIYAKI SAUCE, SESAME SCALLION RICE

PESTO LINGUINE | 22

BABY SPINACH, TOMATO BASIL SALSA
BLACK OLIVES, ARTICHOKE HEARTS
CREAMY PESTO SAUCE, GRILLED SOURDOUGH,
SHAVED PARMESAN

SEAFOOD SCAMPI | 38

ALASKAN SNOW CRAB & ARGENTINE RED SHRIMP
WINE HERB SAUCE, PASTA, GARLIC, LEMON
GRILLED SOURDOUGH, SHAVED PARMESAN

*WILD NORDIC SALMON FILET | 32

PESTO GLAZE, TOMATO BASIL SALSA
BALSAMIC REDUCTION
SEASONAL VEGETABLES
GARLIC PARMESAN POTATOES

*JUMBO SCALLOPS | 38

DAYBOAT DRY SEA SCALLOPS
CRISPY & CREAMY POLENTA CAKES
ROMESCO SAUCE, GRILLED BROCCOLINI
CRISPY PROSCIUTTO

FISH N CHIPS | 24

BEER BATTERED ICELANDIC FRESH COD, CHIPS
LEMON CAPER DILL TARTAR SAUCE
SESAME GINGER KALE SLAW

SHRIMP N CHIPS | 22

5 ARGENTINE RED SHRIMP, CHIPS
CILANTRO LIME COCKTAIL SAUCE
SESAME GINGER KALE SLAW

A LA CARTE

TRUFFLE PARMESAN FRIES 9 / SWEET POTATO FRIES 8 / REGULAR FRIES 6
SESAME GINGER KALE SLAW 4 / SEASONAL VEGETABLES 5 / CRISPY TOFU 6
*WILD NORDIC SALMON FILET 17 / *5 GRILLED ARGENTINE RED SHRIMP 18
ALL NATURAL RED BIRD CHICKEN 12 / PRIME TRI-TIP 16

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