


POCO DIABLO
RESORT
SEDONA
Dinner

Starters

CRAB CAKES*

(2) Maryland Style Crab Cakes
served with a chipotle aioli
\$10.95

COCONUT SHRIMP*

Coconut battered shrimp, fried
to a golden brown. Served with an
orange-marmalade dipping sauce
\$9.95

CALAMARI STRIPS*

Lightly breaded strips of calamari,
fried golden brown. Served with a spicy
cocktail sauce
\$6.95

**ROMA TOMATO AND
AGED BALSAMIC
BRUSCHETTA**

A tomato based tapenade atop freshly
toasted bread, served with fresh mozzarella
and drizzled with an aged balsamic vinegar
\$5.95

**BAKED ASPARAGUS
FINGERS**

Tender baby asparagus and shredded
pepper jack cheese wrapped in a puff pastry
served with a chipotle ranch dipping sauce
\$7.95

**SPINACH AND
ARTICHOKE DIP**

Cream cheese, chopped spinach and
artichokes blended together and topped
with melted parmesan cheese. Served with
house-made tortilla chips
\$5.95

POCO ONION RINGS

Sweet onions, hand breaded in our own
seasoned flour and lightly fried to a golden
brown. Served with a zesty dipping sauce
\$4.95

Soups

Soup of the Day
\$2.95

Vegetarian Soup
\$3.95

Salads

**POCO PREMIER
SALAD**

Mixed field greens, tossed with
sliced grapes, candied walnuts,
crumbled Roquefort cheese.
Served with a Cabernet
Sauvignon Vinaigrette
on the side
\$6.95

CLASSIC CAESAR

Crisp romaine lettuce,
shredded parmesan cheese,
house-made croutons, creamy
Caesar dressing
\$6.95

WEDGE SALAD

Wedge of iceberg lettuce,
tomato wedges, bacon bits, bleu
cheese crumbles and dressing
\$7.95

Add Grilled
Chicken*
\$3.95

Add Shrimp* (4)
\$6.95

Add 6oz
Salmon* Filet
\$6.95

Add 6oz
Flat Iron Steak*
\$7.95

Split Plate Charge is \$5.00

A 20% Gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk for food-borne illness

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Entrees

BABY BACK RIBS*

A full slab of our baby back ribs
slow cooked and glazed with the chefs own
prickly pear BBQ sauce
\$20.95

ROASTED CHICKEN*

A juicy, half chicken
Basted and slowly
oven-roasted until crispy
\$15.95

**10oz BONE-IN GRILLED
PORK CHOP***

Marinated in Oak Creek Amber Ale
and apple cider vinegar
\$18.95

8oz FILET MIGNON*

A melt-in-your-mouth, beef tenderloin
grilled to perfection, topped with a
cabernet-blue cheese butter
\$23.95

SEARED SALMON*

Pan seared filet of salmon
with a honey-maple-lemon glaze
\$19.95

**10oz NEW YORK
STRIP STEAK***

With its own distinctive taste,
seasoned and charbroiled
\$21.95

**RED ROCK
GRILLED SHRIMP***

Two skewers of shrimp
basted with scampi butter and
Chef's special seasoning
\$18.95

12oz RIB EYE STEAK*

Natural marbling makes this one
of the richest, most flavorful
steaks anywhere
\$22.95

**PAN SEARED
MOUNTAIN TROUT***

Butterflied filets of mountain trout
dusted in Chef's own seasoned
yellow cornmeal mixture
\$15.95

POCO DIABLO LAMB*

Grilled lamb tenderloin
with a cherry demi glaze
\$22.95

Sides

Choose any two of the following sides to accompany your entrée.
An additional side for only \$2.95 each

Cup of Soup
Poco Premier Salad
Classic Caesar Salad
Wedge Salad

Seasonal Vegetables
Wild Rice Pilaf
Coleslaw

Poco Seasoned Fries
Macaroni and Cheese
Garlic Mashed Potatoes

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