

TIDBITS

FRENCH ONION DIP \$12

caramelized onions, whipped cheese + house-made potato chips*

GRILLED SHRIMP COCKTAIL \$15

atomic horseradish, fried fresno chilies + grilled lemon*

FRITTO MISTO \$25

fried shrimp, calamari, crab, clams, peppers, onions + charred lemon aioli*

STEAMED CLAMS + MUSSELS \$15

fresh corn, shallots + chardonnay herb broth*

ROASTED BONE MARROW \$22

pork belly jalapeño marmalade, house-made grilled bread + pickles*

WOOD-FIRED FOIE GRAS \$20

nutter butter cookie, pickled grapes, confit shallots + saba*

EVERYTHING SPICE ROASTED PORK BELLY \$14

everything but the bagel seasoned + roasted pork belly, cinnamon whipped cream cheese, pickled red onion + truffle hot sauce*

HAMACHI CRUDO \$16

pineapple vinegar, jalapeno, warm pine nut miso + soy truffle ponzu*

CHARCUTERIE BOARD \$25

cured meats, assorted cheeses, fruit, nuts, sweets, jams, pickles, mustard + grilled house-made toast*

GRILLED OCTOPUS \$22

pepperonata, chorizo meatballs, pickled fennel + evoo*

CHEF'S WHIM \$25

allow our chefs to be creative with making you a completely unique appetizer that you aren't likely to forget!*

THE PEPPERMILL STEAKHOUSE

established 2019 | chad + becky bolar



@peppermillsteakhouse



@peppermillaz

MAIN COURSES

MISO TERIYAKI WOOD-FIRED FILET \$43

spam fried rice, soy garlic buttered bok choy + duck fat hollandaise*

GRILLED ANCHO-CRUSTED NEW YORK STRIP \$43

16 oz new york strip steak, fried loaded potato doughnuts, buttered asparagus + au poivre sauce*

THE PEPPERMILL SURF + TURF \$72

lobster newburg, short rib grilled cheese, mac + cheese, bacon-wrapped asparagus*

BONELESS RIBEYE STEAK \$47

24 oz ribeye, lemon radish + arugula salad + gnocchi pasta salad*

THE PEPPERMILL STEAK + FRITES \$31

hanger steak, sautéed shallots, horseradish chimichurri + french fries*

WOOD-FIRED CHICKEN VESUVIO \$29

chicken breast, english peas, potato wedges, shallots + black garlic white wine herb sauce*

GRILLED VIETNAMESE LAMB \$41

sautéed spicy zucchini, green papaya slaw + peanut sauce*

DUO OF DUCK \$47

orange-cured crispy duck leg, chamomile tea poached duck breast, honey-roasted parsnips, sautéed sesame spinach + spiced port reduction*

SHAKE + BAKE PORK CUTLET \$37

green apple truffle risotto, crunchy napa peanut slaw + powdered molasses*

THE PEPPERMILL BURGER \$16

8oz brisket + short rib patty, red pepper jam, house cheese blend, black garlic bone marrow aioli, crispy pork belly, lettuce, tomato, onion + french fries*

SHRIMP PO BOY SANDWICH \$15

fried shrimp, remoulade, shaved iceberg lettuce, tomatoes + french fries*

GRILLED CHEESE SANDWICH \$13

truffle honey mustard, four-cheese blend, onion jam + french fries*

BBQ CHICKEN SANDWICH \$18

fried chicken breast, coffee + coca cola bbq sauce, slaw, spicy pickles + french fries

CHEF'S WHIM \$50

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SALADS

GRILLED BROCCOLI CAESAR \$12

grilled broccoli head, white truffle caesar, pickled red onion, lardons, roasted tomatoes + parmesan tuiles*

GRILLED WATERMELON SALAD \$12

crumbled feta, ripped mint leaves, red onions, saba + crispy speck*

SUMMER CITRUS SALAD \$12

arizona-grown citrus, avocados, beet puree, arugula, hazelnuts, pickled goat cheese + peppercorn dressing*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."