



APPETIZER COURSE

(Choose one appetizer per 3 people)

WATER CHESTNUTS

Marinated in teriyaki and wrapped in Nueske's bacon from Wisconsin. Served on cucumber and radish slices with a honey dip.

HELL'S FIRE CHIPS

Our homemade potato chips, crumbled bleu cheese, and AZ Gunslinger hot sauce.

DIPPING FRIES

Waffle fries with remoulade, spicy chili ketchup, and buffalo-bleu dips.

SHRIMP COCKTAIL

A plate of Mexico's finest jumbo shrimp from the Sea of Cortez, served chilled, with cocktail sauce.

SALAD COURSE

(Choose one salad per person)

DINETTE FOUR SEASONS SALAD

Fresh leaf lettuce, cherry tomatoes, radish sprouts, avocado, black olives, cabbage, carrots, cucumbers, and bell peppers.

Served with your choice of dressing.

CLASSIC CAESAR SALAD

Classically prepared with fresh garlic, anchovy, parmesan, and croutons.

MAIN COURSE

(Choose one burger, sandwich, or plate per person)

BURGERS*

Our flavorful burger patties have been ground fresh and delivered everyday by our local butcher, French's Meat Shoppe, for more than 30 years.

Served with waffle fries, fresh fruit, and raw vegetables.

THE BURGER

Your choice of raw, grilled, or burnt onions. Lettuce and tomato upon request.

Add mama Jane's sweet-mustard relish for \$2

THE CHEESEBURGER

One or all of these cheeses: american, swiss, cheddar, and colby.

Add Nueske's bacon \$3

THE BIGGER MAC

1000 island dressing, lettuce, american cheese, pickles, and onions on our toasted sesame roll.

BURGER AU POIVRE

Crusted with black peppercorns and topped with a minced red onion burgundy sauce.

BURGER AU POIVRE II

We've added melted bleu cheese and thick Nueske's bacon to our Burger Au Poivre.

BURGER LAS BRISAS

Topped with melted monterey jack cheese, avocado, jalapeños, lettuce, onions, and a touch of salsa.

SANDWICHES

Served with fresh fruit, raw vegetables, and waffle fries (unless otherwise stated).

7353 CLUB

A delectable triple-decker sandwich of your choice:

1) Chicken & Bacon 2) Chicken & Avocado 3) Bacon & Avocado

Comes with lettuce, tomato, bell pepper, cucumber, and Hellmann's mayonnaise.

Sliced hard-boiled egg can be added upon request.

THE B.L.T.

Our B.L.T. is generously prepared with Nueske's applewood-smoked bacon, leaf-lettuce, and select tomatoes, topped with Hellmann's mayonnaise.

Sliced hard-boiled egg can be added upon request.

PORTOBELLO MUSHROOM

Grilled portobello mushroom, topped with our homemade tomato jam, grilled onions, and fresh potato chips, on our toasted italian roll.

ALL AMERICAN GRILLED CHEESE

A combination of american, cheddar, colby, and swiss cheeses with thick Nueske's bacon and tomato slices. It's truly the best.

PICNIC CHICKEN

Chilled and sliced chicken breast, pear, pecan halves, gorgonzola cheese, mayonnaise, mustard, with romaine lettuce, on both pumpernickel and white breads.

Served with fresh fruit as the side.

CHICKEN SANDWICHES

All sandwiches are made with more than a half-pound of grilled, boneless, chicken breast. Served on a toasted Italian roll, with waffle fries, fresh fruit, and raw vegetables.

AZ88 CHICKEN

Grilled in buffalo sauce, topped with sautéed celery and our creamy bleu-cheese dressing.

Spicy hot!

ELSA'S CHICKEN

Grilled in a ginger-soy Dragon sauce, with mammoth pecans, bell peppers, and our zesty honey-mustard.

HOT PEPPER CHICKEN

Marinated in lime juice, topped with honey-grilled jalapeño peppers.

CHICKEN CALABRESE

Covered with a combination of mushrooms, bell peppers, onions, and red pepper flakes, all sautéed in butter.

CHINA LIL'S CHICKEN

Grilled in teriyaki sauce. Topped with sautéed mushrooms, broccoli, and bell peppers.

THE CHICKEN

Simply grilled in butter. Comes with mayonnaise. Lettuce and tomato upon request.

PLATES

BONFIRE CHICKEN

Savory grilled chicken, served with red potatoes, citrus slaw, and pickled-peppadew-peppers.

TUNA NIÇOISE *

Seared rare Ahi tuna, red potatoes, black olives, french green beans, red bell peppers, snow peas, pea pods, hard-boiled egg, with dijon-vinaigrette.

GRILLED VEGETABLES

A fresh and generous assortment of grilled vegetables, served with a tangy dip.

ASIAN SHRIMP

Served with snow peas, pea pods, water chestnuts, green beans, bell peppers, and toasted sesame seeds. Served on a bed of egg noodles with a sweet and spicy ginger-soy sauce.

HALIBUT*

Half a pound of Atlantic halibut white-fish, pan-seared with lemon, capers, white wine, and garlic butter. Served with baby red potatoes and grilled green beans.

DESSERT COURSE

(One dessert per 2 people)

CHOCOLATE MOUSSE CAKE

Local pastry legend Tracy Dempsey creates this decadent fleur de sel caramel chocolate mousse cake. We garnish it with Kopp's hot fudge, butterscotch, and fresh whipped cream.

**Our halibut, burgers, and tuna are cooked to order and our salmon is a smoked product. A consumer advisory from the health department states that there is increased health risk when eating undercooked seafood. Foods may include peanut oil or have trace amounts.*