

Appetizers

* **Green Lip Mussels**
in a White Wine Herb Butter Broth
7.75

* **Salmon Cakes**
with Lemon, Caper Remoulade
7.25

Insalata di Pane
Olives, Tomato, Capers, Mozzarella,
Pesto, Toasted Breads with Extra Virgin
Olive Oil and White Balsamic Vinegar
6.25

Baked Artichoke Dip
made with Herbs, Spinach and Cheese
6.75

Wood Fired Pizzas

Alfredo and Shrimp
Rock Shrimp, Red Onion, Spinach, and Fresh Herbs
on Alfredo Sauce with Italian Cheese
14.75

Southwest Chicken
Jack Cheese, Cheddar Cheese, Romano Cheese and
Cilantro Tomato Sauce with Roasted Chicken,
Red Bell Peppers and Jalapeño Chilies
10.00

Portabella Mushroom
Fresh Spinach, Sliced Portabellas, Roasted Red
Peppers, Artichoke Hearts, Brie and Parmesan Cheese
9.75

Mediterranean
Mozzarella Cheese, Roasted Red Peppers, Artichoke
Hearts, Zucchini, Kalamata Olives, Red Onion,
Fresh Basil and Feta Cheese
9.75

Four Cheese
Romano, Mozzarella, Parmesan and Feta Cheese
with Roasted Garlic Tomato Sauce
8.75

The Maddie
Italian Sausage, Italian Cheese Blend, Portabella
Mushrooms on a Zesty Marinara Sauce
9.00

Weird Science
Create Your Own Pizza using a
Combination of our Delicious Toppings!
10.95

Desert Flour Bakery and Bistro

Open for Breakfast and Lunch Monday - Saturday from 7 am - 3 pm
and Dinner Wednesday - Saturday evenings from 5 pm - 8:30 pm
Open Sundays from 8 am - 2 pm



6446 Hwy 179 Sedona, AZ
928-284-4633

Sunset Menu Available
from 5 - 6 pm

Serving a Wide Variety of Fresh Breads, Pastries and Desserts Baked Daily Since 1994!
Catering and Personalized Cakes and Desserts Available Upon Request.

Entrees

All entrees come with a salad and choice of Oven Roasted Potatoes, Roasted Red Mashed Potatoes or Saffron Rice

* **Marinated Charbroiled Choice Ribeye**
Topped with Portabella Mushrooms
and Melted Cheeses
17.75

Citrus Cured Salmon
with Lemon Caper Butter Sauce and Vegetables
15.75

Stacked Chicken Enchiladas
with Ranchero Beans, Sour Cream and Salsa
13.75

Sirloin of Beef Caldillo
with Ranchero Beans, Sour Cream and Salsa
14.75

* **Charbroiled Steak & Pablano Enchiladas**
with Ranchero Beans, Saffron Rice,
Sour Cream and Salsa
14.75

* **Pork Schnitzel**
with Caper Butter, Grilled Tomato and Vegetables
15.75

Sizzling Fajitas
Choice of Charbroiled Chicken Breast, Sirloin Beef,
or Tiger Shrimp - Served with Ranchero Beans,
Saffron Rice, Pico de Gallo Salsa, Sour Cream,
Hot Flour or Corn Tortilla
Chicken - 16.75 Beef - 17.75
* Shrimp - 19.75

Chicken Fried Steak
with Chimayo Chile Gravy and Vegetables
14.75

Baked Vegetable Pasta
with Creamy Marinara Sauce and
Italian Blended Cheeses
13.75 with Ham 14.75

Bistro Sandwiches & Salads

Pork Tenderloin

Served on Grilled Apricot Walnut
Bread with Grilled Potatoes and
a House Salad on the Side
9.75

Grilled Chicken Breast

with Tomato, Monterrey Jack Cheese
and Guacamole. Grilled Potatoes
and House Salad on the Side
9.75

Bistro Salad

Mixed Greens, Hard Boiled Eggs, Red
Potatoes, Smoked Ham, Red Onion,
Borsini Cheese and Olives
9.75

with Chicken
10.75

with Grilled Citrus Cured Salmon
12.75

Small House Salad

3.25

Kid's Menu

Hot Dog with Grilled Potatoes and Fruit
5.75

Grilled Cheese Sandwich with Grilled
Potatoes and Fruit - 5.75

Macaroni & Cheese 6.75

Linguini with Marinara Sauce and
Toasted Cheese Bread
6.75

Soup of the Day
Cup - 2.75 Bowl - 4.75

There is a \$3.00 Split Plate Charge. There Will be an Automatic
Gratuity of 20% added to any Parties of Six or More.

We will cook any entree to your specifications. The "State
Food Code" advises consuming undercooked meats, poultry,
shellfish, or eggs may be harmful to your health.
For more information, ask management.

* These Items are not Part of the Sunset Dinner Menu
Menu Drawing and Graphic Design by
Abydos Enterprises - www.magictails.com/abydos.html