

THE COVENANT

PARADISE VALLEY
GM- JONATHON WOO

DINNER MENU

- A HANDSHAKE DEAL -

CRAB CAKE *fresh lump crab, mustard sauce, charred lemon, served on a bed of arugula* 16

HUMMUS BOARD *roasted vegetables, toasted pine nuts, house made pita, basil pesto, orange blossom honey* 16

CHARRED OCTOPUS *roasted potatoes, chorizo, smoked tomato broth* 16

CHARCUTERIE BOARD *rotating selection of artisanal meats, orange blossom honeycomb, hand-rubbed sea salt and wildflower honey cheese, Danish blue cheese, piquillo peppers, roasted almonds, olives, house bread* 19

POKE TUNA* *crispy wonton crackers, wakame, daikon, toasted sesame, edamame, tobiko, spicy aioli, sweet soy* 16

SHRIMP & CRAB CEVICHE* *persian cucumber, tomato concasse, chilies, carrot, hearts of palm, avocado, crispy wontons, citrus broth* 14

ROASTED TOMATO SOUP *served with a pesto drizzle, and mini grilled cheese crostini* 7

GOAT CHEESE BRUSCHETTA *toasted pistachio, dried arizona dates, mint, orange blossom honey, beet reduction drizzle* 11

SALADS

BEET & GOAT *bed of arugula, layered gold & red roasted beets with a honey-thyme goat cheese, with a chive oil and beet reduction drizzle* 13

THE CHOPPED* *romaine, smoked salmon, toasted pepitas, blue cheese crumbles, tomato concasse, toasted farro, dried arizona dates, persian cucumbers* 14

FETA & MELON *brined melons on arugula with crumbled feta, avocado, jicama, chili dust, chili lemon vinaigrette* 11

SALADE NIÇOISE* *pepper-crust ed ahi tuna served rare, fresh greens, haricots verts, hardboiled egg, roasted potatoes, cherry heirloom tomatoes, niçoise olives, basil & tarragon, and a simple vinaigrette* 15

KALE RUSTICO* *chopped kale, shaved brussel sprouts, shaved cauliflower, herb pita crostinis, toasted prosciutto, parmesan dust, and a lemon tahini dressing* 14

LEMON-THYME PULLED CHICKEN 6 / PEPPER-CRUSTED AHI TUNA 8 / HANGER STEAK 7
TIGER PRAWNS 7 / SEARED SCALLOPS 10 / SALMON 10

MAINS

CHEF'S INSPIRATIONS

(market price)

We update our menu regularly to highlight the season's best seafood, prime meats, and local produce. Ask your server what is on the chef's table tonight.

CHORIZO CHILE RELLENO *local chorizo, roasted corn, potatoes, crumbled feta, toasted bread crumbs, corn crema, shishito oil* 19 *add over easy egg* 2*

FIRE BRAISED SHORT RIB* *farro risotto, roasted vegetables, smoked tomato pan sauce, onion foam* 25

CHEF'S CHEDDAR MAC *andouille sausage, tiger shrimp, trinity pepper relish* 21

FLAT IRON STEAK* *8oz flat iron steak, truffle mashed potatoes, seasonal vegetables, chimichurri butter* 29

HALF ROASTED CHICKEN *truffle mashed potatoes, roasted vegetables, pan sauce* 26

PAN SEARED SCALLOPS* *polenta cake, citrus beurre blanc, roasted vegetables, orange segments* 32

BRAISED BEEF RAVIOLI *stuffed with short rib, creamy pesto sauce, toasted pine nuts, crispy prosciutto* 21

CHORIZO BURGER* *1/2 pound burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad* 18

GIOPPINO *shrimp, scallops, octopus, market fish, chorizo, fingerling potato, coconut milk, garlic tomato broth, with focaccia* 34

GEDAR PLANK SALMON *atlantic salmon, roasted vegetable medley, maple mustard glaze* 27

FRESH FISH OF THE DAY *served with seasonal side dish M.P. (available after 3pm)*

SKILLET FRIES 5 / FARRO RISOTTO 6 / SEASONAL VEGETABLES 5
BRUSSEL SPROUTS 6 / POLENTA CAKE 6 / TOMATO SOUP with pesto drizzle 6

EAT & DRINK LOCAL

We are happy to support our local community of farmers and artisans.

We proudly source from these local purveyors:

Blue Sky Farms, Arizona Microgreens, Crockett Honey, Crow's Dairy, Danzeisen Dairy, Briggs & Eggers Orchards, Passport Coffee Roasters, M.A.D. Sausage, Ramona Farms, and many more.

Some items will have limited availability. We cannot guarantee steaks prepared "medium well" or above.

If you have allergies, please alert us as not all ingredients are listed.

*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.