

THE COVENANT

PARADISE VALLEY

GM- JONATHON WOO

-A HANDSHAKE DEAL-

LUNCH MENU

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, 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 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, honey, beet reduction drizzle* 11

SALADS

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

CHOPPED SALAD* *smoked atlantic lox, romaine, 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

LUNCH

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

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 brisket burger, bacon, chorizo, havarti cheese, lettuce, tomato, over easy egg, brioche, with house salad* 18

SHORT RIB DIP *talleggio cheese, caramelized onion & fig, garlic aioli, au jus, house baguette, with house salad* 17

GRILLED CHEESE MELT *white cheddar, sugar cured bacon, heirloom tomato, sourdough, with tomato soup, pesto* 12 *add pesto chicken +5, add braised short rib +5*

COVENANT WRAP *whole wheat tortilla filled with house-made hummus & fresh assorted vegetables including tomato, cucumber, roasted red pepper, smashed avocado and spinach drizzled with pesto and honey, served with house salad* 13

CHICKEN ROMESCO SANDWICH *slow-roasted pulled chicken, mozzarella, baby greens, shaved prosciutto, basil, tomato, lemon aioli, balsamic vinegar drizzle, with house salad* 14

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

SKILLET POTATOES 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.