

DINNER MENU:

Southwest Appetizers

**SOUTH TEXAS TORTILLA SOUP**

Traditional Mexican soup thickened with tortillas to add a delicate corn flavor. Bowl 4.29 Cup 3.29

**POBLANO CHICKEN CHOWDER**

A rich creamy chowder flavored with poblano peppers and roasted chicken. Bowl 4.49 Cup 3.49

**PUEBLO HOUSE SALAD**

Fresh field greens tossed in our honey chipotle vinaigrette and topped with Roma tomatoes, red onions and carrots. 4.29

**SOUTHWEST CAESAR**

A favorite combination of romaine lettuce, Caesar dressing, tortilla strips and Parmesan cheese. 4.29

**CORN CRUSTED CALAMARI**

Served with chipotle remoulade sauce. 8.95

**SEAFOOD FLAUTAS**

Shrimp, salmon and baby scallops stuffed in a chipotle tortilla with jack cheese and green onions.

Served with cilantro sauce. 8.95

**ROASTED ARTICHOKE QUESO DIP**

A rich cheese dip flavored with pico de gallo, roasted artichokes and pepper jack cheese. Served with flour tortillas and chips. 7.79

**SEDONA SPRING ROLLS**

Flour tortillas wrapped around a savory combination of chicken and vegetables. Served crisp with our BBQ sauce and tossed greens. 8.79

**COYOTE SAMPLER**

Chef's selection. Plenty for sharing . . . 14.99

Sandwiches & Salads

**SOUTHWEST CHICKEN SANDWICH**

Adovo-grilled breast topped with Monterey Jack and portabella mushrooms. Served on our toasted signature bun with tossed greens, chipotle mayonnaise and crisp fries. 9.29

**BLACKENED TUNA SANDWICH\***

Served on our fresh jalapeño cheddar bun, with lettuce, tomato and chipotle mayonnaise. Served with crisp fries. 10.95

**CANYON CLASSIC BURGER\***

Pepper Jack cheese, bacon, and our smoky BBQ sauce on a signature bun with tomatoes and field greens. Served with crisp fries. 9.29

**BLACKENED SALMON CAESAR\***

Grilled salmon served over a Southwest Caesar with capers, Parmesan cheese and Roma tomatoes. 10.95 with Chicken 9.95

**SEARED AHI SALAD\***

Ahi tuna seared rare and chilled. Served over fresh greens tossed with a light sesame vinaigrette, sliced apples, carrots, sweet red onion and radish sprouts. Topped with crisp wonton strips 10.95

**GRILLED CHICKEN SALAD**

Fresh field greens tossed in a balsamic-cotija dressing with sweet bell peppers, toasted pine nuts, crispy capers and tomatoes. 10.89

Pasta

**DESERT FIRE PASTA**

Shrimp and fresh mushrooms over angel-hair pasta in a jalapeño cream sauce. Topped with Parmesan cheese and pico de gallo. 14.25

**ADOVO CHICKEN PASTA**

Penne pasta tossed in a roasted pepper cream sauce with strips of grilled chicken and broccoli. Topped with Parmesan cheese 13.95

**GRILLED VEGETABLE PASTA**

Marinated vegetables, flame-grilled and served on angel-hair pasta tossed with spinach, black beans and garlic soy sauce. 10.95

add Chicken 3.00 add Shrimp 3.29

**DEL RIO SHRIMP PASTA**

Sautéed shrimp in a garlic lobster cream sauce. Tossed with fresh tomatoes, Parmesan cheese and served over penne pasta. 14.25

Sams -Mex

**APPLEWOOD SMOKED PECAN SALMON**

Lightly smoked Atlantic salmon, topped with spicy pecans and served over sautéed spinach and smashed sweet potatoes. Served with a light red papaya sauce. 15.95

**FIRE GRILLED TUNA**

Served with oven-roasted vegetables and Santa Fe rice, with avocado fan and painted with chipotle sauce. 14.95

**CHILE RUBBED SIRLOIN**

A mild blend of seven herbs and spices on an 11-oz. sirloin. Fire-grilled and served with sautéed spinach and chile mashed potatoes. 14.95

**PECAN-CRUSTED CRAB CAKE**

Roasted corn and poblano peppers are blended with crab and seared with a pecan crust. Served with tossed field greens, snakebite bean salad and remoulade sauce. 12.95

**SANTA FE STUFFED CHICKEN BREAST**

Stuffed with an herb-goat cheese mix and served over a roasted red pepper cream sauce with a pine nut and cilantro pesto, grilled asparagus and southwest rice. 15.95

**RED ROCK MEATLOAF**

Ground beef meatloaf with peppers, bacon and onions topped with roasted tomato BBQ sauce and served with mashed potatoes and grilled corn-on-the-cob. 13.49

**CANYON CARNE ASADA**

Fire-grilled sirloin served with southwest rice, black beans and grilled peppers and onions. . . A classic! 14.95

**STEAK AND CAKE**

Our chile-rubbed sirloin accompanied by our pecan-crusted crab cake. Served with mashed sweet potatoes, seasonal vegetables and remoulade sauce. 20.95

Tacos & Quesadillas

**BLACK AND BLEU QUESADILLA\***

Fire-grilled fajita steak sliced and served in a crisp flour tortilla with red onion marmalade and Monterey Jack & Bleu cheese. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 9.95

**GRILLED CHICKEN QUESADILLA**

Filled with caramelized red onion marmalade and mixed cheeses. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 9.79

**SPINACH & PORTABELLO MUSHROOM QUESADILLA**

Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 8.79

**SOUTHWEST SHRIMP QUESADILLA**

Blackened shrimp, goat cheese, jack cheese, red peppers and roasted corn in a flour tortilla. Served with mixed field greens and fruit salsa. 10.95

**FIRE-GRILLED VEGETABLE TACOS**

Topped with Margarita slaw and served with southwest rice and black beans 7.99

**BLACKENED FISH TACOS**

Grilled fish served in a crisp taco shell with chipotle mayo, margarita slaw, pico de gallo, and fresh limes on the side. Served with southwest rice and black beans. 9.95

**BAJA SHRIMP TACOS**

Warm flour and corn tortillas filled with lightly battered shrimp and Margarita slaw. Served with southwest rice and black beans. 9.95

Mex-Mex

**CARNITAS PLATTER (LIMITED AVAILABILITY)**

Developed by Chef Hector, this traditional pork dish is prepared fresh daily. Tender pork chucks served with flour tortillas, toppings, southwest rice and black beans 12.59

**CHIMICHANGA**

Tender carnita, mixed cheeses and black bean stuffing, topped with salsa verde. With southwest rice and tossed salad greens. 10.95

**PANCHO'S ENCHILADAS PLATTER**

Roasted chicken, Monterey jack cheese and green onions in flour tortillas. Topped with a 3-pepper cream sauce and tomato salsa. Served with southwest rice and tossed salad greens. 10.95

**FAJITAS - FLIP & SIZZLERS**

Lightly marinated chicken or steak, grilled to order with our unique grilled onion and pepper mix.

Served with southwest rice, black beans, soft flour tortillas and fajita toppings.

Chicken 11.95 Beef\* 12.95 Shrimp 12.25

**PANCHOS & CARNITA COMBO PLATTER**

Two of our Panchos Enchiladas along with our traditional carnitas. Served with southwest rice, tossed salad greens, pico de gallo and flour tortillas. 12.95

Sam's Café at the Arizona Center

455 N. 3rd Street # 114

Phoenix, AZ 85004

602.252.3545

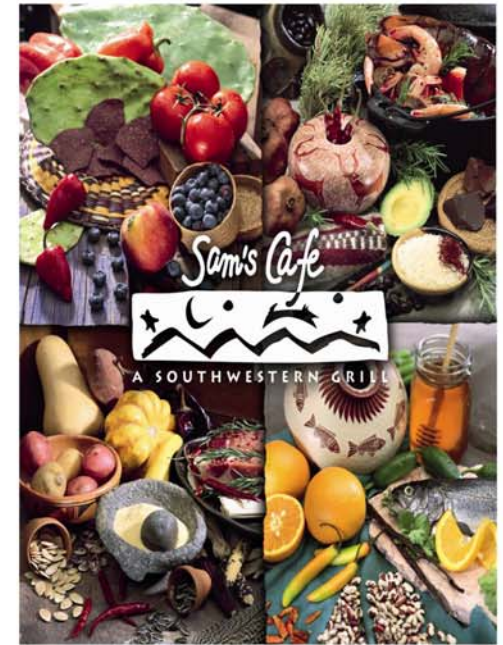
We are located between 3rd st. and 5th st. and between

Van Buren and Fillmore. Our patio

overlooks the Palm Court in the Arizona Center.

Parking garage entrance either on

Fillmore or 5th st.



Sam's Café at the  
Arizona Center  
Lunch & Dinner Menus  
Catering and Event  
Information  
455 N. 3rd Street #114  
Phoenix, Arizona  
85004  
602-252-3545  
602-252-0334 fax  
Host Your Next Event at Sam's Café  
& let us do the work for you!



To Go Party Platters:

**Chicken Wrap Platter:** Grilled chicken breast with romaine lettuce, avocado, cheese, bacon and salsa ranch dressing wrapped in flour tortillas and chipotle tortillas.

Feeds 6-10 people. \$45.00

**Quesadilla Platter:** An assortment of chicken, black n bleu, carnitas and spinach & portabella mushroom quesadillas. Served with margarita slaw, tomatillo sauce and chipotle mayo.

Feeds 6-10 people. \$47.00

**Variety Platter:** 6 mini chicken chimichangas, 6 mini carnitas chimichangas, and your choice of 2 kinds of quesadillas.

Feeds 6-8 people. \$42.00

**Chicken Salad Platter:** Grilled chicken breast on a bed of fresh field greens tossed with balsamic-cotija vinaigrette, pine nuts, tomatoes, red and green bell peppers, capers and topped with cotija cheese. Feeds 5-7 people. \$42.00

**Chicken Caesar Platter:** Grilled chicken breast over a southwest Caesar with crisp tortilla strips, parmesan cheese and roma tomatoes. Feeds 5-7 people. \$42.00

**Blackened Salmon Caesar:** Grilled salmon served over a southwestern Caesar with capers, parmesan cheese and roma tomatoes. Feeds 5-7 people. \$45.00

Platter of our homemade chips and salsa \$18.00

For to go orders please call 602-252-3545

Here at Sam's Café in the Arizona Center we are able to cater your event! Our catering options include:

**Sit-Down Dinners**

**Dinner Buffets**

**Appetizer Parties**

**Sit-Down Luncheons**

**Luncheon Buffets**

You can either host your event here or let us bring the food to you!

602-252-3545

602-315-1022 cell

www.sams-cafe.com

scazcenter@canyoncafe.com

**LUNCH MENU:**

**Openers**

**TORTILLA SOUP**

Traditional Mexican soup thickened with tortillas to add a delicate corn flavor. Bowl 4.29 Cup 3.29

**POBLANO CHICKEN CHOWDER**

A rich creamy chowder flavored with poblano peppers and roasted chicken. Bowl 4.49 Cup 3.49

**PUEBLO HOUSE SALAD**

Fresh field greens tossed in our honey chipotle vinaigrette and topped with Roma tomatoes, red onions and carrots. 4.29

**SOUTHWEST CAESAR**

A favorite combination of romaine lettuce, Caesar dressing, tortilla strips and Parmesan cheese. 4.29

**ROASTED ARTICHOKE QUESO DIP**

A rich cheese dip flavored with pico de gallo, roasted artichokes and pepper jack cheese. Served with flour tortillas & chips. 6.99

**Sandwiches & Salads**

**BLACKENED SALMON CAESAR\***

Grilled salmon served over a Southwest Caesar with capers, Parmesan cheese and Roma tomatoes. 10.79 with Chicken 9.95

**SEARED AHI SALAD\***

Ahi tuna seared rare and chilled. Served over fresh greens tossed with a light sesame vinaigrette, sliced apples, carrots, sweet red onion and radish sprouts. Topped with crisp wonton strips 10.79

**GRILLED CHICKEN SALAD**

Fresh field greens tossed in a balsamic-cotija dressing with sweet bell peppers, toasted pine nuts, crispy capers and tomatoes. 10.59

**SOUTHWEST CHICKEN SANDWICH**

Adobo-grilled breast topped with jack cheese and sliced portabella mushrooms. Served in our toasted signature bun with tossed greens, chipotle mayo and crisp fries. 8.99

**CANYON CLASSIC BURGER\***

Pepper Jack cheese, bacon, and our smoky BBQ sauce on a signature bun with tomatoes and field greens. Served with crisp fries. 8.99

**BLACKENED TUNA SANDWICH**

Served on our fresh baked jalapeno cheddar bun with lettuce, tomato, and chipotle mayo. Served with crisp fries. 9.95

**TURKEY SANDWICH**

Sliced turkey with bacon, pepper jack cheese, lettuce and tomato. Served on canyon flatbread with cilantro mayo and crisp fries. 8.95

**Mex - Mex**

**FAJITAS - FLIP & SIZZLERS**

Lightly marinated chicken or steak, grilled to order with our unique grilled onion and pepper mix. Served with southwest rice, black beans, soft flour tortillas and fajita toppings.

Chicken 10.95 Beef\* 12.59 Shrimp 11.59

**CARNITAS PLATTER (LIMITED AVAILABILITY)**

Developed by Chef Hector, this traditional pork dish is prepared fresh daily. Tender pork chucks served with flour tortillas, toppings, southwest rice and black beans 11.95

**CHIMICHANGA**

Tender camita, mixed cheeses and black bean stuffing, in a crisp flour tortilla topped with salsa verde. Served with southwest rice and tossed salad greens. 9.95

**PANCHO'S ENCHILADAS PLATTER**

Roasted chicken, Monterey jack cheese and green onions in flour tortillas. Topped with a 3-pepper cream sauce and tomato salsa. Served with southwest rice and tossed salad greens. 9.95

**PANCHO'S COMBO PLATTER**

Two of our Pancho's Enchiladas along with our traditional carnitas. Served with southwest rice, tossed salad greens and flour tortillas 11.59

**SEAFOOD FLAUTAS**

Shrimp, salmon and baby scallops stuffed in a chipotle tortilla with jack cheese and green onions. Served with cilantro sauce 8.95

**SOUTHWEST SHRIMP QUESADILLA**

Blackened shrimp, goat cheese, jack cheese, red peppers and roasted corn in a crisp flour tortilla. Served with mixed greens topped with fruit salsa. 9.79

**Chef - Mex**

**APPLEWOOD SMOKED PECAN SALMON**

Lightly smoked Atlantic salmon, topped with spicy pecans and served over sautéed spinach and mashed sweet potatoes. Served with a light red papaya and cilantro sauce. 13.49

**FIRE GRILLED TUNA**

Served with oven-roasted vegetables and Santa Fe rice, with avocado fan and painted with chipotle sauce. 12.95

**PECAN-CRUSTED CRAB CAKE**

Roasted corn and poblano peppers are blended with crab and seared with a pecan crust. served with greens tossed with our snakebite bean salad and remoulade sauce. 10.95

**CHILE RUBBED SIRLOIN**

A mild blend of seven herbs and spices on an 11-oz. sirloin. Fire-grilled and served with sautéed spinach and chile mashed potatoes. 13.59

**RED ROCK MEATLOAF**

Ground beef meatloaf with peppers, bacon, and onions topped with roasted tomato BBQ sauce and served with mashed potatoes and grilled corn-on-the-cob. 12.29

**SEDONA SPRING ROLLS**

Flour tortillas wrapped around a savory combination of chicken and vegetables. Served crisp with our roasted tomato BBQ sauce and tossed organic greens. 9.95

**CANYON CARNE ASADA**

Fire-grilled sirloin served with southwest rice, black beans and grilled peppers and onions... A classic. 13.59

**Tacos & Quesadillas**

**BLACK AND BLEU QUESADILLA\***

Fire-grilled fajita steak sliced and served in a crisp flour tortilla with red onion marmalade and Monterey Jack & Bleu cheese. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 9.79

**GRILLED CHICKEN QUESADILLA**

Filled with caramelized red onion marmalade and mixed cheeses. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 9.59

**SPINACH & PORTABELLO MUSHROOM QUESADILLA**

Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 8.49

**FIRE-GRILLED VEGETABLE TACOS**

Topped with Margarita slaw and served with southwest rice and black beans 7.99

**BAJA SHRIMP TACOS**

Warm flour and corn tortillas filled with lightly battered shrimp, chipotle mayo and margarita slaw. Served with southwest rice and black beans. 9.95

**BLACKENED FISH TACOS**

Blackened, grilled fish served in crisp taco shells with margarita slaw, pico de gallo and fresh limes on the side. Served with southwest rice and black beans. 9.95

**Pasta**

**DESERT FIRE PASTA**

Shrimp and fresh mushrooms over angel-hair pasta in a jalapeño cream sauce. Topped with Parmesan cheese and pico de gallo. 12.95

**ADOVO CHICKEN PASTA**

Penne pasta tossed in a roasted pepper cream sauce with strips of grilled Chicken and broccoli. Topped with Parmesan cheese 12.29

**GRILLED VEGETABLE PASTA**

Marinated vegetables, flame-grilled and served on angel-hair pasta tossed with spinach, black beans and garlic soy sauce. 9.95 add Chicken 2.59 add Shrimp 3.59

**DEL RIO SHRIMP PASTA**

Sautéed shrimp in a garlic lobster cream sauce. Tossed with fresh tomatoes, Parmesan cheese and served over penne pasta. 12.95

**CILANTRO PESTO CHICKEN PASTA**

Penne pasta tossed in a cilantro pesto sauce with grilled chicken, pine nuts and pico de gallo. Topped with parmesan cheese. 12.29