

Relics Restaurant & Roadhouse

"At Historic Rainbows End"

Prime Rib - Steaks - Seafood
— Est. 1946 —



A Sedona Historic Landmark Attraction

The Genesis of Our Name *Relics*

relic (rel'ik) n. 1 a) **an object**, custom, etc., **that has survived**, wholly or partially, **from the past** b) **something that has historic interest because of its age and associations with the past**, or that serves as a keepsake, or souvenir.

Appetizers — Salads — Soup

Shrimp Cocktail *

Jumbo Shrimp in a Martini Glass with
Homemade Cocktail Sauce — 15

Champagne Vinaigrette Salad *

Mixed Field Greens, Onions,
Cucumbers and Tomatoes — 7

Mussels Arrabiata *

Large Tender New Zealand 'Green Lip' Mussels on Half
Shell with a Slightly Spicy
Red Wine Marinara Sauce — 14

Artisan Lettuce & Hummus

Roasted Pepper & Garlic Hummus Stuffed in Delicate
Artisan Lettuce Served With Toasted Pita — 14

Prime Rib Nachos *
(Serves Two)

Marinated Shredded Prime Rib, Cheese,
Tomato, Green Onion & Jalapenos
with Homemade Salsa — 15

Arizona Wild Arugula Salad *

Wild Arugula, Micro Greens, Heirloom Tomatoes
& Pichu Berries with Gorgonzola Cheese,
Toasted Almonds and Dressing Du Jour — 14

Caprese Salad *

Fresh Sliced Mozzarella, Tomato and Basil Sprinkled
with Imported Italian Olive Oil & Balsamic Vinegar — 14

Caesar Wedge — 12

Soup Du Jour — 8

* Gluten Free

- ◆ 18% Gratuity May Be Added To Parties Of Six (6) Or More ◆
- ◆ To Conserve, Water & Bread Served By Request Only ◆
- ◆ Maximum Three (3) Checks Per Table ◆ Split Meal Charge \$5 ◆

FDA states consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness

Restaurant Hours: Daily 5P – 9P ◆ Roadhouse Hours: Daily 5P – 2A (except slow nights)

3235 West Highway 89A, Sedona, Arizona 86336 ◆ (928) 282-1593 ◆ www.relicsrestaurant.com

Chef Kayn's Signature Entrees

Tilapia & Shrimp Napoleon

A Layered Dish of Creamy Mashed Potatoes, Asparagus, Tilapia & Spinach Topped with Shrimp and Lemon Beurre Blanc Sauce – 27

East Coast Platter

8oz Beer Battered Alaskan Cod with Tartar Sauce and Malt Vinegar Served with Tender Baby Shrimp Salad, Homemade Coleslaw and baked Potato Fries – 27

Beef Stroganoff

Choice Beef Tips From Our Hand-Cut Steaks Over Egg Noodles with Relics' Stroganoff Sauce – 26
(When Available)

Grilled Atlantic Salmon *

Over Sautéed Heirloom Spinach with Mashed Potatoes and Creamy Tarragon Wine Sauce – 27

Sea Scallops in Champagne Cream *

Seared With Mashed Potatoes, Asparagus and Baby Carrots – 33

Grass Fed 10oz Burger

Char-Broiled With Gourmet Brioche Bun, Choice of Cheese, Lettuce, Tomato & Baked Potato Fries – 18

Chicken Française *

Scallopine Chicken Breast With Lemon Butter Wine Sauce & Fresh Parsley Served With Mashed Potatoes and Seasonal Vegetables – 25

Pasta Specialties

Chicken Florentine Ravioli

Ravioli Stuffed with Chicken, Spinach & Cheese With Creamy Garlic Parmesan Sauce – 22

Edamame & Mung Bean *

Fettuccine Sautéed with Garlic & White Wine, Served With Broccoli Crowns & Sprinkled with Parmesan Cheese – 25
(Available Vegan)

Four Cheese Ravioli

A Perfect Blend of Ricotta, Parmesan, Romano & Asiago Cheese with Marinara Sauce – 22

Add Two Grilled Italian Sausages To Any Pasta – 7

USDA Choice Aged Certified Angus Corn-Fed Beef *

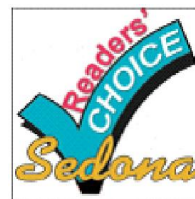
Served With Vegetables Du Jour & Choice of Potato

Slow Roasted Prime Rib

Junior 10 Oz Cut – 29

Gentleman's 12 Oz Cut – 31

Larger Cuts Of Prime Rib May Be Available On Request



*Voted
Best
Prime Rib*

Char-Broiled Hand Cut Steaks

Ribeye 14 Oz – 36

Prime Sirloin 10 Oz – 32

Filet Mignon 8 Oz – 35

Add 6oz Broiled Lobster Tail to Any Entrée – Friday & Saturday Only When Available – Market Price

Sides

Baked Potato – 5

Baked Potato Fries – 5

Stroganoff Sauce – 4

Signature Irish Mashed Potatoes – 5

Yukon potatoes including their light flavorful skins mashed with butter, cream, scallions, salt and garlic

Steak Temperatures

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|--|--|------------------------------|---|---|
| Rare Very Red Cool Center | Medium Rare Red Warm Center | Medium Pink Center | Medium Well Slightly Pink Center | Well Cooked Throughout No Pink |
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* Gluten Free