

MICHAEL PRESS

Chef Partner, Roy's Desert Ridge

Chef Michael's culinary destiny began at an early age and grew through progressively challenging roles in many of Phoenix's top kitchens. His desire to showcase his unique culinary style led him to Roy's. Today, Chef Michael welcomes our guests with his elevated, inventive menu. We hope you'll enjoy one of his Chef's Creations tonight.

CHEF'S CREATIONS

TO START

HEIRLOOM TOMATO SALAD

Arugula - Feta - Pickled Strawberries - Yuzu Honey Vinaigrette
Candied Walnuts 16

Franciscan Chardonnay 14 / 48

ENTRÉES

GRILLED BLACKENED FILET

Kona Redeye Demi-Glace - Roasted Cauliflower
Pickled Pepper Compound Butter 59

Justin Cabernet Sauvignon 18 / 68

SEARED ATLANTIC SALMON

Blistered Tomato Risotto - Bok Choy - Yuzu Curd Cream 42

Duckhorn Sauvignon Blanc 15 / 56

Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

VEGETARIAN MENU

TO START

LOCAL GREENS SALAD^{gf}

*Baby Heirloom Tomato - Shaved Carrot - Cucumber
Creamy Herb Dressing 15*

VEGETABLE FUTOMAKI ROLL

*Asparagus - Yamagobo - Takuan - Avocado - Cucumber
Kaiware Sprouts 13*

EDAMAME HUMMUS^{gf}

*English Cucumber - Marinated Baby Heirloom Tomato
Grilled Cauliflower - Yuzu Balsamic Reduction 15*

ENTRÉES

SHIRATAKI NOODLE VEGETABLE JAPCHAE^{gf}

*Baby Bok Choy - Shiitake Mushroom - Broccoli - Edamame
Scallion 23*

MISOYAKI JAPANESE EGGPLANT & RICE CAKES^{gf}

Japanese Eggplant - Shishito Pepper - Hon Shimeji Mushroom 28

GRILLED VEGETABLE PLATE^{gf}

*Portobello Mushroom - Asparagus - Red Onion - Baby Carrot
Tomato - Cauliflower - Edamame Hummus - Balsamic Herb Glaze 27*

DESSERT

CHEF'S SELECTION

Ask your server for today's selection 13

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GLUTEN FREE MENU

TO START

LOCAL GREENS SALAD

*Baby Heirloom Tomato - Shaved Carrot - Cucumber
Creamy Herb Dressing 15*

WEDGE SALAD

*Heirloom Tomato - Red Onion - Applewood Bacon
Egg - Blue Cheese 15*

EDAMAME HUMMUS

*English Cucumber - Marinated Baby Heirloom Tomato
Grilled Cauliflower - Yuzu Balsamic Reduction 15*

ENTRÉES

MISOYAKI "BUTTERFISH"

Alaskan Black Cod - Bok Choy - Furikake Rice 52

BLACKENED ISLAND AHI*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce 50

HIBACHI GRILLED ATLANTIC SALMON*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 41

SHELLFISH SAMPLER

*Grilled Maine Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp
Yukon Mashed Potatoes - Blue Crab Basil Cream 60*

BRAISED SHORT RIBS OF BEEF

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccoli 46

SHIRATAKI NOODLE VEGETABLE JAPCHAE

*Baby Bok Choy - Shiitake Mushroom - Broccoli - Edamame
Scallions 23*

MISOYAKI JAPANESE EGGPLANT & RICE CAKES

Japanese Eggplant - Shishito Pepper - Hon Shimeji Mushroom 28

GRILLED VEGETABLE PLATE

*Portobello Mushroom - Asparagus - Red Onion - Baby Carrot
Tomato - Cauliflower - Edamame Hummus - Balsamic Herb Glaze 27*

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