

# SOUNDBITESGRILL

A MODERN DAY SUPPER CLUB

## DINNER

### Small Bites

#### Fresh Steamed Edamame

with a sprinkle of kosher salt and lemons \$6

#### Braised Riblets

slow cooked baby back riblets, onion ringlets \$12

#### Fleetwood Mac & Cheese

bay shrimp, applewood smoked bacon, cavatappi pasta, smoked gouda, panko parmesan encrusted \$11

#### Rascal Flatbread

tiger shrimp, applewood smoked bacon, heirloom tomatoes, smoked gouda, fresh parmesan and pesto on an oregano flatbread, topped with fresh arugula \$16

#### Jumbo Shrimp Cocktail

4 chilled jumbo shrimp in a martini glass, homemade cocktail sauce topped with our fennel & radish slaw \$15

#### Bruschetta

heirloom tomatoes, garlic, fresh mozzarella, fresh basil on a grilled crostini \$11

#### Fresh Fish Tacos (2) \*

seared fresh fish, chopped onion & fresh cilantro on warm corn tortillas served with homemade sw corn relish, fennel slaw & limes on side \$13

#### Angus Beef Sliders

two 3oz charbroiled all natural Angus beef patties, cheddar cheese, arugula fennel slaw, onion ringlets, with horseradish ketchup \$12

#### Cheese and Fruit Plate

smoked gouda, parmigiano reggiano, brie, gorgonzola bleu cheese, marcona almonds, apples, dried fruit, grapes and lavash \$15

#### Hummus Platter

homemade hummus, feta cheese, kalamata olives, virgin olive oil, tomatoes, gherkin pickles and warm pita bread \$10

#### Chicken Lettuce Wraps

butter lettuce cups, grilled chicken breast teriyaki, served with all the trimmings and two sauces \$15

### Salad Bites

#### Caesar Salad

fresh romaine leaves, parmesan cheese and croutons tossed with our caesar dressing \$13

#### Southwest Style *with corn relish, avocado & tortilla frizzles* \$16

#### Golden Beets, Heirloom Tomatoes and Fresh Mozzarella Salad

roasted organic golden beets, fresh mozzarella, toasted pistachios, heirloom tomatoes over a bed of mixed greens & arugula with a sherry vinaigrette \$14

#### Add To Your Salad

6oz all natural chicken breast add \$8  
3 grilled tiger shrimp add \$12, 6oz fresh fish add \$mp  
6oz cold water lobster tail add \$22

### Soupy Bites

#### Veggie Minestrone

sautéed vegetables and beans simmered in a tomato garlic broth with ditalini pasta & parmesan \$5 cup \$7 bowl

#### Arizona Clam n Shrimp Chowder

a sound bites specialty topped with corn relish, fresh cilantro & tiger shrimp \$9 cup \$12 bowl

#### Red Rockin' Chili

beef tenderloin tips, ground pork and sirloin with anasazi, pinto and red beans simmered with onions, peppers, chilies served with fried jalapeno corn bread and cheddar \$7 cup \$9 bowl

### Sea Bites

#### Grilled Fresh Salmon \*

grilled 8 oz fresh filet of salmon with a mango glaze, topped with a tropical melon salsa, choice of one side \$28

#### Cold Water Lobster Tail

drawn butter & lemons, choice of one side 6oz \$28 - 12oz \$48

#### Jumbo Alaskan King Crab Legs

drawn butter & lemons, choice of one side half pound \$30 - full pound \$54

### Land Bites

#### Hand Cut New York Steak\*

all natural hand cut New York Steak encrusted in black peppercorn topped with our mushroom demi, choice of one side, 10oz \$32 - 14oz \$39

#### Hand Cut Filet Mignon\*

all natural hand cut beef tenderloin, topped with herb garlic butter, choice of one side 6oz \$32 - 8oz \$39 - 10oz \$46

add 3 grilled tiger shrimp \$12,  
add 6oz cold water lobster tail \$22, Tsunami 12oz \$42  
add 1/2 pound Alaskan King Crab Legs \$24

#### Chicken Piccata

tenderized all natural chicken breast, seared to perfection and topped with our homemade lemon caper butter sauce, served over linguini pasta & broccoli \$26

#### Our Famous Baby Back Ribs

slow roasted pork ribs with our homemade bbq sauce or our spicy mango habanero sauce, garnished with pineapple-cucumber-basil, choice of one side 1/2 rack \$24 full rack \$42

#### Beef Tenderloin Skewer \*

6oz of all natural beef tenderloin skewered with bells, red onion and mushrooms with a Teriyaki glaze, choice of one side \$24

### Pasta Bites

#### Pasta Primavera Arrabbiata

zucchini, squash, onions, broccoli, tomatoes, homemade marinara sauce, red pepper flakes, tossed with linguini pasta \$15

#### Voodoo Pasta

rigatoni pasta, mushrooms, diced tomatoes tossed with vodka cream & marinara sauce \$15

Add To Your Pasta  
homemade spicy sausage add \$8, 3 tiger shrimp add \$12  
6oz all natural chicken breast add \$8

### Burger Bites

#### Sound Bites Cheese Burger \*

8 oz all natural Harris Ranch beef patty, cheddar cheese, pickle, lettuce and tomato on a rustic bun, choice of one side \$14

#### Black n Bleu Burger \*

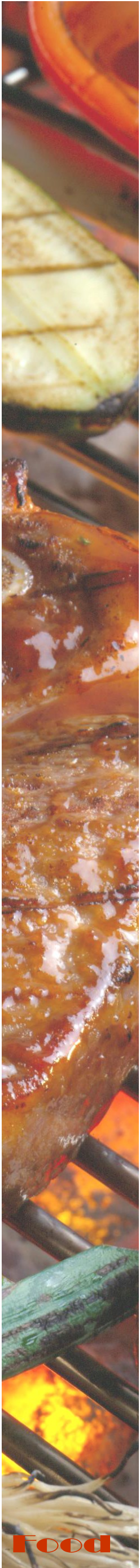
blackened 8 oz all natural Harris Ranch beef patty, bleu cheese crumbles, applewood smoked bacon and onion ringlets, side of bbq sauce choice of one side \$18

#### Stevie Ray Burger \*

8 oz all natural Harris Ranch beef patty, any cheese, choice of one side, comes with Stevie Ray Vaughn Commemorative "Last Show" Autographed Guitar \$35,000.00 Free Shipping (Guitar Only)

### Side Bites \$6

grilled zucchini & squash or fresh green beans, fresh broccoli crown with parmesan, pineapple-cucumber-basil salad, thin & crispy fries, garlic parmesan fries, sweet potato fries, homemade wild rice or basmati rice, poblano sweet potato mashers, rustic golden yukon garlic mashers, Loaded Mashers add \$3 (cheddar cheese, jalapeno's, bacon, green onions)



Food



Views



Music

For any party of 6 or more an 18% gratuity will be added automatically. Split Plate Charge \$6  
Consumer Warning \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.