

SALAD & LIGHT FARES

CAESAR romaine hearts parmigiano sourdough croutons crisp prosciutto house-made caesar dressing	\$18
GREEN SALAD GF VEG quinoa kale baby spinach green apple shaved fennel dried cranberry toasted pecans blue cheese citrus agave vinaigrette	\$20
SOUTHWEST SALAD GF VEG V shredded iceberg lettuce avocado tomato tortilla strips black beans charred corn red onion cilantro lime vinaigrette	\$20
DOVE MOUNTAIN POKE BOWL raw tuna steamed rice edamame avocado cucumber pickled onion shredded carrot sesame seeds citrus soy wasabi mayo	\$32

ADD TO ANY SALAD:

burrata cheese	\$8
mesquite grilled chicken (6 oz)	\$12
grilled shrimp (5 pc)	\$14
pan seared salmon (4 oz)	\$14

SHAREABLES

SONORAN DIPS AND CHIPS GF VEG corn esquite guacamole fire-roasted salsa crispy tortilla chips	\$20
CHEESE & CHARCUTERIE BOARD chef's selection of artisan cheeses (3) and cured meats (3) honey quince paste house-made pickles crackers	\$32
TUNA TOSTADAS GF crispy corn tortilla green onion salmon roe avocado aioli chives sweet soy	\$24
HOUSE WINGS GF choice of: buffalo sauce or gochujang glaze house pickles ranch dressing	\$24
CORN 'RIBS' GF VEG tajin cotija cheese lime & chipotle aioli	\$24
CAULIFLOWER VEG choice of: soy honey or gochujang glaze crispy cauliflower bites	\$24
TRUFFLE FRIES GF VEG thin cut fries parmigiano parsley truffle aioli	\$20

IGNITE SIGNATURES

BRAISED SHORT RIB GF mesquite smoke mashed potatoes ancho demi-glace kilt lifter braised onions	\$42
SONORAN HEAT BURGER angus burger jalapeno jam chipotle aioli pickled red onions bacon pepper jack lettuce thin cut fries <i>substitute impossible burger</i>	\$32
CRISPY CHICKEN SANDWICH buttermilk fried chicken brioche bun thousand island aioli pickled onions pickles lettuce thin cut fries	\$30
CHEESEBURGER black angus burger secret sauce lettuce tomato sharp cheddar kilt lifter braised onions thin cut fries <i>substitute impossible burger</i>	\$32
SONORAN HOT DOG andouille sausage candied bacon salsa pico salsa verde cheddar cheese mexican crema	\$34
FISH & CHIPS cod triple cooked fries tartar sauce charred lemon	\$32
POMODORO & BURRATA PASTA VEG rigatoni heirloom tomato sauce burrata aged balsamic fresh basil	\$32
BUFFALO TACOS spicy buffalo guacamole chipotle aioli cheddar cheese	\$34

GF Gluten Free VEG Vegetarian V Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SUSHI AVAILABLE FOR DINNER THURSDAY - SATURDAY

DINNER HOURS: 5:00PM - 9:30PM

SUSHI STARTERS

EDAMAME sea salt	\$12
SEAWEED SALAD sesame seeds ponzu	\$10
MISO SOUP seaweed tofu green onion	\$10

NIGIRI & SASHIMI

<i>(all nigiri is brushed with black garlic shōyu)</i>	NIGIRI (2pc)	SASHIMI (3pc)
ORA KING SALMON	\$16	\$20
YELLOW FIN TUNA	\$16	\$20
HAMACHI	\$16	\$20
WHITE FISH	\$16	\$20
EBI	\$16	\$20
SCALLOP	\$16	\$20
UNAGI	\$16	
IKURA	\$16	
TOBIKO	\$14	

SIGNATURE MAKI SUSHI

DOVE MOUNTAIN GF (spicy) spicy tuna scallion hamachi cucumber scallion serrano peppers yuzu kosho	\$31
IGNITE GF yellow fin tuna ora king salmon hamachi white fish scallion tobiko	\$29
SONORAN HEAT (spicy) spicy tuna roasted jalapeño avocado serrano peppers tempura flakes spicy mayo	\$29
SHRIMP TEMPURA shrimp tempura pickled daikon daikon sprouts eel sauce	\$28
SPICY ORA KING SALMON (spicy) spicy salmon torched salmon cucumber scallion eel sauce spicy mayo crispy shallot	\$31
WAGYU BEEF torched wagyu pickled daikon pickled gobo root avocado cucumber eel sauce wasabi mayo crispy shallot	\$33
SPICY SPIDER (spicy) soft shell crab spicy crab daikon sprouts green onion wasabi mayo eel sauce	\$28
SPICY TUNA GF (spicy) spicy tuna cucumber scallion crunchy chili oil	\$29
SCALLION HAMACHI GF scallion hamachi cucumber	\$29
VEGETARIAN GF avocado cucumber bean curd pickled gobo root pickled daikon daikon sprouts	\$28

SIDES

CAESAR SALAD	\$10
GREEN SALAD GF VEG	\$10
FRENCH FRIES GF VEG	\$10
SWEET POTATO FRIES GF VEG	\$10

SWEETS

'CHOCO FLAN' GF VEG (nut free) dark chocolate sponge mexican flan caramel	\$10
CITRUS ORCHARD CHEESECAKE VEG	\$10
HOUSE MADE ICE CREAMS GF VEG ask your server for daily selection	\$10



IGNITE

For parties of 8 or more, 20% service charge will be added

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