# 1912

### LOUNGE

8

6

#### TO SHADE

### **Smashed Potato Bites** Truffle, Parmesan, Sea Salt, Garlic Aioli Rolled Quesadilla Roasted Poblanos, Pepper Jack Cheese, Pico de Gallo, Guacamole, Lime Crema, Choice Steak, Chicken Fried Calamari Rings 11\* Honey Sriracha Aioli **Fried Brussel Sprouts** Parmesan Cheese, Balsamic Glaze, Fresh Herbs Chips + Guacamole Flour Tortilla Chips 1/2 Dozen Chicken Wings **Dozen Chicken Wings** 14\* Chipotle BBQ, Buffalo, Sweet Chili Aj's Chips Fontina Melted Cheese, Bacon, Green Onions, **Balsamic Glaze** Hummus Dip Grilled Pita, Fontina Cheese, Baby Carrots Roasted Tomato Bisque Cup 5 Bowl 7

#### FROM THE FIELDS

Small Salad

Mixed Greens, Tomatoes, Cucumbers Choice of Dressing	
Choice of Dressing	
Traditional Caesar	10
Romaine, Parmesan Cheese, Caesar dressing	, Crostini-
add Chicken Breast or Seared Salmon 13*	
Chopped Salad	13*

Romaine, Grilled Chicken Breast, Roasted Corn, Black Beans, Tomatoes, Pepper Jack Cheese, Avocado, House Vinaigrette, Crostini

Roasted Beet Salad Kale, Shaved Brussels Sprouts, Roasted Beets, Pepitas, Dried Cranberries, Goat Cheese, Citrus Dressing, Crostini add Chicken Breast or Seared Salmon 15\*

**WILSON FERRUFINO EXECUTIVE CHEF** 

ZACHARY PARCO SOUS CHEF

STAN ELLSWORTH OUTLET MANAGER

#### TAKES 2 HANDS

Served with Homemade Chips Substitute French Fries or Fresh Fruit \$2

L.T.C. Burger 12\* Angus Beef, Lettuce, Tomato, Cheese, Toasted Bun

Angus Beef, Applewood Smoked Bacon, Crispy Onion Straws, Cheddar Cheese, Chipotle BBQ, Lettuce,

Tomato, Guacamole, Toasted Bun

Poblano Burger Angus Beef, Roasted Poblano Peppers, Pepper Jack

Cheese, Guacamole, Lettuce, Tomato, Toasted Bun

Grilled Chicken Club

Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough

11\* Turkey Avocado Wrap Fontina Cheese, Sprouts, Tomato, Hummus, Flour Tortilla

#### LARGE PLATES

Seared Salmon Cucumber Salsa 22\* Cilantro Rice, Seasonal Vegetables

Grilled Ribeye Steak Red Wine Demi Glaze, Seasonal Vegetables, Roasted

17\* Southwest Chicken Pasta Grilled Chicken Breast, Roasted Corn in a White Wine Chipotle Cream, Crostini

Roasted Vegetable Pasta Roasted Vegetable, Ricotta Cheese, Marinara, Kale, Crostini

#### **DESSERTS**

Kaluha Chocolate Cake 8 Crème Anglaise, Fresh Berries

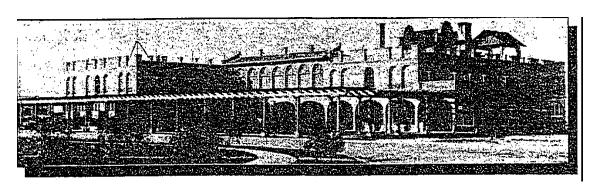
Deep-fried Cheese Cake Cinnamon Sugar, Vanilla Ice Cream, Caramel Sauce

Old School Banana Split Ice Cream, Caramel, Nuts, Fresh Whipped Cream, Cherry

Items with (\*) may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# 1912

### **LOUNGE**



## ...OVER 100 YEARS OF HISTORY

It was the year Arizona traded in its territorial status to become the 48th state. It was the year Dr. Alexander J.Chandler founded the small town southeast of Phoenix that bears his name. It was also the year that Dr. Chandler began building his dream... an oasis in the desert, a resort that would tempt the rich and famous from all over the .world to return to Chandler, Arizona, year after year.

He named the resort San Marcos after Friar Marcos DeNiza, who is said to have visited the Chandler area in 1539 while searching for the mythical "Seven Cities of Cibola."

When the San Marcos opened in 1913, it was the first Arizona resort to boast a full complement .of resort amenities: golf, tennis, horseback riding, polo. And for the more genteel, there were afternoon teas, bridge, shopping and social gatherings that grew into an international Who's Who.

Year after year, heads of government and industry, debutantes, entertainers, athletes and artists from all over the world basked in the luxury of the San Marcos and the warmth of the Arizona sun.

They came in search of warmth, recreation, rest, anonymity.

They left a legacy as rich and colorful as DeNiza's mythical Cibola.