



first course

CHILLED JUMBO SHRIMP
cocktail & remoulade sauces,
lemon 28

CRAB & AVOCADO STACK
blue crab, hass avocado, mint, cilantro,
preserved lemon, jalapeño toast 34

DRY-AGED MEATBALLS
pomodoro sauce, olive oil, basil,
parmigiano, bread 22

SAUSAGE BOARD
house made sausage, sauerkraut,
grain mustard, cornichons,
toasted house-made pretzel bread 29

ORANGE SKY COASTAL MARKET*
lobster tail, shrimp, jonah crab claws,
half-shell scallops, seasonal oysters,
hamachi, prickly pear dressing,
jalapeño-hibiscus mignonette,
orange sky hot pepper sauce 220
subject to change based on season

SEASONAL OYSTERS*
jalapeño-hibiscus mignonette,
cocktail sauce, orange sky
hot pepper sauce
dozen MP • half dozen MP

RACK ROASTED OYSTERS*
black garlic butter, lemon,
worcestershire, parsley
dozen MP • half dozen MP

salad

LITTLE GEM CAESAR
parmesan, lime caesar dressing,
garlic croutons, 8 minute egg 18

THE WEDGE
heirloom cherry tomatoes,
beeler’s bacon lardons,
gorgonzola dolce, red onion 18

BURRATA BEET SALAD
roasted red beets, mache,
orange, honey, thyme 16

Orange Sky supports food sovereignty
through sustainable methods.

Chef de Cuisine
Martin Yopez

Talking Stick Resort
Executive Chef
Tom Freimuth

main course

ORA KING SALMON*
sorghum basted, white miso-sweet potato purée 42

CHILEAN SEA BASS*
sake, baby bok choy, lemongrass beurre blanc 54

DOUBLE BONE IBERICO PORK CHOP*
fuji apple, cocoa powder, spice mix, local honey 60

TWO WASH RANCH CHICKEN
half roasted chicken, mushroom bread pudding, natural chicken jus 40

SHRIMP PASTA WITH GREEN GARBANZOS
local handmade pasta, tomato, garlic, parmigiano 38

NORTH AMERICAN ELK* 7oz. 54

AMERICAN OSTRICH FILET* 7oz. 56

NORTH AMERICAN BISON NY STRIP* – 8oz. 58

Premium beef cuts sourced from K4 Ranch, Prescott, Arizona.

BEEF TENDERLOIN*
Orange Sky Cut – 8oz. 66 • Chef’s Cut – 12oz. 79

RIB-EYE STEAK* 18oz. 83

FLAT IRON STEAK*
smoked sea salt caramel and bayley hazen cheese sauce – 8oz. 46

COWBOY CUT*
42oz. rib-eye, served tableside 240

PRIME BONE-IN NEW YORK* 18oz. 78

PRIME T-BONE STEAK* 22oz. 82

enhancements

Black Garlic Butter 12

Au Poivre Sauce 12

**Bayley Hazen Blue Cheese
& Peppercorn Crusted** 14

Oscar Style 28

Atlantic Lobster Tail*
8oz., lime-chile butter 52

Two Wash Ranch Chicken Breast 14

sauc

Bearnaise

Chile Crunch

M1 House Steak Sauce

Chimichurri

Yellow Tomato-Horseradish Cream

Port Red Wine-Demi Glace

sides each 14

Whipped Potatoes
caramelized onion and
roasted garlic fondue

Orange Sky Corn Cake
serrano green chile sauce,
cotija cheese, micro cilantro

Marinated Roasted Mushrooms
wild mushrooms, cipollini onion,
house marinade

Roasted Spicy Brussels Sprouts
beeler’s bacon, guajillo chiles,
local organic honey, roasted pepitas

Creamed Spinach
onion, garlic, cheese sauce

Roasted Asparagus
local organic egg, lemon,
chile crunch sauce, peanuts

Roasted Cauliflower Gratin
cheese sauce, brie couronne, truffle

Green Chile Mac & Cheese
trottole, gouda, fontina, gruyère

Heirloom Baby Carrots
pomegranate arils, pistachio, chives,
almond-tahini sauce

Pickled Beets
goat cheese mousse, radishes,
dill, pistachios

**Consuming raw or undercooked meat or shellfish, poultry, eggs may increase your risk of foodborne illness.
Any of these items may contain raw or undercooked ingredients. These items can be cooked to yor desired taste.
Prices do not include tax. 22% gratuity will be added to parties of six or larger. Menu items and prices subject to change.*