
TORREON[®]

GRILLE

HORS D'OEUVRES

choice of house focaccia or pickled seasonal vegetables

SMALL BITES

locally sourced micro greens
all bread is locally sourced from Baked in Pinetop

**PARMESAN TRUFFLE
FINGERLING POTATOES (GF) 12.99**
with fresh herbs

ARTICHOKE FRITTE (GF) 12.99
parmesan and calabrian aioli, chives

BRUSCHETTA 14.99
tomato and basil drizzled with balsamic redux
or prosciutto, goat cheese, peppered grape confettura

GRILLED OCTOPUS (GF) 18.99
chimi churri, crispy chickpeas,
calabrian aioli, arugula, balsamic redux

BURRATA (GFO) 13.99
heirloom tomato, balsamic redux,
served with house focaccia

SPINACH & ARTICHOKE DIP 13.99
served with choice of house focaccia or rustic crackers

MEATBALLS 13.99
butter poached, pork, beef, charcuterie,
shaved parmesan, mascarpone polenta, truffle

SOUP OF THE DAY 6 / 9

SALADS

add shrimp **8** salmon **10** chicken **6** steak **12**

CAESAR (GFO) 12.99
house croutons, shaved parmesan, cracked pepper

SPINACH (GF) 14.99
peppered grape confettura, candy bacon,
candy walnuts, chevre

ARUGULA (GF) 10.99
fennel, shaved parmesan, lemon citronet

HOUSE PASTA & RISOTTO

all pastas are made from scratch
add cup of soup or arugula or ceasar salad **5**
add shrimp **8** chicken **6** steak **12**

3 CHEESE RAVIOLI 20.99
house marinara, parmesan

PAPPARDELLE BOLOGNESE (GFO) 19.99
meat sauce, parmesan, fresh herb mix

PORK RAGU (GFO) 17.99
burgandy braised pork, crispy shallots, tomato, rigatoni

POMODORO & MEATBALLS 17.99
bucatini, marinara, shaved parm, meatballs, fresh herb mix

WILD MUSHROOM RISOTTO (GF) 19.99
parmesan, balsamic wild mushrooms

TORREON[®]

GRILLE

ENTRÉE

locally sourced micro greens
all bread is locally sourced from Baked in Pinetop
add cup of soup or arugula or ceasar salad 5

TORREON BURGER (GFO) 20.99

choice of 3 seasonal cheeses plus LTO, add green chile,
balsamic glazed wild mushrooms, served on ciabatta

BALSAMIC BRAISED SHORT RIB (GF) 29.99

seasonal veggies, smashed fingerling potatoes,
whipped chevre, gastrique, micro greens

POLLO ARROSTO (GF) 23.99

mascarpone polenta, grilled seasonal veggies, micro greens

PAN SEARED SALMON (GF) 24.99

sweet potato puree, broccolini, fennel apple slaw

PAN SEARED SCALLOPS (GF) 29.99

cauliflower puree, twice cooked pancetta,
balsamic glazed wild mushrooms, micro greens

LAMB (GF) 29.99

8oz rack, kale, roasted tomato, fennel slaw

PAN SEARED DUCK (GF) 27.99

cherry demi glaze, risotto,
seasonal vegetables, micro greens

WEEKLY SPECIALS

CATCH OF THE DAY MV

16OZ DRY AGE STEAK MV

40OZ DRY AGE BISTECCA DINNER FOR TWO (GF) MV

comes with fingerling potatoes (add truffle for free)
and choice of salad

FOR THE LITTLES

choice of sides for burger and
chicken tenders: fries or fruit cup

BURGER 10

CHICKEN STRIPS 10

BUTTER NOODLES 10

NOODLES IN MARINARA W/ MEATBALL 10

DESSERTS

TIRAMISU 10

mascarpone cream, lady fingers,
espresso liqueur

GRASSHOPPER (GF) 8

chocolate cookie crumble, mint whip,
chocolate straws

BUTTERSCOTCH BUDINO (GF) 12

creamy Italian butterscotch pudding,
madagascar vanilla whip, topped with praline

PECAN CHOCOLATE TORTE (GF) 15

topped with brulé banana, scoop of
your choice of gelato

GELATO BY THE SCOOP 4 / 6

choice of Madagascar vanilla bean,
Belgian dark chocolate, Old World spumoni
ask about special flavors

SORBETTO 4 / 6

choice of Sicilian blood orange,
Rosanna raspberry



*consuming raw or undercooked meats and eggs may increase your risk of food-borne illness.