

# An American 129 1/2 Jazz Grille

## Appetizer Selections

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### Brie, Bleu & Pear

Warmed Brie, topped with Pears and Walnuts in a Cardaman and Brown Sugar Sauce  
9.95

### Spinach & Crab Dip

Creamy Blend of Cream Cheese, Parmesan and Spinach with a hint of Sherry and Old Bay  
10.95

### Escargot

Sautéed with Fresh Herbs and Garlic in a Cream Sherry & Butter Sauce over Grilled Baguettes  
9.95

### Shrimp Charleston

Large Tiger Shrimp, in a flavorful sauce of Sherry, Bacon, Tomatoes and Fresh Herbs,  
with Old Bay, Served over Polenta  
12.95

### Calamari

Longhammer IPA marinated, then lightly floured and fried  
Drizzled with a Lemon Chive Aioli  
9.95

### Tres Bruschetta

Your Choice of Traditional with Tomato, Basil and Garlic,  
Mushroom Duxelle, or Apple Fig  
6.95

## Salads & Pasta

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### Winter Greens & Goat Cheese

Mixed Greens tossed with a Cranberry Vinaigrette, Dried Fruit, and Walnuts  
with Creamy Goat Cheese and Balsamic Onions  
12.95

### Grilled Chicken Caesar Salad

Traditional Preparation with Crisp Romaine, Parmesan, and Garlic Croutons  
14.95

Sub Shrimp - 3.00 - Just Caesar - 10.95

### Penne Basil Pesto Pasta

Ala dente Pasta, tossed with Roma Tomatoes, Domestic Mushrooms and a Creamy Basil Pesto Sauce  
Add Grilled Chicken - 4.50 or Shrimp - 6.50  
14.95

### Shrimp Scampi

Linguine Pasta, tossed with Sautéed Shrimp in a White Wine,  
Lemon and Garlic Sauce with Fresh Herbs  
16.95

### Portabello, Shrimp & Lobster Cream

Penne Pasta tossed in a light Lobster Cream sauce,  
with Grilled Portabello Mushrooms, Shrimp and Spinach  
16.95

### Chicken & Sausage

Penne Pasta, tossed with Sauteed Chicken, Sage Sausage, Roasted Red Bell Peppers,  
and Basil in a White Wine and Garlic Sauce  
16.95

We look forward to your comments and suggestions as we strive  
to offer simply the best dining experience in Prescott - Barry

129 1/2 N. Cortez Prescott, AZ 86301 928-443-9292

# Entrée Selections

All entrees are served with our House Salad with Herbed Vinaigrette & Chef's Choice of Sides

## Balsamic Calves Liver & Onions

A 129 ½ Classic! Calves Liver, pan sautéed with Caramelized Onions and Bacon  
And Balsamic Vinegar Gravy  
17.95

## Harvest Scallops

Lightly marinated with Sesame Oil and Soy, served with Hominy Hash and Rosemary Cream  
19.95

## Herb Encrusted Lamb

New Zealand Lamb Loin, rubbed in Fresh Herbs, Chargrilled,  
and served with a Pomegranate Reduction  
26.95

## Trout Florentine

Fresh Trout filled with Ricotta, Parmesan, Lemon Zest and Spinach  
Baked and topped with our Roasted Red Pepper Sauce  
17.95

## Chicken Picatta

Pan Seared Chicken Breast with a White Wine, Lemon and Garlic Sauce  
17.95  
Add Sauteed Shrimp or Crab - 4.00

## Prickly Pear BBQ Ribs

Steamed in Pale Ale, and slow roasted, Grilled with our house Prickly Pear BBQ Sauce  
23.95

## Southern Salmon

Fresh Atlantic Salmon, chargrilled, and topped with a Bacon and Crab Gravy  
19.95

## The Bad Boy

Our signature 10oz Pork Chop, filled with a Sage Cornbread and Sausage Stuffing,  
wrapped in Smoked Bacon, Chargrilled and Roasted to Perfection with Rosemary Cream  
21.95

# The Grille Selections

Select your favorite Certified Angus cut, then add your choice of Sauce

## Ribeye

Flavorful and Tender 12 oz  
23.95

Filet of Beef Tenderloin  
market price

Pinot Green Peppercorn  
Pinot Noir, Green Peppercorns  
and Bing Cherries

Rosemary Cream  
Great with any cut. Heavy  
Cream Blended with Fresh  
Rosemary and Parmesan

Mushroom Ragout  
Fresh Herbs & Red Wine  
with Tomatoes,  
and Mushrooms

Join us for Happy Hour 4 - 6 Mon - Fri and all night Monday in the Lounge  
Live Jazz Wednesday - Sunday! Lunch Mon - Fri 11-2  
Monthly Jazz Brunch, Feb 22, and March 1

[www.fourcornersrestaurants.com](http://www.fourcornersrestaurants.com) [www.fourcornerstimes.blogspot.com](http://www.fourcornerstimes.blogspot.com)

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