



NELLIE CASHMAN'S Monday Club Cafe

The Story of Nellie Cashman

Several independent-minded women came West in the 19th century, some with the dream of getting rich, some with the fear of how they would survive the frontier. Few enjoyed the prosperity or interesting experiences of a petite Irish lady named Nellie Cashman.

A restless adventurer, Cashman roamed the Old West for 50 years, prospecting for gold and spreading goodwill. She amassed and then lost or gave away a number of fortunes during her lifetime.

Cashman established restaurants and boarding houses in several western boomtowns, including the notorious Tombstone, never refusing a meal or a room to a down-and-out miner who couldn't pay. She enjoyed making money but often spent it on charitable causes as quickly as she earned it. Her philanthropic deeds earned her the respectful title of "Angel of the Mining Camps." While Nellie never shed the prospector's wanderlust, another group of pioneering women in northern Arizona was trying to find ways to settle in and, perhaps, recapture a more civilized lifestyle they had known back East.

Prescott, Arizona, was a rough and ready town in its early days, full of boisterous miners and devil-may-care cowboys. The town's rough edged male population was described as mostly unmarried, unchurched and unwashed. Seeing the need for refinement, a group of women organized the Monday Club in 1895.

Thirty women attended the first meeting to discuss cultural programs involving music, civic improvement and education. One of their first missions "in the interest of sanitation and cleanliness," was to persuade city fathers to pass an ordinance prohibiting spitting on the sidewalks.

The Monday Club's legacy continues today. One of the oldest continually active clubs in Arizona, the organization sponsors children's charities, scholarships and cultural growth in the Prescott community. (And, since they don't allow spitting on their sidewalks, we hope you honor that rule at this resort, as well.)

DINNER

SOUP

Roasted Corn Chowder with Spanish Chorizo and Cheddar Cheese – 9

Chef's Daily Soup Feature – 7

SALAD INSPIRATIONS

BEGINNINGS

Baby Organic Greens with Manchego, Toasted Pecans and Roasted Apple Vinaigrette – 9

Waldorf Salad with Baby Organic Greens, Apple, Celery, Walnuts Tossed in a Coconut Tarragon Dressing - 9

Heirloom Tomato with Mixed Greens and English Cucumbers tossed in Lemon dill dressing - 9

Southwest Caesar Salad with Blistered Corn, Dried Fruits and Chipotle Caesar Dressing – 9

ADDITIONS

Poached Shrimp – 6

Grilled NY Strip - 6

Grilled Chicken Breast – 4

Grilled Salmon - 8

SALAD FEATURES

Poached Shrimp Salad with Roasted Peppers, Sweet peas, Olives and Artichokes in Tomato-Horseradish Vinaigrette – 14

Ahi Tuna Salad – Romaine, Fingerling Potatoes, Green Beans, Nicoise Olives, Egg and Creamy Red Wine Dressing – 14

Vanilla-Glazed Wild Salmon, Crisp Pancetta, Baby Beets Mixed Greens and Orange Blossom Vinaigrette – 17

FLATBREAD PIZZAS

Duck Confit – Hoisin, Napa Cabbage and Wasabi Sesame Seeds – 16

Margherita – Heirloom Tomato, Mozzarella and Basil Pesto– 14

Honey BBQ Chicken – Red Onions, Peppers and Cilantro - 13

SANDWICHES

Mediterranean Panini – Roasted Peppers, Fontina Cheese, Roma Tomato, Eggplant, Artichokes and Tzatziki Sauce – 12

Steak Tacos, Flour Tortillas, Cabbage, Radish, Tomatoes, Avocado, Charred Jalapeno Dressing – 14

Angus Burger served Open-faced on Sourdough Rye with Mushroom Ragout and Mozzarella Cheese – 14

Open-Faced Smoked Chicken with Honey Mustard, Brie, Organic Arugula and Roasted Shallots – 13

FEATURES

Orecchiette Pasta Marinara – Roma Tomatoes, Mozzarella, Sweet Peas and Basil – 18

Bone-In Grilled New York – Yukon Potatoes Au Gratin, Speck-Wrapped Asparagus and Mushroom Demi-Glace – 27

Pan-Roasted Sea Bass – Tuscan White Beans, Tomatoes, Red Onion, Watercress and Lemon-Thyme Aioli – 25

Herb-Marinaded Grilled Pork Chop – Sweet Potato Mash and Apple Thyme Chutney – 25

Roasted Half Chicken Provencal–Fingerling Potatoes and Seasonal Vegetable – 24

ACCOMPANIMENTS

French Fries – 4

Onion Rings – 5

Apple Jicama Slaw - 4

Speck Wrapped Asparagus- 6

*Consuming raw or undercooked foods may be hazardous to your health. Written Information regarding the safety of this item is available upon request .

Automatic 18% gratuity added to parties of 6 or more.