

STARTERS

Korean Chicken Wings 8

crispy korean fried chicken wings, carrot and celery slaw

Dip Trio 12

hummus, spinach and artichoke, olive tapenade, served with housemade chips

Macaroni and Crispy Pork Belly 11

decadent cheese overload over pasta shells, crispy pork belly

Garlic Lovers Flat Bread 29

candied turmeric garlic, mushrooms, goat cheese, slow-dried tomato, caramelized onion, herbs

SOUPS + SALADS

Add protein to any salad: new york steak 15, sautéed shrimp scampi 12, chicken breast 9, salmon 14

Soup du Jour cup 4, bowl 6

Apple, Berry, and Pecan Salad 15

mixed greens, julian apple, seasonal berries, candied pecan, pickled red onion, dried cranberry, blue cheese crumble, berry-ginger vinaigrette

Canyon Chef Salad 17

greens, black forest ham, turkey, tomato, egg, cheddar, swiss, buttermilk ranch dressing

Caesar Salad small 8, full 14

romaine, white anchovy, parmigiano-reggiano, crouton, house caesar dressing

ENTRÉES

All pastas are available with gluten-free penne pasta

Pasta a la Gorgonzola 26

natural shrimp, salami, broccoli, shallot, tomato, garlic, white wine, gorgonzola, garlic bread

Mediterranean Pasta 21

artichoke heart, mushroom, feta, garlic, shallot, tomato, white wine, spinach, butter, garlic bread
add shrimp scampi 5

Spaghetti with Mozzarella-stuffed Meatballs 24

organic escalon tomato, mirepoix, garlic, red wine, mozzarella-stuffed meatballs, garlic bread

Santa Fe Fettuccini Alfredo with Grilled Chicken 23

grilled chicken, sambal, honey, alfredo sauce, mild ortega chile, garlic bread

Down Under Chicken 26

macadamia-crust chicken breast, fruit, served with mashed potato

Cod Persillade 26

grilled wild cod, seasonal sautéed vegetables, lemon beurre blanc, served with wild rice

Mrs. Welk's Chicken and Dumplings 24

chicken breast, mashed potato, dumpling gravy

Canyon Grill Burger 17

8 oz. choice black angus burger, bib lettuce, sliced tomato, aged cheddar, applewood-smoked bacon, thousand island dressing, served with french fries or tempura onion rings

Organic Veggie The Beyond Burger 17

8 oz. plant-based burger, served with french fries or tempura onion rings, soy- and gluten-free

"The Bomb" Meatloaf 22

beef and pork meatloaf, collard greens with pork belly, five-spice balsamic ketchup, baby carrot, mashed potato, mushroom sauce, crispy onion

OFF THE GRILL

All entrées served with seasonal vegetables and choice of: mashed potato, wild rice, potato salad, side salad, french fries, onion rings, macaroni and cheese, or collard greens; or loaded baked potato with bacon, cheddar, sour cream, and green onion add 2

Add to any protein: caramelized onion, maytag blue cheese, or merlot sautéed portabello mushrooms add 6

Weekend Prime Rib Special (Friday & Saturday only)

Queen Cut 10 oz. 32

King Cut 14 oz. 40

slow-cooked choice prime rib, your choice of two sides

Grilled Swordfish a la Diablo 28

triple olive, caper, tomato sauce

Surf & Turf 42

6 oz. choice gold canyon filet, shrimp scampi

Grilled Wild Salmon 28

spinach, fruit chutney, pineapple teriyaki

Organic Bone-in Chicken Breast Picatta 24

artichoke-citrus caper sauce

Full Rack Slow-cooked Baby Back Ribs 32

whiskey-molasses bbq sauce

Choice New York Steak 14 oz. 34

bordelaise sauce

Choice Filet Mignon 8 oz. 35

bordelaise sauce

Gold Canyon Short Rib 28

Angus Tied Sirloin Coulotte 10 oz. 34

Ribeye 14 oz. 38

bordelaise sauce

Double-bone Duroc Pork Chop 28

chutney, crispy onion

SIDES

Baked Potato 7

whipped butter, green onion, sour cream, shredded cheddar

Tempura Onion Rings 6

French Fries 6

Seasonal Sautéed Vegetables 7

Mashed Potato 6

Executive Chef Daniel Garcia

For parties of eight or more an 18% gratuity will automatically be added to your bill.

Please advise your server if you have any food allergies.