

FEATURED SPECIALS

Owner's Selections

St Supery Sauvignon Blanc \$9/glass

Brilliant aromas of exotic grapefruit and green lime with hints of caper, fennel and lemon zest.

Estancia Cabernet \$9/glass

Rich flavors of dark cherry, currants and chocolate, with a dense full body, good structure and a nice lingering finish.

Arrogant Bastard \$6/pint

A dark, rich, aggressively hopped ale that will taunt and tease your taste buds.

Stone Brewery - San Diego, California

Salad

Pear Salad \$9

Spring greens tossed with pears, candied walnuts, cranberry raisins, and Gorgonzola cheese in our Champagne vinaigrette.

Entrees

Wild Sockeye Salmon \$18

Wild Sockeye grilled and topped with a savory Teriyaki glaze. Includes Jasmine rice and fresh green beans with orange peppers and slivered almonds.

Prime Top Sirloin with Chipotle Glaze \$20

8 oz. Prime Top Sirloin glazed with Chipotle-spiked butter. Served with mashed sweet potatoes, grilled asparagus and Canyons delicious garlic bread.

Prawn Risotto with Crimini Mushrooms \$16

Creamy risotto with earthy Crimini mushrooms and Prawns plus grilled asparagus tips, tomatoes and Parmesan cheese.

Wild Sockeye Salmon Pasta \$17

Bowtie pasta tossed with fresh pesto and creamy white sauce, topped with Grilled Wild Sockeye Salmon, sundried tomatoes, pine nuts and Parmesan.

Dessert

Chocolate Mousse \$5

Light yet decadent mousse, sprinkled with Oreo cookie crumbles and topped with whipped cream.

CANYONS

FEATURED SPECIALS

Owner's Selections

St Supery Sauvignon Blanc \$9/glass

Brilliant aromas of exotic grapefruit and green lime with hints of caper, fennel and lemon zest.

Estancia Cabernet \$9/glass

Rich flavors of dark cherry, currants and chocolate, with a dense full body, good structure and a nice lingering finish.

Arrogant Bastard \$6/pint

A dark, rich, aggressively hopped ale that will taunt and tease your taste buds.

Stone Brewery - San Diego, California

Salad

Pear Salad \$9

Spring greens tossed with pears, candied walnuts, cranberry raisins, and Gorgonzola cheese in our Champagne vinaigrette.

Entrees

Wild Sockeye Salmon \$18

Wild Sockeye grilled and topped with a savory Teriyaki glaze. Includes Jasmine rice and fresh green beans with orange peppers and slivered almonds.

Prime Top Sirloin with Chipotle Glaze \$20

8 oz. Prime Top Sirloin glazed with Chipotle-spiked butter. Served with mashed sweet potatoes, grilled asparagus and Canyons delicious garlic bread.

Prawn Risotto with Crimini Mushrooms \$16

Creamy risotto with earthy Crimini mushrooms and Prawns plus grilled asparagus tips, tomatoes and Parmesan cheese.

Wild Sockeye Salmon Pasta \$17

Bowtie pasta tossed with fresh pesto and creamy white sauce, topped with Grilled Wild Sockeye Salmon, sundried tomatoes, pine nuts and Parmesan.

Dessert

Chocolate Mousse \$5

Light yet decadent mousse, sprinkled with Oreo cookie crumbles and topped with whipped cream.

CANYONS