

CANYONSIDE WINTER MENU 2020/2021



APPETIZERS

CHIP PLATTER generous platter of homemade chips; served with Chef Jimmie's specialty pico and guacamole	\$9
HOUSE FRIES served with fry sauce	\$9
SWEET POTATO FRIES served with honey mustard	\$9
GARLIC CHEESE CURDS delicious cheese curds dipped in a garlic breading; served with marinara or ranch	\$10
BEER BATTERED CAULIFLOWER BITES spicy battered bites; served with garlic aioli	\$12
BATTERED GREEN BEANS battered green beans; served with ranch or garlic aioli	\$12
CHICKEN BACON RANCH POTATO SKINS stuffed skins served with ranch	\$15
PERFECT BITE NACHOS loaded with beans, cheese, and jalapenos; served with sour cream and pico	\$15
JALAPENO POPPERS stuffed with veggie cream cheese and topped with bacon; served with chipotle ranch	\$15
WINGS bone-in chicken wings served with ranch or bleu cheese (Hot, Honey BBQ or Spicy Honey)	\$17
TEMPURA BATTERED JUMBO SHRIMP seasoned, battered and deep fried, served with homemade cocktail sauce	\$18

SALADS

Selection of Dressings: Bleu Cheese, Caesar, Ranch, Italian, Poppyseed Vinaigrette and Thousand Island

HOUSE SALAD mixed greens, shaved carrots, grape tomatoes, and sliced cucumbers; served with your choice of dressing	\$12
CAESAR SALAD mixed greens and fresh Belgioioso Parmesan cheese tossed in Caesar dressing	\$14
HARVEST BERRY SALAD mixed greens, fresh berries, candied almonds, chopped bacon with a poppyseed vinaigrette	\$15
COBB SALAD mixed greens topped with grilled chicken, avocado, tomatoes, bacon, egg, feta cheese and pepper jack cheese	\$17

ADD CHICKEN (grilled or cajun) to any salad for \$6 or salmon for \$10