

CANYONSIDE SUMMER MENU 2021



APPETIZERS

HOUSE FRIES served with fry sauce	\$9
SWEET POTATO FRIES served with honey mustard or spicy ketchup	\$9
BEER BATTERED CAULIFLOWER BITES spicy battered bites served with garlic aioli	\$12
CHICKEN BACON RANCH POTATO SKINS stuffed skins served with ranch	\$16
BATTERED CHEESE CURDS served with spicy ketchup or garlic aioli	\$12
WINGS bone in chicken wings served with ranch dressing. (hot, honey bbq or spicy honey)	\$18

SALADS

Selection of Dressings: Ranch, Italian, and bleu Cheese

HOUSE SALAD mixed greens carrots, grape tomatoes, and sliced cucumbers	\$12
COBB SALAD mixed greens topped with grilled chicken, avocado, tomatoes, bacon, egg and pepperjack cheese	\$17
BERRY ALMOND SALAD mixed greens topped with strawberries, toasted sweet almonds, citrus toast, & prosciutto crisp	\$17

SANDWICHES & MORE (choice of fries or sweet potato fries)

- BEER BATTERED CHICKEN TENDERS** | served on a bed of fries with ranch dressing **\$17**
- BEER BATTERED FISH & CHIPS** | beer battered cod served on a bed of fries with lemon and tartar sauce **\$17**
- MONTEREY CHICKEN SANDWICH** | chicken breast topped with roasted pepper and jack cheese **\$16**
- CANYONSIDE BURGER** | ½ pound burger topped with caramelized onions, bacon, cheddar cheese, avocado and aioli (lettuce and tomatoes upon request) **\$17**
- TURKEY BACON AVOCADO** | sliced turkey breast, bacon, avocado, lettuce and tomato **\$18**
- HONEY SPICY BURGER** | ½ pound burger topped with caramelized onions, fire grilled jalapenos, cream cheese, spicy honey sauce, and bacon **\$17**

ENTREES

- PASTA ALFREDO** | penne pasta tossed in homemade alfredo sauce served with citrus toast (add veggies \$2, chicken \$4, or salmon \$8) **\$18**
- CHICKEN TERIYAKI STIR FRY** | marinated chicken breast, sauteed veggies served over rice, with citrus toast **\$20**
- GRILLED SALMON** | grilled salmon topped with citrus butter and served with fresh vegetables and steamed rice **\$28**
- 10 OZ RIBEYE STEAK** | 10 oz ribeye cooked to perfection, topped with garlic parsley butter and served with fresh vegetables and garlic potatoes **\$38**

DESSERT

- PASTRY CHEF KEAYRA'S DESSERT OF THE DAY** **\$12**
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