

CANYONSIDE WINTER MENU



APPETIZERS

WEDGE SALAD grilled wedge iceberg lettuce topped with bleu cheese dressing, bacon crumbles, blue cheese crumbles and tomatoes; drizzled with balsamic glaze	\$12
SPINACH ARTICHOKE DIP creamy dip served with fresh focaccia bread	\$14
FRESH BRUSCHETTA fresh tomatoes, onions and basil served on focaccia bread drizzled with a balsamic glaze	\$14
STUFFED AVOCADO black beans, rice, corn and tomato stuffed beautifully into an avocado topped with pico and drizzled with avocado ranch	\$14
SAUSAGE & BACON WRAPPED JALAPENOS jalapenos stuffed with cream cheese; wrapped with pepperjack cheese, sausage and bacon; baked and served with avocado ranch	\$15
JUMBO SHRIMP COCKTAIL jumbo shrimp in cocktail sauce with celery, bacon and lemon	\$16
CALAMARI deep fried calamari served with marinara	\$16
CRAB CAKES beautiful crab cakes drizzled with a spicy remoulade sauce	\$16
YELLOWFIN TUNA cooked to a medium rare and placed on top a bed of roasted veggies and topped with a spicy mango puree	\$16

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ENTREES

All entrees come with choice of soup or salad; choice between garden salad or italian

PASTA ALFREDO penne pasta tossed in homemade Alfredo sauce and a side of garlic bread (Add grilled or cajun chicken for \$6)	\$25
CHICKEN PARMESAN lightly breaded chicken breast, pan fried and topped with marinara and pepper jack, mozzarella cheese blend. Served atop a bed of linguine pasta	\$28
CHEESY CHICKEN FLORENTINE grilled chicken in a cheesy/creamy florentine sauce served atop a bed of linguine pasta	\$28
BONE IN 12 OZ PORK CHOP seared; topped with an apple chutney and drizzle of blackberry gastrique	\$32
BAKED HALF CHICKEN roasted halved chicken in garlic and red pepper infused olive oil topped with dijon herb mustard sauce	\$33
JUMBO SHRIMP SCAMPI jumbo shrimp sauteed in garlic lemon butter with roasted red pepper and asparagus tossed with linguine pasta.	\$34
SALMON skin-on pan seared salmon with a lemon cream sauce	\$37
YELLOWFIN TUNA 8oz pan seared tuna topped with cilantro mango dressing	\$42
SWORDFISH grilled and topped with a corn relish	\$42
RIBEYE 12 oz. grilled with garlic parsley butter	\$42
FILET 8oz grilled to perfection and drizzled with a beautiful Bordelaise sauce	\$43
CHOICE ANGUS T-BONE STEAK 16oz steak grilled to perfection	\$54

SIDES **\$6 each**

Whole Sauteed Mushrooms	Grilled Asparagus
Baked Mac N Cheese	Parsnip Fries
Broccolini & Carrots	Potato Puree
Rice Pilaf	

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DESSERTS

- HOMEMADE ICE CREAM** | delicious made-from-scratch ice cream served with fresh berries and chocolate and caramel sauces **\$12**
- CHOCOLATE CREME BRULEE** | rich & creamy and perfectly bruleed **\$14**
- TROPICAL BAVAROIS** | velvety vanilla bean bavarian cream atop a biscuit cookie with a mango curd center and topped with a pineapple gelee **\$14**
- BANANA SPLASH** | vanilla custard set atop a flaky puff pastry and topped with marinated banana slices; finished with whipped cream **\$16**
- BLACK FOREST CAKE** | an absolute classic with an added crunch or feuille cookie in between each layer **\$17**