

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**
- 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**
- JUMBO SHRIMP COCKTAIL** | Jumbo shrimp in cocktail sauce with celery, bacon and lemon **\$16**
- CALAMARI** | Deep fried calamari served with marinara **\$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**
- STEELHEAD SMOKED TROUT** | served on a fried pita bread with a veggie cream cheese spread and topped with shaved radish and chives **\$16**

DESSERTS

- HOMEMADE ICE CREAM TRIO** | three delicious made-from-scratch ice cream flavors served with fresh berries, cookie crumbles and sauces **\$13**
- MINI CHEESECAKE** | 4 different flavors of cheesecakes served with whip cream (flavors change weekly) **\$14**
- TRIPLE BERRY CUP** | white chocolate mold filled with crumbled lady finger cookies and triple berry mousse; topped with fresh berries and served with lemon lime ice cream **\$15**
- APPLE PIE MOUSSE BOMB** | Granny Smith apples baked in spices and covered with caramel sauce; dunked inside an apple spice mousse and set atop a soft spice cake and covered with a beautiful white chocolate marble glaze **\$17**