

SOUPS, SANDWICHES & MORE

Sandwiches and Burgers are served with your choice of fries or sweet potato fries

THREE BEAN & MEAT CHILI OR SOUP OF THE DAY housemade; served with crackers	\$10
VEGGIE WRAP sauteed vegetable wrapped in a spinach tortilla drizzled with italian dressing	\$15
MONTEREY CHICKEN SANDWICH grilled chicken breast topped with roasted peppers and jack cheese	\$16
BEER-BATTERED FISH & CHIPS beer battered cod served on a bed of fries with lemon and tartar sauce	\$17
CANYONSIDE BURGER half-pound burger topped with caramelized onions, bacon, avocado, cheddar cheese and garlic aioli; lettuce and tomato upon request (beyond burger for \$2 more)	\$17
HONEY SPICY BURGER half pound burger topped with cream cheese, pepper jack cheese, roasted jalapenos, caramelized onions, bacon and spicy honey sauce (beyond burger for \$2 more)	\$17
BEER BATTERED CHICKEN TENDERS strips of beer battered chicken breast served on a bed of fries	\$17
LOADED ITALIAN SANDWICH pepperoni, prosciutto and ham with lettuce, tomato, red onion, provolone cheese on toasted ciabatta drizzled with vinaigrette dressing	\$18
TURKEY BACON AVOCADO turkey, bacon, lettuce, tomato, avocado on a ciabatta roll <i>*Gluten free bun on any sandwich for \$2 more*</i>	\$18
BUILD YOUR OWN CALZONE your choice of four toppings wrapped in a homemade garlic buttered crust Toppings: cheese, pepperoni, onion, mushroom, olives, green peppers, red peppers, sausage or tomato	\$24

ENTREES

Selection of Side Items: Side Salad, Potato Puree with creme fraiche, Sautéed Carrots, Rice Pilaf (choice of two)

PASTA ALFREDO penne pasta tossed in homemade Alfredo sauce and a side of garlic bread (Add grilled or cajun chicken for \$6)	\$22
PAN SEARED BONE IN PORK CHOP 12oz french style pork chop cooked to perfection served with a blackberry gastrique and apple chutney	\$28
SALMON skin-on pan seared salmon with a lemon cream sauce	\$30
RIBEYE 12 oz. grilled with garlic parsley butter	\$36
NEW YORK STEAK 10 oz. grilled perfectly; served with a sweet bourbon glaze	\$38
FILET 8oz grilled to perfection and drizzled with a beautiful Bordelaise sauce	\$40

DESSERTS

HOMEMADE ICE CREAM delicious vanilla bean ice cream served atop a bed of crushed cookie crumbs and drizzled with chocolate and caramel sauces	\$12
CHEESECAKE PLATTER variety of 4 different flavors of mini cheesecakes served with whipped cream	\$16
TIRAMISU classic Italian dessert that will leave your taste buds craving more	\$16
STICKY TOFFEE PUDDING the classic English dessert; served with a silky toffee sauce and homemade cinnamon brown butter ice cream	\$18