

CANYONS

S T E A K H O U S E

STARTERS

Jumbo Lump Crab Cake
Smoked Tomato Oil, Basil Aioli, Micro Greens, Charred Lemon
18

Lobster & Ahi Tartare Stack *
Avocados, Watercress, Curry Salt, Spicy Mayo
18

Artisanal Cheeses & Charcuterie Board
Hand-Selected by our Chef: Farmhouse Cheeses, Italian Meats,
Honeycomb
1 to 3 people 21
4 to 6 people 29

Seasonal Fresh Oysters
Red Wine Mignonette, Cocktail Sauce, Lemon
half-dozen 18 dozen 34

Steamed Little Neck Clams
Garlic, Fresh Pea Sprouts, White Wine, Clam Juice, Garlic Toast
15

Cold Seafood Display *
Oysters, Tiger Prawns, Crab Claws, Maine Lobster, Spicy Tuna Tartar,
Mussels,
Clams, Cocktail Sauce, Dijon-Cognac Sauce
1 to 3 people 70
4 to 6 people 120

Chilled Jumbo Shrimp Cocktail
Cocktail Sauce, Lemon
18

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of eight or more will be subject to 18% gratuity

CANYONS

S T E A K H O U S E

SOUP AND SALADS

Lobster Bisque

Crème Fraîche, Mini Chives, Cognac

12

French Onion Soup

Guryère, Swiss Cheese

9

Caesar *

Romaine, Focaccia Croutons, Asiago, Pecorino Cheese

10

Chopped Salad (GF) *

Micro Greens, Artichoke Hearts, Avocado, Heart of Palm, Green

Goddess Dressing,

Cucumbers, Radish, Quail Eggs

12

Baby Wedge Salad (GF)

Pancetta, Heirloom Tomato, Sweet Red Onion,

Choice of Ranch or Blue Cheese Dressing

10

Heirloom Tomato & Burrata Cheese (GF) (V)

Pea-Pistachio Pesto, 25-Year Aged Balsamic, Sun-Ripened Tomato

Salt, Micro Basil

12

CANYONS

S T E A K H O U S E

MAIN COURSES

Surf and Turf *

8 Ounce Filet Mignon, Cold Water Lobster Tail,
Spring Vegetables, Yukon Gold Potato Puree, Demi, Drawn Butter
75

Bacon-Maple Pork Tenderloin * (GF)
Maple-Glazed Brussels Sprouts, Pan Gravy,
Duck Confit Hash, Up Farm Egg
28

Braised Buffalo Short Rib (GF)
Spring Vegetables, Organic Yellow Potato Puree, Buffalo Demi,
Mushrooms, Leeks
32

Sous Vide Citrus Marinated Spring Chicken
Lardon Brie Polenta, Spring Vegetables, Fig Brandy Pan Jus
28

Pan Fried Halibut
Roasted Poblano Cream, Lobster-Avocado Salsa, Crispy Tortillas,
Spring Vegetables, Polenta
38

Seared Scallops (GF)
Spring Vegetables, Oat Groat Risotto, Lemon Beurre Blanc
42

Vegetarian Special
Chef's Daily Creation
26

CANYONS

S T E A K H O U S E

PREMIUM STEAKS

All Steaks Seasoned With Pink Sea Salt & Cracked Black Pepper *

Filet Mignon, 10 oz

38

Petit Filet, 8 oz

32

USDA PRIME STEAKS

Bone-In Ribeye Steak Sous Vide, 26 oz

70

Ribeye Steak, 14 oz

43

Porterhouse, 24 oz

70

New York Strip Dry Aged 21 days, 12 oz

60

ADD TO THE STEAK

Jumbo Shrimp Scampi

16

Lobster Tail

39

Oscar Style

12

King Crab Legs

Full pound

Half-pound

69

36

Gorgonzola Crust

6

Béarnaise Sauce *

3

Au Poivre

3

Cabernet Demi

3

SHARED PLATTER FOR TWO

Chateaubriand, 20 oz

Roasted Fingerling Potatoes, Sautéed Baby Carrots, Grilled Asparagus, Demi, Béarnaise Sauce

90

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CANYONS

S T E A K H O U S E

SIDES DISHES

Sautéed Wild Mushrooms, Speck,
Crème Fraîche, Scallions

10

Creamed Spinach

8

Maple Glazed Brussels Sprouts (GF) (V)

8

Grilled Asparagus

10

Sautéed Spring Vegetables (GF) (V)

8

Lobster Mac & Cheese Cavatappi

12

Prosciutto Wild Mushroom
Twice-Baked Potato

9

Honey Sweet Potato

7

Baked Potato

9

Herb Roasted Potatoes (GF) (V)

8

Organic Yellow Potato Puree (GF) (V)

8

DESSERTS

Crème Brûlée

9

Vanilla Bean Cheesecake

9

Double Chocolate Cake

10

Gelato Trio

10

Port Poached Pear

9

Warm Butter Cake

10

COFFEE

Fresh Brewed Premium Coffee

3

Espresso Single

3

Espresso Double

5

Cappuccino

5