

CANYONS

S T E A K H O U S E

STARTERS

CRISPY CALAMARI

fried calamari | sweet & spicy thai aioli | balsamic reduction | micro herb salad
20

JUMBO LUMP CRAB CAKE

smoked tomato oil | basil aioli | micro greens | charred lemon
22

SEARED AHI TUNA

thai mango slaw | spiced ahi tuna | kaffir lime dressing | wasabi crema
micro greens | watermelon radish
26

ARTISANAL CHEESES & CHARCUTERIE BOARD

hand-selected by our chef: farmhouse cheeses | italian meats | honeycomb
1 to 3 people 21
4 to 6 people 29

OYSTERS ON THE HALF SHELL

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

(GF) Naturally Gluten-Free (V) Naturally Vegetarian (V+) Naturally Vegan

* 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

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SOUPS AND SALADS

LOBSTER BISQUE

crème fraîche | mini chives | cognac

12

FRENCH ONION SOUP

gruyère | swiss cheese

9

CAESAR *

romaine | focaccia croutons | asiago | pecorino cheese

10

SOBOBA SALAD (GF)

baby lettuce | strawberries | red onion | spicy pecans | goat cheese | raspberry vinaigrette

12

BABY WEDGE SALAD (GF)

pancetta | heirloom tomato | sweet red onion
choice of ranch or blue cheese dressing

10

HEIRLOOM TOMATO & BURRATA CHEESE (GV)(V)

pea-pistachio pesto | 25-year aged balsamic | sun-ripened tomato salt | micro basil

12

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MAIN COURSES

SURF AND TURF *

8 ounce filet mignon | cold water lobster tail
seasonal 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 SHORT RIB (GF)

seasonal vegetables | organic yellow potato puree | buffalo demi | mushrooms | leeks
32

SOUS VIDE CITRUS MARINATED BREAST OF CHICKEN

lardon brie polenta | seasonal vegetables | fig brandy pan jus
28

PAN FRIED HALIBUT

roasted poblano cream | lobster-avocado salsa | crispy tortillas
seasonal vegetables | polenta
38

SEARED SCALLOPS (GF)

seasonal vegetables | saffron risotto | lemon beurre blanc
42

PORTABELLA MUSHROOM TOWER

grilled portabella mushrooms | grilled tri-color peppers | herbed goat cheese | cream cheese
roasted tomato risotto | grilled asparagus
20

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PREMIUM STEAKS

all steak 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

ADD TO THE STEAK

JUMBO SHRIMP SCAMPI

16

KING CRAB LEGS

half-pound 36 full pound 69

LOBSTER TAIL

39

OSCAR STYLE

12

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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SIDE DISHES

SAUTÉED WILD MUSHROOMS

speck | crème fraîche | scallions

10

CREAMED SPINACH

8

MAPLE GLAZED BRUSSELS SPROUTS (GF)(V)

8

GRILLED ASPARAGUS (GF)

10

SAUTÉED SEASONAL 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

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DESSERTS

CRÈME BRÛLÉE

9

VANILLA BEAN CHEESECAKE

9

DOUBLE CHOCOLATE CAKE

10

GELATO TRIO

10

MONKEY BREAD

12

WARM BUTTER CAKE

10

COFFEE

FRESH BREWED PREMIUM COFFEE

3

ESPRESSO SINGLE

3

ESPRESSO DOUBLE

5

CAPPUCCINO

5

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