

DINNER MENU
FRIDAY & SATURDAY
5PM - 8PM

SEVEN CANYONS



APPETIZERS

SEASONAL SOUP

FLATBREAD

*caramelized onions, blue cheese
olive oil, lemon, parmesan, currants*

SHRIMP COCKTAIL

four jumbo shrimp, cocktail sauce

SIX CRISPY CHICKEN WINGS

*frank's original hot sauce, crudité
buttermilk blue cheese dressing*

BROILED MUSSELS

panko crumbs, parmesan, parsley, lemon

SALADS

STRAWBERRY & SPINACH

red onion, avocado, goat cheese, lemon poppy seed dressing

BEETS & ROMAINE

*bacon, candied pecans, shaved onions, blue cheese
red wine vinaigrette*

CLASSIC CAESAR

romaine hearts, fresh lemon, white anchovy, garlic toast

ADD SHRIMP

ADD CHICKEN

ADD STEAK*

ADD SALMON*

ON THE SIDE

SIDE SALAD

BUTTERY MASHED POTATOES

SEASONAL VEGETABLES

FORAGED MUSHROOMS

SPECIALTIES

6 OZ BEEF TENDERLOIN *

port glazed onions, blue cheese, green beans, buttery potatoes, demi

RIBEYE STEAK *

pan fried, baked potato, zucchini, cabernet onion butter, demi

STEAK HOUSE BURGER *

braised mushroom, swiss cheese, bacon, bbq sauce, truffle fries

SCOTTISH SALMON

creamed corn, grilled scallions, watercress, radish

MARKET FISH

chef's daily creation

SPICY SHRIMP

*homemade pasta, creamy tomato sauce, grilled corn
aleppo chili flakes*

VEAL MEATLOAF

*pork belly & mushroom stuffed, buttery potato
broccoli, demi*

AFTER DINNER TREATS

FLOURLESS CHOCOLATE CAKE

white & dark chocolate, berries

FRENCH APPLE CAKE

cherry & butter rum sauce

ROOT BEER FLOAT

ice cold 'root beer', vanilla bean gelato

GELATO AND SORBET

*mint chocolate chip, caramelized banana, sea salt caramel
vanilla bean, dark chocolate, seasonal sorbet*

PENFOLD'S CLUB TAWNY PORT

spicy fruit, toffee, walnut, smoky oak

DA RANCH SWEET WILLOW WHITE 2014

subtle notes of allspice, honey and celery root, ripe pineapple aromas

BRANDY ALEXANDER

e&j brandy, crème de cacao, cream

CANYON DRINKS

BEER

ON DRAFT

Please inquire

with your server

for our seasonal offerings.

WINES ON TAP

SAUVIGNON BLANC, NOBILLO

pear, green apple, lemon zest & hint of lime

CHARDONNAY, ONE HOPE BY ROBERT MONDAVI, JR

*green apple, citrus, ripe tropical fruit
50% of all proceeds go to the Gateway for Cancer Research which
funds clinical trials for patients with Breast Cancer*

PINOT NOIR, ANGELINE

berries, pomegranate, hint of spicy cherry cola

CABERNET SAUVIGNON, MARTIN RAY

*red & purple fruits, complex herbs
cherries & figs*

COCKTAILS

KACHINARITA

*don julio reposado, grand marnier
agave nectar, fresh lime juice
shaken & served on the rocks*

WHITE SANGRIA

*white wine, cointreau, mango
oranges, berries*

SIGNATURE MANHATTAN

*four roses bourbon
antica formula sweet vermouth
orange bitters
Stirred, not shaken*

MANDARIN MULE

*mandarin vodka, fresh lime juice
bundaberg ginger beer*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*