

DINNER MENU

THURSDAY, 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*

**STREET CORN**

*grilled corn off the cob, chili lime sauce, tortilla chips*

SALADS

**CHAYOTE & SPINACH**

*grilled chayote squash, sweet bell peppers, shaved onions  
prickly pear vinaigrette*

**BEETS & FIGS**

*roasted & pickled beets, fresh figs, mascarpone cheese  
arugula, balsamic*

**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**

**CREMINI MUSHROOMS**

SPECIALTIES

**6 OZ BEEF TENDERLOIN \***

*potato puree, grilled portabella, cipollini onion, pesto, demi*

**FLAT IRON \***

*chimichurri marinade, grilled corn*

*homemade chorizo potato hash, demi*

**STEAK HOUSE BURGER \***

*blue cheese, fried onion, lettuce, tomato, mayo, truffle fries*

**SCOTTISH SALMON**

*hazelnut crusted, caramelized shaved brussel sprouts*

*apple shallot puree, pickled mustard seed reduction*

**MARKET FISH**

*chef's daily creation*

**HOMEMADE PASTA**

*porcini mushrooms, spinach, roasted tomatoes, grilled onions*

*white wine butter*

**VEAL MEATLOAF**

*pork belly & mushroom stuffed, buttery potato*

*broccoli, demi*

**FLOURLESS CHOCOLATE CAKE**

*white & dark chocolate, berries*

**SEASONAL FRUIT CRISP**

*seasonal fruit, crisp topping, vanilla ice cream*

**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*

AFTER DINNER TREATS

**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

BEER

**ON DRAFT |**

*Please inquire*

*with your server*

*for our seasonal offerings.*

WINES ON TAP

**SAUVIGNON BLANC, NOBILO**

*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*

**SEASONAL SANGRIA**

*Please Inquire with Your Server*

**SIGNATURE MANHATTAN**

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

**FIG MULE**

*figenza vodka, fresh lime juice  
bundaberg ginger beer*

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

\*Menu is always subject to change\*