

# 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

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Parties of eight or more will be subject to 18% gratuity

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## SOUP 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 bleu 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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## ENTRÉES

### **SURF AND TURF \***

8 oz filet mignon | cold water lobster tail  
seasonal vegetables | yukon gold potato puree | demi | drawn butter  
80

### **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 | 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 steaks seasoned with pink sea salt & cracked black pepper*

**FILET MIGNON, 10 oz**

40

**PETIT FILET, 8 oz**

36

## USDA PRIME STEAKS

**BONE-IN RIBEYE STEAK SOUS VIDE, 24 oz**

70

**RIBEYE STEAK, 14 oz**

55

**PORTERHOUSE, 24 oz**

60

**NEW YORK DRY AGED, 12 oz**

60

### ADD TO STEAKS

**JUMBO SHRIMP SCAMPI**

16

**OSCAR STYLE**

12

**BÉARNAISE SAUCE\***

3

**KING CRAB LEGS**

half-pound 36 full pound 69

**AU POIVRE**

3

**LOBSTER TAIL**

39

**GORGONZOLA CRUST**

6

**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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## SIDES

### 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

## 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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## CHILDREN'S MENU

*chef's selections for our guests aged 12 and under*

### CHICKEN TENDERS

three breaded chicken tenders  
choice of french fries or mashed potatoes

9

### CHEESEBURGER

american cheese | ketchup | pickles  
choice of french fries or mashed potatoes

11

### BOLOGNESE OVER PENNE

served with garlic toast

9

### FRIED POPCORN SHRIMP

cocktail sauce  
choice of french fries or mashed potatoes

10

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