

FEATURED SPECIALS

OWNER'S SELECTIONS

St Supery Sauvignon Blanc \$9/glass

Brilliant aromas of exotic grapefruit and green lime with hints of caper, fennel and lemon zest.

Estancia Cabernet \$9/glass

Rich flavors of dark cherry, currants and chocolate, with a dense full body, good structure and a nice lingering finish.

Arrogant Bastard \$6/pint

A dark, rich, aggressively hopped ale that will taunt and tease your taste buds.
Stone Brewery - San Diego, California

SOUP / SALAD

Mandarin Holiday Salad \$9

Field greens tossed with mandarin oranges, red onions and cranraisins in our special homemade orange vinaigrette dressing. Topped with sugared toasted almonds.

Seafood Chowder \$8

Rich and creamy, loaded with Wild Sockeye Salmon, Pacific Cod, tender clams, corn, red potatoes, and finished with chopped bacon. Served with Garlic Bread

ENTREES

Canyons Famous Smoked BBQ Ribs \$18

Our tender, juicy baby back ribs are slow smoked over alder wood and basted with our original BBQ Sauce. Served with Hickory Ranch Baked Beans, Mashed Potatoes and Corn Bread with homemade honey butter.

Beef Teriyaki Stir-Fry Bowl \$14

Beef tenderloin sautéed with broccoli, mushrooms, carrots, red onions, snow peas, red & yellow peppers, celery and water chestnuts. Tossed in our homemade teriyaki sauce and served over white rice. Topped with rice noodles and toasted almonds.

Hazelnut Chicken \$15

Chicken Breast coated in toasted Hazelnuts and topped with a decadent Rum Raisin Sherry Cream Sauce. Served with seasonal vegetables and Canyons Mashed Potatoes.

Seared Sea Scallops \$17

Pan seared sea scallops on a bed of sautéed Swiss Chard and topped with a Tarragon White Wine Sauce. Served with Jasmine rice.

DESSERT

Carrot Cake \$6

Three delicious layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple, finished with real cream cheese icing.

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