

STARTERS

Tortilla Soup 7

Baked Potato Soup 7

Delmarva Crab Dip A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 16

Fiesta Eggrolls Tortillas stuffed with chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served with Campfire sauce 15

Guacamole Fresh guacamole mixed with smoked tomatoes, diced red onions and cilantro. Served with tortilla chips. Topped with black bean salsa 12

Shrimp Cargot Shrimp prepared escargot-style, simmered in herb butter, topped with Havarti cheese and served with a toasted baguette 15

Calamari 10oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 14

Spinach Artichoke Dip Creamy spinach and artichokes topped with Monterey Jack. Served with warm tortilla chips 13

EXTRAS

Mac, Bacon & Cheese 7⁵⁰

Orzo Rice 4

Canyon Mushrooms 4⁵⁰

Iron Skillet Cornbread 4⁵⁰

Grilled Shrimp Skewer 8

Jumbo Lump Crabcake 17

For the Kids (12 and under please)

DESSERTS

Key Lime Pie Key lime custard in a graham cracker, walnut and pecan crust topped with whipped cream & finished with ground nuts 8

Chocolate Uprising Chocolate brownie layered with vanilla ice cream and Callebaut chocolate walnut fudge. Topped with warm caramel and chocolate sauce 8

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with pineapple bourbon sauce & vanilla bean ice cream 8

Bread Pudding Slowly baked French bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 8

We would like to see you make it home safely. If you do not have a designated driver, please allow us to call a cab for you. Beverages containing alcohol are not available for carry-out, except as permitted by law

SALADS

"Not So Simple" House Salad Mixed greens, tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 9 Add Chicken 7 Add Salmon 10

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan 9 Add Chicken 7 Add Salmon 10

Canyon Salad Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons and black bean salsa 16

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing 20 Petite 17

Southwest Salad Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey Jack, Chipotle-blue dressing, avocado & BBQ sauce 17

Sesame Seared Ahi Tuna Salad* Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 22

ENTRÉE PLATES

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$7

FROM THE WOOD-FIRED ROTISSERIE

Wood-Fired Rotisserie Chicken "Our Specialty" – Slow roasted throughout the day to bring you maximum flavor. Served with redskin mashed potatoes and green beans 21

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis cut BBQ ribs. Served with julienne fries and coleslaw 27

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 16

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow-cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes & green beans 17

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 17

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & seasonal fresh vegetable 27

St. Louis BBQ Ribs Slow cooked St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 27 Half Rack 21

Chef's Seafood Selection* Chef's pick from local fish market. Quantity and availability are limited to ensure freshness MKT

Eastern Shore Crabcakes Two freshly made jumbo lump crabcakes pan seared to a golden brown. Served with orzo rice & sweet glazed carrots 32

Filet Mignon* Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & seasonal fresh vegetable 32 Petite 28

Ribeye 14oz cut ribeye hardwood grilled. Topped with Canyon cabernet mushroom sauce and served with redskins mashed potatoes and sautéed spinach 35

SANDWICHES

Sandwiches are served with your choice of our seasoned fries, Chef's coleslaw, market fresh vegetable, redskin mashed potatoes or sweet glazed carrots

Pulled Pork Sandwich Oven-roasted pulled pork on a toasted sesame seed bun with coleslaw and a side of Granny Smith Apple BBQ sauce 12

Bacon Cheeseburger* Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 16

Blackened Chicken & Avocado Club Grilled chicken, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese and honey mustard on grilled wheat bread 16

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, pepper Jack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame seed bun 15

Asterisk (*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness
20% gratuity will be added to check for parties of six (6) or more. Please inform your server of any food allergies.