

## STARTERS

**Soup of the Day** 7

**SUN** **Chicken Noodle**

**MON** **Potato**

**TUE** **Clam Chowder**

**WED** **Tomato Basil**

**THU** **Black Bean Stew**

**FRI** **Tortilla**

**SAT** **Chili**

**Millionaire Shrimp** Colossal boiled shrimp topped with our special Millionaire whole-grain mustard sauce 13

**Pollo Quesadilla** Grilled tortilla with vegetables, chicken, Monterey Jack & cheddar cheese, chipotle sour cream & smoked tomato guacamole 10

**Fiesta Eggrolls** Tortillas stuffed with chicken, black beans, spinach, Monterey jack & smoked Cheddar cheese. With Campfire Sauce 9

**House Smoked Salmon** Filet served with caper rémoulade and toast points 11

**Macaroni & Cheese** Three cheese, chili infused cellentani pasta with bacon and onion 7

**Spinach Artichoke Dip** Creamy Jack, spinach & artichokes. Served with tortilla chips 11

## EXTRAS

**Canyon Mushrooms** 4

**Iron Skillet Cornbread** 4

**Sauteed Spinach** 4

**Chef's Coleslaw** 4

**Baked Potato** 4

**Grilled Shrimp Skewer** 5

**Jumbo Lump Crabcake** 11

**For the Kids** (12 and under please)

## DESSERTS

**Key Lime Pie** Custard in a Graham cracker, walnut, pecan crust topped with whipped cream & finished with ground nuts 7

**Chocolate Uprising** Chocolate brownie layered with vanilla ice cream, Callebaut Belgian chocolate and a warm caramel sauce 7

**Pineapple Upside Down Cake** Yellow cake on chopped pineapple in Jim Beam Bourbon sauce. Topped with Bourbon sauce & vanilla bean ice cream 7

**Bread Pudding** Slowly baked French Bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 7

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## SALADS

**"Not So Simple" House Salad** Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 8 Add Chicken 5 Add Salmon 7

**Simple Caesar Salad** Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded parmesan 8 Add Chicken 5 Add Salmon 7

**Lettuce Wedge Salad** Diced tomatoes, diced bacon and Maytag Blue Cheese dressing 8

**Canyon Salad** Rotisserie chicken, bleu cheese vinaigrette, romaine, red onion, tomato, croutons, black bean salsa 14

**Wood Grilled Tenderloin Beef Tip Salad** Tips on mixed greens, homemade cornbread croutons, red onion, grape tomatoes, pear, smoked Gouda & Honey-sesame vinaigrette 14

**Southwest Salad** Rotisserie Chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu dressing, avocado & BBQ sauce 14

**Sesame Seared Ahi Tuna Salad\*** Seared filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & Adobe dressing 14

**Shrimp Salad** Six shrimp on a skewer over mix greens, mandarin orange, strawberries, spiced pecans, crystal noodles, & Citrus-Lime Vinaigrette 14

### DRESSINGS AND VINAIGRETTES

House Adobe, Signature Vinaigrette, Bleu Cheese Dressing, Honey Mustard, Caesar Dressing & Citrus-Lime Vinaigrette

## ENTRÉE PLATES

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$6

### FROM THE WOOD-FIRED ROTISSERIE

**Wood-Fired Rotisserie Chicken "Our Specialty"**—Served with redskin mashed potatoes & market fresh vegetable 18

**Chicken & Barbecue Ribs** Rotisserie chicken & St. Louis BBQ Ribs with fries and coleslaw 24

**Rotisserie Chicken & Wedge Salad** Lettuce wedge, sliced tomatoes topped with Bleu Cheese dressing, boiled egg and chopped bacon 18

**Today's Wood-Grilled Fish\*** Limited availability ensures freshness, with orzo rice & market fresh vegetable MKT

**Short Smoked Atlantic Salmon\*** Topped with mustard sauce. With orzo rice & market fresh vegetable 18

**St. Louis BBQ Ribs** Slow cooked ribs, Curley's BBQ sauce, with fries and coleslaw 23

**Fresh Vegetable Platter** Chef's creative collection of today's freshest finds from local market 12

**Big Meatloaf Stack** Ground beef, sausage & mixed cheeses with mashed potatoes & market fresh vegetable 14

**Double Bone-In Pork Chops** One-pound of seasoned pork chops topped with sweet pineapple chili sauce. With redskin mashed potatoes & sweet glazed carrots 20

**Ribeye Steak\*** Hardwood-grilled, with Canyon mushrooms, mashed potatoes & market fresh vegetable 27

**Chicken Pot Pie** Homemade crust filled with rotisserie chicken, carrots, peas & redskin potatoes 13

**Mary Ellen's Crabcakes** Jumbo lump crab cakes with orzo rice & sweet glazed carrots 24

**Filet Mignon\*** Tenderloin steak, gorgonzola blue cheese butter & Chilean cabernet sauce. With redskin mashed potatoes & market fresh vegetable 28 Petite 23

## SANDWICHES

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

**Bacon Cheeseburger\*** Certified Angus Beef, topped with Monterey Jack, smoked Cheddar cheese, lettuce, tomato, onion, mustard, sweet pickles, mayo & ketchup 12

**Blackened Chicken & Avocado Club** With bacon, tomato, sprouts, Swiss and honey mustard on grilled wheat 12

**Hand Pulled Pork** On a toasted bun with coleslaw & Curley's BBQ Sauce side 11

**Pulled BBQ Chicken** On a toasted bun with coleslaw & a side of Curley's BBQ Sauce 11

Asterisk (\*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness

## CHARDONNAY

Hess Select, Monterey 9/24  
Joseph Carr, Carneros 12/37  
Kendall-Jackson 10/27  
Rosemount 7/18  
Rombauer 65  
Cakebread Cellars 82

## SAUVIGNON BLANC

Steele Shooting Star 10/29

## SPARKLING WINE & CHAMPAGNE

Domaine St Michelle Sparkling 8/22  
Veuve Clicquot Brut Yellow Label, France 79  
Dom Perignon, France 189

## MORE WHITE WINE

Chenin Blanc, Pine Ridge 9/30  
Fume Blanc, Murphy-Goode 7/20  
Meritage, St. Supery Virtú White 55  
Pinot Grigio, Capasaldo 6/17  
Pinot Grigio, Prendo 8/23  
Pinot Grigio, Sterling 10/30  
Pinot Grigio, Santa Margherita, Italy 42  
Pinot Gris, King Estate 10/32  
Riesling, Bloom 6/16  
Riesling, Chateau Ste. Michelle 7/20  
White Table Wine, Sokol Blosser Evolution #9 11/33

## CABERNET SAUVIGNON

Firestone 11/35  
Justin, Paso Robles 13/41  
Liberty School 9/26  
Mondavi 8/22  
Buehler Vineyards 53  
Silverado Vineyards 66  
Twenty Bench 36  
Silver Oak 112  
Stags' Leap Artemis 81

## MERLOT

Blackstone 7/22  
Chateau St. Jean 8/23  
Chateau Ste. Michelle 900/29  
Duckhorn 78  
Rombauer 55

## PINOT NOIR

A to Z 12/37  
Cono Sur 9/26  
La Crema 13/42  
Archery Summit, Oregon 70  
Maysara Jamsheed, Oregon 44  
Au Bon Climat, Isabelle Morgan 76

## MORE RED WINE

Malbec, Vina Dona Paula 9/25  
Malbec, Valentin Bianchi, Argentina 41  
Meritage, Franciscan Magnificat 75  
Red Blend, Hook & Ladder 12/35  
Shiraz, Rosemount 7/20  
Sirah, Michael-David Petite Petit 12/38  
Zinfandel Blend, Ridge Three Valleys 11/34  
Zinfandel, Cline Ancient Vines 10/30  
Zinfandel, Frog's Leap 46  
Zinfandel, Rosenblum Cellars Vintner's Cuvee 7/20



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