

## STARTERS

**Soup of the Day** 7

**SUN** **Chicken Noodle**

**MON** **Chili**

**TUE** **Clam Chowder**

**WED** **Tomato Basil**

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

**FRI** **Tortilla\***

**SAT** **Baked Potato**

\* Available Daily

**Delmarva Crab Dip** A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 15

**Fiesta Eggrolls** Tortillas stuffed with chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served with Campfire sauce 13

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

**Coconut Shrimp** 5 large shrimp battered in coconut milk then breaded in coconut panko breading. Fried golden brown then served over orange marmalade sauce. Topped with papaya, pineapple, and mango salsa 14

**Calamari** 10 oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 13

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

## EXTRAS

**Mac & Cheese** 7

**Canyon Mushrooms** 4

**Iron Skillet Cornbread** 4

**Baked Potato** 4

**Grilled Shrimp Skewer** 6

**Jumbo Lump Crabcake** 12

**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 7

**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 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 8

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## 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 15

**Wood Grilled Steak Salad\*** Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing \$19 Petite \$16

**Southwest Salad** Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey Jack, Chipotle-blue dressing, avocado & BBQ sauce 16

**Sesame Seared Ahi Tuna Salad\*** Seared tuna filet over mixed greens, tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing 18<sup>50</sup>

## 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 20

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

**Short Smoked Atlantic Salmon\*** Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 23

**St. Louis BBQ Ribs** Slow cooked St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 26 Half Rack 21

**Fresh Vegetable Platter** Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 14

**Yankee Pot Roast** Slow braised beef cooked in veal stock. Served over mashed potatoes with a roasted root vegetable medley topped with a dark stout gravy 22

**Today's Wood-Grilled Fish\*** Chef's pick from local fish market. Quantity and availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

**Canyon Prime Rib\*** Slow roasted, juicy prime rib. Accompanied with beef au jus and horseradish sauce. Served with baked potato and sautéed spinach 32

**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 16

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

**Eastern Shore Crabcakes** Two freshly made jumbo lump crabcakes pan seared to a golden brown. Served with orzo rice & sweet glazed carrots 27

**Filet Mignon\*** Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 31 Petite 25

**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 16

## 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\*** Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 15

**Blackened Chicken & Avocado Club** Grilled chicken, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese and honey mustard on grilled wheat bread 14

**French Dip Sandwich** Thinly sliced prime rib layered on a freshly toasted baguette with mayonnaise. Served with horseradish and au jus sauce 16<sup>50</sup>

**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 13

**Prime Rib Burger\*** Thinly sliced prime rib layered on angus burger. Served with horseradish sauce on a toasted sesame seed bun 17

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.

## CHARDONNAY

Hendry, Napa, CA 13/48

Kunde Estate, Sonoma, CA 9/30

Kendall-Jackson, Santa Rosa, CA 10/32

Mer Soleil, Central Coast, CA 70

Rombauer, Carneros, CA 72

Cakebread Cellars, Napa, CA 95

## SAUVIGNON BLANC

Kim Crawford, Marlborough, NZ 11/40

Duckhorn, Napa, CA 55

## SPARKLING WINE & CHAMPAGNE

Piper Heidsieck, Champagne, France 13/50

Veuve Clicquot Brut, "Yellow Label", France 100

## MORE WHITE WINE

Spatburguder, "Rose" Mosella, Mosel, Germany 11/38

Pinot Grigio, Prendo, Veneto, Italy 9/30

Pinot Grigio, Santa Margherita, Alto Adige, Italy 15/55

Pinot Gris, Foris, Rogue Valley, OR 10/32

Riesling, Mosella, "Kabinet", Mosel, Germany 10/35

White Table Wine, Evolution #9, Dundee, OR 11/33

Fume Blanc, Robert Mondavi, Napa, CA 11/38

Moscato d'Oro, Dessert Wine, Napa, CA 10/38



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## CABERNET SAUVIGNON

Blue Rock, Alexander Valley, CA 18/68

Kenwood Yulupa, Sonoma, CA 9/33

BR Cohn "Silver", N. Coast, CA 12/42

Cakebread Cellars, Napa, CA 140

Silverado Vineyards, Napa, CA 85

L' Ecole 41, Columbia Valley, WA 16/61

Silver Oak, Alexander Valley, CA 150

Stag's Leap "Artemis", Napa, CA 92

## MERLOT

Jade Mountain, Napa, CA 9/30

Joseph Carr, Napa, CA 12/44

Duckhorn, Napa, CA 85

Rombauer, Carneros, CA 16/60

## PINOT NOIR

Eola Hills, Willamette Valley, OR 11/40

Foris, Rogue Valley, OR 9/30

La Crema, Sonoma, CA 14/52

Archery Summit, Willamette Valley, OR 75

Torii Mor "Black Label", Yamhill, OR 16/60

Au Bon Climat, "Isabelle Morgan", Santa Maria Valley, CA 80

## MORE RED WINE

Malbec, Pascual Toso, Mendoza, Argentina 9/31

Malbec, Valentin Bianchi, Mendoza, Argentina 11/40

Meritage, Franciscan Magnificat, Napa, CA 90

Meritage, Isenhower Cellars, Columbia, WA 12/48

Shiraz, Razor's Edge, McLaren Vale, Australia 9/30

Zinfandel, Klinker Brick, Lodi, CA 12/40

Zinfandel, Frog's Leap, Napa, CA 65

Black Riesling, Mosella, Mosel, Germany 14/52

Chianti Classico Riserva, Ducale Ruffino, Italy 11/40

Rioja, Campo Viejo Reserva, Rioja Spain 10/35

Our Sommelier's Wine of the Month ASK