

CANYON CREEK®

DINNER MENU 1 - \$45

STARTERS CHOOSE ONE

CAESAR SALAD

GARDEN SALAD

DAILY SOUP

MAINS CHOOSE ONE

CHIPOTLE SIRLOIN

7oz chipotle marinated top sirloin, goat cheese butter, seasonal vegetables, russet potato mash

SHRIMP RAVIOLI

Ricotta ravioli, confit bell pepper, onion, beurre blanc, parmesan, chives, crispy capers

SOUTHWEST CHICKEN

Cajun rubbed double chicken breast, roasted sweet peppers, fresh avocado, crumbled feta, basmati rice

HARVEST BOWL

Basmati rice, avocado, cauliflower, sweet potato, quinoa, chick peas, aji Amarillo, raita, kale, seed & nut blend, pickled red onion, Campari tomato, radish, cucumber with chia seed dressing

DESSERT CHOOSE ONE

DOUBLE CHOCOLATE BROWNIE

Dark and white chocolate brownie, ganache fudge, vanilla bean ice cream

SEASONAL CRÈME BRÛLÉE

Creamy custard with a caramelized sugar crust

Ask your server if today's flavour is **GF**

CANYON COFFEE (1oz)

Baileys, Goldschläger, coffee, whipped cream

MONTE CRISTO (1oz)

Kahlua, Grand Marnier, coffee, whipped cream

DINNER MENU 2 - \$55

STARTERS CHOOSE ONE

CAESAR SALAD

GARDEN SALAD

DAILY SOUP

MAINS CHOOSE ONE

PEPPERCORN NEW YORK

11oz New York striploin, brandy peppercorn demi-glace, seasonal vegetables, russet potato mash

10oz PRIME RIB

Aged for forty days, served with cabernet jus, horseradish sour cream, and russet potato mash

PAN ROASTED SALMON

Jail Island Atlantic salmon, sweet pea purée, sugar snaps, carrots, fingerling potatoes, beurre blanc

GOAT CHEESE CHICKEN PENNE

Roasted grape tomatoes, tomato parmesan cream sauce, goat cheese crumble, fresh basil. *Vegetarian option available*

DESSERT CHOOSE ONE

DOUBLE CHOCOLATE BROWNIE

Dark and white chocolate brownie, ganache fudge, vanilla bean ice cream

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CANYON CREEK®

COCKTAIL HOUR

PASSED CANAPÉS

Minimum order of 12 pieces of each item is required

COCONUT SHRIMP \$2/piece
With horseradish Dijon marmalade

ASIAN NACHOS
Crisp wontons, roasted Thai chicken, julienned vegetables, monterey jack and cheddar, with sesame glaze and lime sour cream

AVOCADO BRUSCHETTA \$3/piece
Avocado, tomato, onion, basil, parmesan, on a garlic crostini

SMOKED SALMON FLATBREAD
Crispy capers, lemon, Bermuda onion, horseradish cream

PRIME RIB SLIDERS \$4/piece
Our signature prime rib, thinly sliced on fresh baked buns, cabernet jus, horseradish sour cream

WELCOME COCKTAILS

SERENISSIMA PROSECCO (5oz) 9.95
By the glass

CANYON MULE (1.5oz) 10.75
Vodka, Amaro Montenegro, fresh pressed apple juice, house-made cinnamon Syrup, ginger beer, candied ginger, apple slice.

TOP SHELF MARGARITA (2oz) 11.00
Hornitos Black Barrel Anejo Tequila, fresh lime juice, agave syrup.

CABERT PINOT GRIGIO
5oz 10.20 8oz 15.20 10oz 18.50

COLUMBIA CREST CABERNET SAUVIGNON
5oz 10.20 8oz 15.20 10oz 19.00

FOR THE TABLE

ACCOMPANIMENTS

SAUTÉED ONIONS 3.99
ROASTED GARLIC MUSHROOMS 6.50
GARLIC BUTTER SHRIMP 7.95
with Hollandaise +1.00

BY THE BOTTLE

WHITE WINE
IRONSTONE CHARDONNAY 52
MISSION HILL PINOT GRIS 55

RED WINE
CANYON ROAD MERLOT 42
CHATEAU ST. JEAN CABERNET SAUVIGNON 55

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We recognize that health and safety are important concerns for our guests. If you have an allergy, sensitivity or require gluten free offerings, please let your server know. We do not assume responsibility for a particular allergy or sensitivity to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. No substitutions. Prices do not include taxes or gratuities. Must be legal drinking age to order any alcoholic drinks. PARTY 10/18