

# CANYON CREEK®

## DINNER MENU 1 - \$45

### STARTERS CHOOSE ONE

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CAESAR SALAD

GARDEN SALAD **[GF]**

DAILY SOUP

### MAINS CHOOSE ONE

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CHIPOTLE SIRLOIN **[GF]**

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 **[GF]**

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

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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

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CAESAR SALAD

GARDEN SALAD **[GF]**

DAILY SOUP

### MAINS CHOOSE ONE

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PEPPERCORN NEW YORK **[GF]**

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 **[GF]**

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

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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

# CANYON CREEK®

## LUNCH MENU - \$35

available until 3pm

### STARTERS CHOOSE ONE

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GARDEN SALAD **GF**

DAILY SOUP

### MAINS CHOOSE ONE

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#### PRIME RIB SANDWICH

Our signature prime rib, thinly sliced on an onion baguette, cabernet jus, horseradish sour cream, served with skinny fries

#### CHICKEN COBB SALAD

Grilled chicken breast, quinoa, applewood smoked bacon, soft boiled egg, avocado, blue cheese, pickled red onion, with Dijon vinaigrette

#### 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

#### CHEDDAR BURGER

Hand pressed Angus beef burger with aged Canadian cheddar, Canyon aioli, lettuce, tomato, red onion, dill pickle, served with skinny fries

**GF** When paired with our gluten free bun

### DESSERT CHOOSE ONE

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#### 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 CREEK®

## COCKTAIL HOUR

### PASSED CANAPÉS

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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

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**SERENISSMA 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

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

### BY THE BOTTLE

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**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