

CANYON CREEK®

WINTER FEATURE MENU

AHI TUNA STACK 15.50

Ocean Wise certified Ahi Tuna seared rare, guacamole, tomato, feta, pickled red onion, kabayaki, sesame, tortilla chips, cilantro



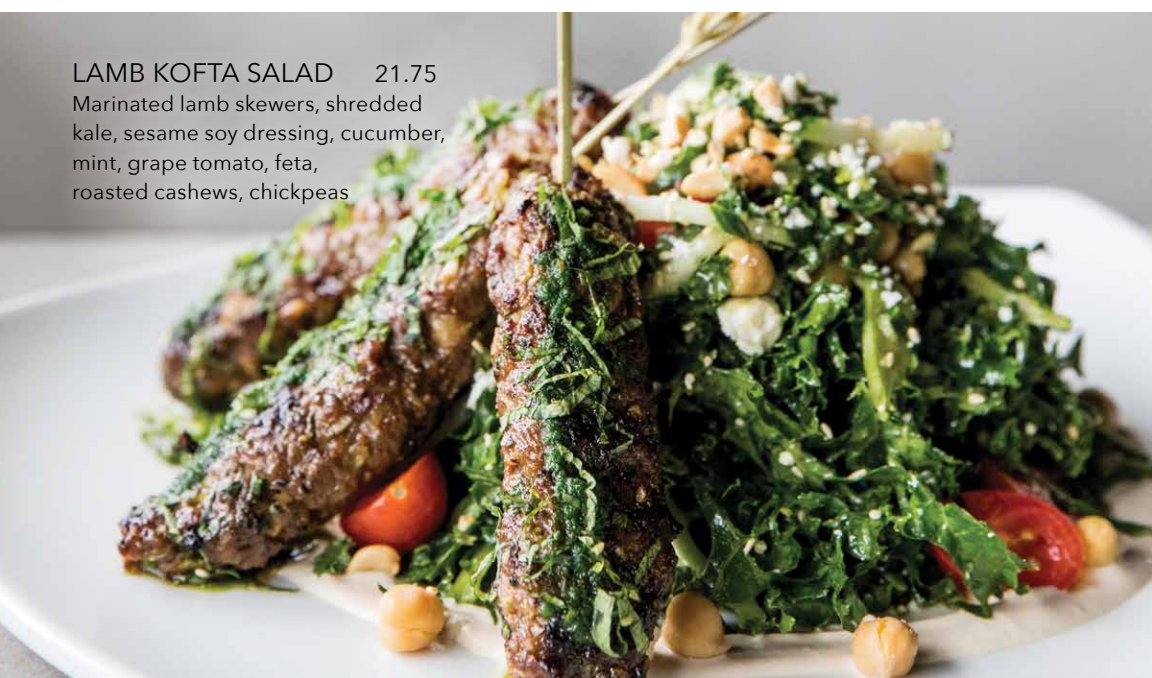
STEAK TRUFFLE BITES GF 18.25

Seared Top Sirloin, truffle aioli, parsley garlic oil, fingerling potato, cauliflower, arugula, Parmesan



LAMB KOFTA SALAD 21.75

Marinated lamb skewers, shredded kale, sesame soy dressing, cucumber, mint, grape tomato, feta, roasted cashews, chickpeas



CASHEW CRUSTED SALMON 29.95

Jail Island Atlantic Salmon, cashew cream, basmati rice, golden beets, cremini mushrooms, cauliflower, sugar snap peas, kabayaki, sesame soy, onion crisps



MOROCCAN CHICKEN GF 24.50

Spice rubbed double chicken breast, roasted vegetables, chickpeas, basmati rice, lemon garlic butter, sambal oelek, herbs & spices, cilantro



TRIO OF DESSERT SHOTS 9.50

Chocolate & Cream, Apple Caramel Crumble, Bumbleberry Cheesecake



GF These items are prepared with gluten free ingredients. However, cross-contamination may occur during preparation. Please ask a member of our management team if you have additional questions or concerns.

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