

THE CANYON...a great place to meet and eat

APPETIZERS

Buffalo Wings - Chicken wings deep fried then tossed with our house made buffalo sauce and served with your choice of sauce. 8

Crab Cakes - Maryland-style crab cakes with a sweet roasted garlic dipping sauce. 8

P.E.I Mussels - Finished in white wine and garlic served with bread. 12

***Fisher's Bites** - Bite size steak bits with olives, artichokes and gorgonzola. 9

Diablo Dip - A devil of a dip served with cottage fries. 7

Shrimp Cocktail - Our large shrimp cooked in a spicy boil and served chilled with house-made cocktail sauce. 9

Edamame - Steamed and tossed with your choice of sea salt, cajun spice or chef's SPG. 7

***Thai Seared Tuna** - Seared rare with chef's ginger dust, served over seaweed salad along with pickled ginger. 10

Basket of Cottage Fries - We hand cut our red skins some thick some thin. 4

Calamari

Tossed in our blend of seasoned flour and quick fried, served with your choice of Pepperoncini relish or marinara. 9

BURGER, BUFFALO, CHICKEN, TUNA OR PORTABELLA

comes with a side

burgers 1/4 lb 6, 1/2 lb 8, buffalo 9, chicken 6, tuna 10, portabella 6

***The Basic** - Comes with lettuce, tomato, pickle and the cheese of your choice.

***The Italian** - Marinara and parmesan.

***The AM** - Fried egg topped with cheddar cheese. add 1

***The Club** - Ham, turkey, bacon and Swiss. add 2

***The Grilled Cheese and Bacon** - Just like the name. add 2

***The Pesto** - Our mix of piñon nuts, garlic and basil makes this sauce great, comes with parmesan add 1

***The Thai** - Seaweed slaw and peanut sauce. add 1

***The Caesar** - with parmesan cheese and our house Caesar. add 1

***The Tapenade** - Topped with our olive and pepper relish. add 1

***The Mushroom** - We add grilled mushrooms and onion. add 1

***The Black and Blue** - Blackening spice and blue cheese, the chef like his rare, but it's your choice.

***The Red Hot** - Red hot sauce coats this one then, we add our blue cheese dressing.

***The Salsa** - Cheddar and salsa.

***The Diablo** - With our diablo sauce and jack cheese. add 1

***The Ruben** - Pastrami, sauerkraut, Swiss and curry Russian. add 2

***The Hawaiian** - Grilled pineapple, teriyaki sauce and Swiss. add 1

***The Western** - Grilled pepper, onion, jack cheese and BBQ aioli. add 1

***The Pollack** - with grilled sausage, sauerkraut and sour cream finished with spicy mustard. add 2

***The Trinidad Burger** - The one that made Trinidad famous with roasted green chili and blue cheese add 1

***Big Chief Burger**

2- 1/2 lb patties on a double bun w/ Amer. cheese, pickles mixed greens, fried onion, tomato and our own Curry Russian dressing \$12 or 2 1/4 lb patties for \$9

A 2-dollar charge will be added to all split plates / 18% gratuities will be added to all parties of 6 or more.

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soups and salads

Piñon Cobb Salad - Mixed greens with grilled chicken breast, bacon, tomato, dried cherries, roasted piñon, red onion, hard-boiled egg and blue cheese with choice of dressing. 11

***Chef's Caesar** - Chopped romaine, shredded parmesan cheese with our house-made croutons and Chef's own dressing. 8 Add grilled chicken, steak bites or salmon 4, blackened tuna 5 or grilled shrimp 6.

***Chef's Plate** - Our 8-oz burger cooked to order served over fresh greens, red onion, grilled pineapple and cottage cheese (no dressing). 9

Canyon side salad - Mixed greens with tomato, cucumber, croutons and choice of dressing. 3

Lobster Bisque - Made fresh in house. 3 / 5

Soup of the Day - Made fresh in house. 3 / 5

best sandwich in Colorado

comes with cottage fries

New York Deli Ruben - Voted best sandwich in southern Colorado. Pastrami on marble rye with sauerkraut and house-made curry Russian dressing. 9

sandwiches and entrées

comes with a side

***New York Steak**

Sandwich - 6 oz steak served on a ciabata roll with grilled pepper, onion and cheddar cheese. 12

C.C. Club - America's favorite sandwich, served with ham, turkey, bacon and cheese with lettuce and tomato. 9

Bratwurst - 1/3 lb of a Johnson brat with our grilled pepper and onion or sauerkraut. 7

Fish and Chips - Hand battered cod with cottage fries. 9

***Frittata Today** - An Italian omelet we bake and serve open face. 8

Gray Creek Trout

Sandwich - 4 oz filet dredged in egg batter and seasoned flour and pan-fried served on ciabata bread with southern remoulade. 8

Four Cheese Grill - We make a grill cheese sandwich you can write home about, comes with fries or soup 6. Add veggies for 1 or meat for 2.

Cup and a half or salad -

A cup of today's soup or side salad and a half of a club, ruben, philly, grill cheese or 1/4 lb burger. 8

***Western Philly or French Dip**

You can hear the Liberty Bell ring with this one, chopped rib eye with onion, bell peppers and BBQ sauce served on a Hoagie roll. Or make it a french dip with our house made au jus. 9

sweets

Ask your server for today choices.

*We only use the finest fresh
Choice meat available.*

*consuming raw or under-cooked meat, fish, poultry or eggs may increase your risk of food-borne illness

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DINNER

complimentary aperitif- Piñon Pâté

appetizers

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soups and salads

with our house bread

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****Chef's Plate*** - Our 8-oz burger cooked to order served over fresh greens, red onion, grilled pineapple and cottage cheese (no dressing). 9

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sandwiches

with a side of your choice

****Trinidad Burger*** - Half pound of ground beef cooked the way you like with roasted green chiles and gorgonzola. 9

New York Deli Ruben - Voted best sandwich in southern Colorado. Pastrami on marble rye with sauerkraut and house-made curry Russian dressing. 9

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ENTRÉES

served with a soup or salad and your choice of two sides and our house bread

meat

***Filet Mignon**

The most tender steak you will ever eat, served with our Detroit Zip sauce. 8 oz. 27 or 6 oz. 21

***Steak Diablo**

New York strip steak breaded in our house-made pretzel crumbs, served with chef's diablo sauce. 20

***Black Angus Steaks**

Enjoy one of our mouthwatering char-broiled choice steaks. 12-oz New York 19, 12-oz Rib-eye 19 or an 8-oz Flatiron 17.

***Body Shop Pork Chop**

A 16 oz pork chop marinated in a ginger soy sauce char grilled served with sweet and tangy braised red cabbage. 17

Chicken Breast

Tender scaloppine of chicken sautéed the way you like, Marsala or Picatta style. 16

seafood

Cherry BBQ Salmon on a Plank

Norwegian salmon roasted on a wood plank finished with sweet Cherry BBQ sauce. 17

Gray Creek Trout

Lightly dusted with our own blend of spices and pan fried for a crispy crust, served with house made southern remoulade sauce. 16

Pesto Shrimp Linguine

Large tiger shrimp sautéed with fresh pesto then tossed with linguine, comes with a veggie (no side). 18

veggie

Prickly Pear Parmesan - Breaded nopales cactus deep fried then topped with marinara and cheese and baked, served with a side of pasta and veggie. 15

Pasta Alfredo - Pasta tossed with our house-made Alfredo sauce served with a side of veggies. 15 Add chicken for 3 or shrimp for 5.

table side dining

the Chef cooks these dishes at your table

Friday and Saturday only

***Caesar for two** - Taste so good made fresh. 12

Saganaki - Flaming Greek cheese. 9

***Tournedo Today** - Two 4 oz filets sautéed in a special sauce. 29

Scaloppine of the day - Could be fish or chicken, ask what's up for today. 19

Table side Sweets - Could be banana foster, cherry jubilee or one of the many other table side sweets. 8

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