

greens

Greek 10

Spring mix, kalamata, cucumber, heirloom cherry tomatoes, red onion, artichoke, greek vinaigrette

Caesar 6

Romaine, parmesan, caesar dressing

House 7

Spring mix, heirloom cherry tomato, cucumber, parmesan, red wine vinaigrette

Bibb 9

Bibb lettuce, walnuts, cranberries, apples, bleu cheese crumble, champagne vinaigrette

Wedge 8

Hybrid romaine, bleu cheese crumble, bacon, red onion, heirloom cherry tomato, bleu cheese dressing

Freekeh 13

Mixed greens, quinoa, shrimp, boiled egg, apple, red onion, carrots, candied pecans, ginger vinaigrette

Honey Pear 7

Spring mix, cucumber, feta, sliced pear, walnuts, honey pear vinaigrette

Add on: Salmon 8 | Chicken 5 | Beef tips 6 | Tuna 9 | Shrimp 8

bowls

Spicy Green Chile Soup Cup 4 | Bowl 7

Classic French Onion Soup Crock 7

share

Besos Caliente 8

Jalapeño, shrimp, cream cheese, bacon

Caprese 8

Heirloom tomato, basil chiffonade, mozzarella, balsamic reduction

Shrimp Cocktail 9

Wild caught shrimp, chipotle cocktail sauce, lime

Tuna Tower 12

Shaved cucumber, white rice, avocado, carrot, seaweed greens, red cabbage saku tuna sashimi

Crab Cakes 13

Three crab cakes, yellow pepper mole, pineapple salsa

Tapas 15

Weekly specials

large

Canyon Chicken 19

Sunflower crusted chicken breast, pappardelle, sun dried tomato cream sauce, pepita seeds, roasted corn, black bean salsa

Beef Stroganoff 18

Braised beef, onion, mushrooms, farfalle and old world gravy

Lobster Macaroni 25

Lobster, bacon, cheddar, havarti, garlic, onion, béchamel sauce

Coconut Shrimp Pasta 31

Sautéed shrimp, coconut infused pasta, cilantro, basil, pecorino romano

Balsamic Salmon 26

Sauteed salmon steak, carnival cauliflower, wild rice, balsamic reduction

Key West 36

Sautéed shrimp & scallop skewer with coffee chile rub, vegetable medley

Black Tea Poached Sea Bass 30

Chilean sea bass steak, saffron shallot risotto, tomato squash medley

Ribeye 31

Marbled aged beef, broccolini, smashed gold potatoes, choice of sauce

Tenderloin 34

Aged center cut tenderloin, braised greens, pavé potatoes, choice of sauce

Flat Iron 27

Sweet curry rubbed beef, vegetable stuffed poblano, cilantro lime rice

Tomahawk Pork Chop 24

Bone-in chop with coffee molasses marinade, smoked gouda broccolini, mashed sweet potatoes

Honey Mustard Glazed Duck Breast 29

5-spice seared duck, honey mustard sauce, mashed sweet potatoes, braised greens

Gourmet Burger 22

House ground beef, jalapeno bacon marmalade aioli, caramelized onion, gouda

Pepper Crusted Rack of Lamb 27

Lamb, blackberry reduction, haricot verts, pavé potatoes

Pistachio Pork Tenderloin 22

Pork tenderloin, plum sauce, brown rice, vegetable medley ribbons, fried poblano strips

Please inform your server of any food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*