



CANYON GRILLE MENU

Breakfast

BACON EGG & SWISS SANDWICH On an English Muffin with Roasted Garlic Aioli	\$6
BREAKFAST BURRITO Scrambled Eggs, Bacon, Pork Sausage, Red Bell Pepper, Onion, Cajun Spiced Breakfast Potatoes, Cheddar Jack Cheese Blend	\$9
MUFFINS Blueberry, Banana Nut	\$3
SAUSAGE EGG & AMERICAN CHEESE SANDWICH On an English Muffin	\$6

Appetizers

BAKED ARTICHOKE HEARTS Citrus Aioli, Breadcrumbs and Parmesan	\$10
CHICKEN QUESADILLA Cheddar Jack Cheese Blend, Grilled Chicken, Pico de Gallo, Guacamole, and Sour Cream	\$12
DEEP FRIED CHICKEN WINGS Choice of Style: Frank's Red Hot Honey BBQ Thai Chile	\$13
GARLIC FRIES Thick cut lightly battered French Fries tossed with Garlic, Red Pepper Flakes and Parmesan Cheese	\$6
JALAPENO BOTTLE CAPS Bite size, Battered and Fried Jalapeno Pepper Slices served with a side of Ranch Dressing	\$8
LOADED NACHOS House-made tortilla chips loaded with Chipotle Cheese Sauce, Pico De Gallo, Black Beans, Pork Carnitas, Pickled Jalapenos, Roasted Tomato Salsa, and Sour Cream	\$12
SHRIMP CEVICHE COCTAIL Tomatoes, Cucumbers, Avocado, Jalapenos, Lime Juice, Cilantro served with Corn Tortilla Chips	\$10

Salads

CAESAR SALAD Crisp Romaine Hearts, Caesar Dressing, Garlic Parmesan Croutons, Shaved Parmesan Cheese	\$10
COBB SALAD Grilled Chicken, Chopped Bacon, Roma Tomato, Hard Boiled Egg, Gorgonzola Cheese Crumbles, Creamy Oregano Dressing	\$15
GREEK SALAD Kalamata Olives, Feta Cheese, Roma Tomatoes, Red Onion, Cucumber, Chopped Romaine, Red Wine Vinaigrette	\$13
NAPA CABBAGE SALAD With Honey Ginger Dressing, Chopped Chicken, Spicy Peanuts, Green Onions, Red Bell Pepper, Shredded Carrots, Cilantro	\$14
THE WEDGE Iceberg Lettuce, Blue Cheese Dressing, Chopped Bacon, and Diced Tomatoes	\$10
+GRILLED CHICKEN \$4 +GRILLED SALMON \$6	



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Sandwiches

CHOICE OF SIDE

Side Salad | House Made Potato Chips | French Fries | Onion Rings

CALIFORNIA CLUB SANDWICH	\$14
Bacon, Avocado, Sliced Turkey Breast, Lettuce Tomato Onion, Citrus Aioli on Choice of Toasted Bread.	
CHICKEN SALAD SANDWICH	\$13
Chopped Chicken Breast, Candied Walnuts, Crisp Apples, Romaine Lettuce, Sliced Tomato, served on Ciabatta Bread.	
CRISPY CHICKEN SANDWICH	\$13
Buttermilk battered Chicken served with Tangy Coleslaw, BBQ Spiced Special Sauce, and Pickle Chips	
GRILLED CHICKEN SANDWICH	\$13
Grilled Chicken, Salsa Mayo, Spring Mix Lettuces, Tomato, Red Onion, Pepper Jack Cheese	
JALAPENO POPPER BBQ BACON BURGER	\$16
Ground Beef Patty topped with Fried Jalapenos, BBQ Sauce, Cheddar Cheese, Crispy Bacon Strips, and served with Sliced Tomatoes, Pickle Chips, Shredded Lettuce on a Brioche Burger Bun	
ON THE TURN	\$10
Peanut Butter, Jelly and Bacon Sandwich on choice of White or Wheat toast.	
SMASH BURGER	\$12
Double Patty Cheese Burger with Caramelized Onions, American Cheese and a Roasted Garlic and Lemon Mayonnaise	
THE FRENCH DIP	\$15
Thinly Sliced Roast Beef, Caramelized Onions, Swiss Cheese, and Finished with an Au Jus Dipping Sauce.	
TUNA MELT	\$13
Tuna Salad with Lemon and Dill, Cheddar Cheese, Sliced Tomatoes, on Griddled Sourdough Bread	
TRILOGY BURGER	\$15
Grilled Ground Beef Patty Served with Shredded Lettuce, Sliced Tomato, Diced Red Onions and Thousand Island Dressing on a Brioche Burger Bun	



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Drinks

DOMESTIC BEERS

Budweiser	\$6
Bud Light	\$6
Coors light	\$6
Miller light	\$6
Michelob Ultra	\$7
16 oz Draft Domestic Beer	\$6
32 oz Draft Domestic Beer	\$12

TALL

\$9
\$9

IMPORTED BEERS

Modelo	\$8
Pacifico	\$12
Guinness	\$9
Heineken	\$8
Stella Artois	\$10
32 oz Draft Imported Beer	\$14

CRAFT BEERS

Sierra Nevada	\$9	
Blue Moon	\$9	
Stone IPA	\$10	
Stone IPA FML	\$10	
Firestone 805/Tall	\$8	\$14
Goose Island IPA	\$8	\$12
Golden Road Mango Cart	\$12	
White Claw	\$8	
Bud light Seltzer	\$8	
16 oz Draft Craft Beer	\$10	
32 oz Draft Craft Beer	\$14	

WINE

House Red or White	\$7
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