



BRUNCH

STARTERS

Signature Cornbread

Canyon Fireside Grille's famous baked cornbread served in a cast iron skillet **6**

Artichoke [Seasonal] Gluten Free

Grilled with seasoned butter & served with basil mayo dipping sauce **10**

Ahi Tower

Sushi grade tuna with avocado & tropical salsa, served with crispy wontons & sesame ginger dressing **13**

Wild Mushroom Flat Bread

With parmesan and blue cheese **9**

Canyon's Crab Cakes

Fresh Maryland Lump Crab Cakes served with Sriracha tartar sauce **13**

Lollipop Lamb Chops

Herb marinated and grilled to perfection in and served with a jalapeño mint chimichurri **15**

Fresh Brussel Sprouts

Fried and tossed with balsamic glaze **6**

Spinach & Artichoke Dip

Creamy & rich bubbling hot spinach & artichoke dip served with toasted flat bread **9**

[Add crab **3**]

BREAKFAST

Fireside French Toast

Grand Marnier dipped French toast stuffed with cream cheese & topped with strawberry compote **11**

Chilaquiles

Tortilla chips tossed in a roasted red salsa with two eggs, fresh cotija cheese, avocados and cilantro **11**

Rotisserie Chicken Hash

Rotisserie chicken served on top of puréed black beans, rotisserie hash eggs & roasted salsa **10**

Canyon Benedict

Toasted English muffin topped with grilled ham, sautéed spinach & two poached eggs. Covered with fresh hollandaise sauce & served with roasted potatoes **11**

[Sub Salmon **16**]

Santa Margarita Scrambled Eggs

With potatoes, jalapeños, tomatoes, cheese, avocado served with fresh fruit and breakfast potatoes **10**

Canyon's Steak & Eggs

7 ounce grilled New York Steak & two eggs with hash-brown potatoes **17**

Build Your Own

Omelet/Scramble Gluten Free
Folded in three eggs & served with roasted potatoes **11**

Choose One: Ham, Bacon, Sausage
Choose One: Jack, Cheddar, Feta or Goat Cheese
BUILD IT!: Sautéed Spinach, Mushroom, Onions, Tomatoes, Bell Peppers

Breakfast Sandwich

With grilled sausage patty, scrambled eggs, cheddar cheese served with fresh fruit & breakfast potatoes **11**

Canyon Ranch Breakfast

Two farm fresh eggs, choice of bacon or sausage with roasted potatoes & choice of toast **10**

Garden Omelet Gluten Free

Mushrooms, sautéed spinach, onions, tomatoes, bells peppers, jack cheese & folded in three egg whites served with fruit and cottage cheese **11**

Corned Beef Hash

Corned beef, potatoes, carrots, onions & fresh herbs served with two eggs any style **11**

Chicken Fried Steak

Seasoned & breaded steak with two eggs, chive hash-brown potatoes & bacon country gravy **15**

Chorizo Breakfast Burrito

Flour tortilla filled with chorizo, eggs, potato, cheddar and jack cheese and pico de gallo served with fresh fruit **9**

Canyon Chicken and Waffles

Breaded chicken served fresh house made waffle, maple syrup with fresh fruit **13**

Cast-Iron Pancake

Baked in a cast-iron pan served with cinnamon honey butter, fresh fruit and breakfast potatoes **10**

Meat Lovers Breakfast Burrito

Flour tortilla filled with scrambled eggs, bacon, sausage, ham, potato and cheddar cheese served with fresh fruit **10**

BREAKFAST SIDES

Pancakes [2] **3** | Bacon **4** | Eggs Any Style [2] **4** | Roasted Potatoes **3** | Hash Brown Potatoes **4** | Sausage **4**
Grilled Ham **4** | Fresh Fruit **4** | Toast **2** [Choice of Sourdough or Multigrain]

BRUNCH MENU SERVED UNTIL 3:00PM

SOUPS, SALADS & SANDWICHES

All sandwiches get a choice of: Steak Fries | Sweet Potato Fries | Fresh Fruit | Vegetables | Cole Slaw

Canyon Burger

1/2 pound of ground chuck topped with cheddar cheese, lettuce, tomato & onion and Thousand Island dressing on a brioche bun **12**

BLT with Avocado

Smoked bacon, avocado, lettuce & tomato served with mayo on toasted ciabatta bread **11**

[Add chicken **2** | Salmon **3**]

Chicken Wrap

Sun-dried tomato tortilla filled with shredded chicken, lettuce, Monterey Jack cheese, corn, black beans, tomatoes and cilantro mayo **12**

Blackened Ahi Sandwich

Fresh Ahi on a toasted bun with Asian slaw and citrus wasabi mayo served with a cucumber salad **15**

Canyon Ruben Sandwich

Grilled marbled rye with corn beef, Swiss cheese, Thousand Island dressing and sauerkraut **13**

Canyon Signature Salad

Organic mixed baby greens, candied pecan, sliced pears & goat cheese tossed in our own maple vinaigrette **12**

[Add Chicken **5** | Shrimp **6** | Salmon **8**]

Canyon Beet Salad

Roasted yellow & red beets with arugula, goat cheese, avocados, candied pecans and cilantro vinaigrette **12**

Ahi Salad

Napa cabbage, spinach, carrots, red peppers, Mandarin oranges, green onions & crispy wontons tossed in our own Asian dressing **16**

Cobb Wedge Salad

Mixture of fresh iceberg lettuce, tomatoes, bacon, bleu cheese crumbles, red onions, avocado and ranch dressing **13**

Asian Salad

Mixture of fresh greens, carrots, cucumbers, green onions, wonton strips tossed in an Asian vinaigrette **10**

[Add Chicken **5** | Shrimp **7**]

Kale & Quinoa Salad

Kale with Quinoa, carrots, cucumber tossed in a smokey honey mustard vinaigrette **11**

Steak Salad Gluten Free

Flank steak, romaine lettuce, iceberg, corn, carrots, black beans, red onion, tomatoes, avocado, cheddar cheese & horseradish ranch dressing **16**

LUNCH

Canyon Fireside Zone Gluten Free

Your choice of protein served atop a tomato, kale & quinoa salad

[Grilled Chicken **14** | Flat Iron Steak **15** | Salmon **16**]

Lunch Pot Pie

Rotisserie chicken with carrots, celery, onions, peas & parsnips in a creamy filling; baked under a flaky puff pastry **12**

Hand Battered Fish & Chips

Beer battered Alaskan cod served with steak fries & tartar sauce **13**

Cornbread Stuffed Rotisserie Chicken

Rotisserie roasted half chicken with cole slaw, macaroni and cheese & covered in roasted garlic sauce **13**

Primavera

Fresh seasonal vegetables sautéed with olive oil, garlic, basil & white wine topped with parmesan cheese **12**

[Add Pesto **2** | Chicken **2** | Seafood **3**]

Canyon Baked Macaroni & Cheese

Macaroni noodles tossed with our homemade white cheese sauce, topped with bacon & parmesan cheese; baked until golden brown **12**

Chicken Sonora

With sautéed artichokes, corn, tomato, arugula, penne pasta tossed in a chipotle cream sauce **14**

Bonfire Shrimp

Sautéed shrimp in a spicy Cajun broth & served with a toasted baguette served over angel hair pasta **15**

LUNCH SIDES

Steak Fries **4** | Sweet Potato Fries **5** | Mac-N-Cheese **6** | Sautéed Spinach **4** | Grilled Seasonal Vegetables **5** | Cole Slaw **4**



BRUNCH BEVERAGES

Bottomless Champagne & Mimosas 10

CRAFT COCKTAILS

Very Berry Sangria 12

Ciroc, Grand Marnier, Pinot Grigio, Raspberries, Oranges, Pomegranate Juice

Peachy Bellini 9

Ketel One Oranje, Stirrings Simply Peach, Champagne

Kickin' Mango Caipreoska 10

Ketel One Citroen, Jalapeño, Fresh Mango, Fresh Lime

Rancho Citrus Sangria 10

Ketel One Oranje, Grand Marnier, Malbec, Oranges, Pomegranate Juice

Raspberry Peachy Margarita 9

Pez Gordo Tequila, Raspberry Peach Grand Marnier, Fresh Lime, Stirrings Simply Peach

Melon Goose Cucumber 10

Grey Goose Melon, White Contratto, Cucumber, Moscato

CANYON SPECIALTY MARTINIS

Lago Lemon Meringue 11

Ketel One Citroen, Crème de Coco, Fresh Lemon

Rockin' Watermelon 11

Ketel One, Watermelon Pucker, Watermelon Purée

Skinny & Sweet 11

Ciroc Pineapple, Fresh Strawberries, Agave Nectar

Strawberry Fields Forever 11

Nolet's Silver Gin, Fresh Strawberries, St. Germaine, Basil

The Pear Duet 11

Grey Goose La Paire, Pear Nectar

Skinny OC Cosmo 11

Ketel One Citroen, Fresh Lime, Agave, Cranberry Juice

BEVERAGES

Orange Juice 3

Apple Juice 3

Virgin Bloody Mary 5

Cranberry Juice 3

Grapefruit Juice 3

Virgin Mojito 5

COFFEE • TEA • CHOCOLATE

Coffee [Regular or Decaf] 3

Hot Chocolate 3

Hot Tea 3.5

HAPPY HOUR

4PM - 7PM | MONDAY - FRIDAY

Monday

Yappy Hour | Dog Friendly Patio Dining 4PM - 8PM

Tuesday

Taco Tuesday | \$2 Tacos | \$4 Margaritas | \$4 Corona

Wednesday

Wine Wednesday | Half Off Select Bottles of Wine

Thursday

Craft Beer Thursday | Half Off Craft Beer Draft of the Month

Friday

Live Music 9PM - 12AM | Happy Hour 4PM - 7PM

Saturday

Live Music 9PM - 12AM | Happy Hour 3PM - 6PM

Sunday

Happy Hour All Day



LUNCH

STARTERS

- Signature Cornbread**
Canyon Fireside Grille's famous baked cornbread served in a cast iron skillet **6**
- Ahi Tower**
Sushi grade tuna with avocado & tropical salsa, served with crispy wontons & sesame ginger dressing **13**
- Crispy Calamari Strips**
Tossed with garlic & parmesan cheese served with marinara sauce **9**
- Canyon's Crab Cakes**
Fresh Maryland Lump Crab Cakes served with Sriracha tartar sauce **13**

- Artichoke [Seasonal]** **Gluten Free**
Grilled with seasoned butter & served with basil mayo dipping sauce **10**
- Herb Wild Mushroom Flat Bread**
With parmesan and blue cheese **9**
- Lollipop Lamb Chops**
Herb marinated and grilled to perfection with a jalapeño mint chimichurri **15**
- Fresh Brussel Sprouts**
Fried and tossed with balsamic glaze **6**

SOUP & SALADS

Add Tuna Salad **4** | Chicken **5** | Shrimp **7** | Steak **7** | Salmon **8**

- Soup of the Day** Cup **4** / Bowl **6**
- Cup of Soup & Canyon Signature Salad Combo** **10**

- Canyon Signature Salad**
Organic mixed baby greens, candied pecans, sliced pears & goat cheese tossed in our own maple vinaigrette **12**
[Add Chicken **5** | Shrimp **7** | Salmon **8**]

- Caesar Salad** **Gluten Free**
Romaine hearts tossed with Caesar dressing & parmesan cheese **9**

- Cobb Wedge Salad**
Mixture of fresh iceberg lettuce, tomatoes, bacon, bleu cheese crumbles, red onions, avocado and ranch dressing **13**

- Canyon Beet Salad**
Roasted yellow & red beets with arugula, goat cheese, avocados, candied pecans and cilantro vinaigrette **12**

- Ahi Salad**
Napa cabbage, spinach, carrots, red peppers, Madarin oranges, green onions & crispy wontons tossed in our own Asian dressing **16**

- Steak Salad** **Gluten Free**
Flank steak, romaine lettuce, iceberg lettuce, corn, carrots, black beans, red onion, tomatoes, avocado, cheddar cheese & horseradish ranch dressing **16**

- Kale & Quinoa Salad**
Kale with Quinoa, carrots, cucumber tossed in a smokey honey mustard vinaigrette **11**

- Asian Salad**
Mixture of fresh greens, carrots, cucumbers, Mandarin oranges, green onions, wonton strips tossed in an Asian vinaigrette **10**

ENTRÉES

- Chicken Pot Pie**
Rotisserie chicken with carrots, celery, onions, peas & parsnips in a creamy filling; baked under a flaky puff pastry **12**

- Hand Battered Fish & Chips**
Beer battered Alaskan cod served with steak fries & tartar sauce **13**

- Canyon Fireside Zone** **Gluten Free**
Your choice of protein served atop a tomato, kale and quinoa salad
[Grilled Chicken **14** | Flank Steak **15** | Salmon **16**]

- Lollipop Lamb Chops**
Grilled Lamb Chops with balsamic glaze, red skinned whipped potatoes & seasonal fresh vegetables **16**

- Barbeque Pork Tenderloin**
Grilled sliced barbecue pork with housemaid baked beans and coleslaw **16**

- Canyon Burger**
1/2 pound of ground chuck topped with cheddar cheese, lettuce, tomato & onion with Thousand Island dressing on an onion bun **12**

- Blackened Ahi Sandwich**
Fresh Ahi on a toasted bun with Asian slaw & citrus wasabi mayo served with a cucumber salad **15**

- Frisco Melt**
1/2 pound of ground chuck, cheddar cheese, caramelized onions, lettuce, tomato & Thousand Island dressing on toasted parmesan sourdough bread **12**

- Prime Rib Sandwich**
Shaved Prime Rib, sliced jalapeño & pepper jack cheese on a toasted baguette **15**

- BLT with Avocado**
Smoked bacon, avocado, lettuce & tomato served with mayo on toasted ciabatta bread **11**
[Add chicken **2** | Salmon **3**]

- Canyon Ruben Sandwich**
Grilled marbled rye with corn beef, Swiss cheese, Thousand Island dressing and sauerkraut **13**

- Chicken Wrap**
Sun-dried tomato tortilla filled with shredded chicken, lettuce, Monterey Jack cheese, corn, black beans and chipotle ranch **12**

- SIDE OPTIONS**
Steak Fries | Sweet Potato Fries | Cole Slaw | Fresh Fruit

PASTA

- Primavera**
Fresh seasonal vegetables sautéed with olive oil, garlic, basil & white wine topped with parmesan cheese **12**
[Add Pesto **2** | Chicken **2** | Seafood **3**]

- Beef Stroganoff**
Sautéed beef with mushrooms in a rich wine cream sauce served with egg noodles **16**

- Canyon Baked Macaroni & Cheese**
Macaroni noodles tossed with out homemade white cheese sauce, topped with bacon & parmesan cheese & baked until golden brown **12**

- Bonfire Shrimp**
Sautéed shrimp in a spicy Cajun broth served over angel hair pasta **14**

- Chicken Sonora Pasta**
With sautéed artichokes, corn, tomato, arugula, penne pasta tossed in a chipotle cream sauce **14**

LUNCH SIDES

Steak Fries **4** | Sweet Potato Fries **5** | Mac-N-Cheese **6** | Sautéed Spinach **4** | Grilled Seasonal Vegetables **5** | Cole Slaw **4** | Sautéed Kale & Quinoa **4**

Thinking of hosting an event? Let one of our catering specialists handle all of your event needs. Call 800.989.8779

* Any substitutions may be subject to an additional charge. Gluten is found in our kitchens. We cannot 100% guarantee your food will not come into contact with gluten. Many of our items, however, are either prepared gluten-free or may easily be modified to remove gluten. Not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all ingredients are listed.



LUNCH BEVERAGES

COCKTAILS

CANYON SPECIALTY MARTINIS

Rockin' Watermelon 11

Ketel One, Watermelon Pucker, Watermelon Purée

The Pear Duet 11

Grey Goose La Poire, Pear Nectar

Ketel Pom 11

Ketel One Oranje, Pomegranate Juice, Fresh Lemon

Cucumber Mint Refresher 11

Nolet's Silver Gin, Cucumber, Mint

Canyon's Grapefruit 10

Smirnoff Grapefruit, Fresh Grapefruit Juice, Agave Nectar

Gin Basil Smashly 11

Nolet's Silver Gin, Fresh Strawberries, St. Germaine, Basil

Classic Manhattan 12

Bulleit Rye, Contratto, Bitters

Bacon Maple Manhattan 11

Crown Royal Maple, Bacon, Contratto

Rancho Santa Martini 12

Reyka Vodka, Hand Stuffed Blue Cheese Olives

Prickly Pear Margarita 12

Infused Pez Gordo Tequila, Solerno Blood Orange & Sweet-N-Sour

HAPPY HOUR

4PM - 8PM MONDAY - FRIDAY
HAPPY HOUR ALL DAY SUNDAY

TACO TUESDAY

4PM - 8PM

LIVE MUSIC

EVERY FRIDAY & SATURDAY NIGHT



DINNER

STARTERS

Signature Cornbread

Canyon Fireside Grille's famous baked cornbread served in a cast iron skillet **6**

Artichoke [Seasonal] Gluten Free

Grilled with seasoned butter & served with basil mayo dipping sauce **10**

Ahi Tower

Sushi grade tuna with avocado & tropical salsa, served with crispy wontons & sesame ginger dressing **13**

Spinach & Artichoke Dip

Creamy & rich bubbling hot spinach & artichoke dip served with toasted flat bread **10**

[Add Crab **3**]

Canyon's Crab Cakes

Fresh Maryland Lump Crab Cakes served with Sriracha tartar sauce **13**

SOUP & SALADS

Soup of the Day Cup 4 / Bowl 6

Cup of Soup & Canyon Signature Salad Combo **9**

Canyon Signature Salad

Organic mixed baby greens, candied pecans, sliced pears & goat cheese tossed in our own maple vinaigrette **12**

[Add Chicken **5** | Shrimp **7** | Salmon **8**]

Canyon Beet Salad

Roasted yellow & red beets with arugula, goat cheese, avocados, candied pecans, cilantro vinaigrette **13**

Cobb Wedge Salad

Mixture of fresh iceberg lettuce, tomatoes, bacon, blue cheese crumbles, red onions, avocado and ranch dressing **13**

Caesar Salad Gluten Free

Romaine hearts tossed with Caesar dressing & parmesan cheese **9**

Kale & Quinoa Salad

Quinoa with kale, carrots, cucumber tossed in a smokey honey mustard vinaigrette **11**

SIGNATURE ENTRÉES

Bacon Wrapped Chicken Breast

Stuffed with tropical fruit oven roasted sliced and served with and apricot glaze, rice and seasonal vegetables **18**

Rotisserie Half Chicken

Our rotisserie chicken served with Canyon's Signature Mac & Cheese and seasonal fresh vegetables **15**

Canyon's Cast Iron Skillet Meatloaf

Bacon wrapped ground chuck topped with a brown sugar glaze served with whipped red skin mashed potatoes & seasonal fresh vegetables **16**

Braised Short Ribs

Boneless short ribs in a rich wine sauce served with a whipped red skin mashed potatoes & seasonal fresh vegetables **25**

Chicken Pot Pie

Rotisserie chicken with carrots, celery, onions, peas & parsnips in a creamy filling; baked under flaky puff pastry **14**

Pork Osso Buco

Slow roasted to perfection served with a rich garlic tomato sauce with ricotta pesto orzo and seasonal vegetables **21**

Rotisserie Prime Rib

Slow roasted in our rotisserie, hand carved & served with a loaded baked potato & seasonal fresh vegetables

[10 oz **25** | 14 oz **30**] Friday-Saturday Starting at 5:00pm

Calamari Strips

Tossed with garlic & parmesan cheese served with marinara sauce **12**

Herb Wild Mushroom Flat Bread

With parmesan and blue cheese **9**

Canyon's Baked Brie Board

Brie wrapped in puffy pastry baked with apricot glaze, dried fruit, nuts, honey mustard served with flat bread **11**

Lollipop Lamb Chops

Herb marinated and grilled to perfection & served with a jalapeño mint chimichurri **15**

Fresh Brussel Sprouts

Fried tossed with balsamic glaze **6**

PASTA

Primavera

Fresh seasonal vegetables sautéed with olive oil, garlic, basil and white wine topped with parmesan cheese **13**

[Add Pesto **2** | Chicken **2** | Seafood **3**]

Beef Stroganoff

Sautéed beef with mushrooms in a rich wine cream sauce with egg noodles **16**

Canyon Baked Macaroni & Cheese

Macaroni noodles tossed with out homemade white cheese sauce, topped with bacon, parmesan cheese & baked until golden brown **14**

Bonfire Shrimp

Sautéed shrimp in a spicy Cajun broth served over angel hair pasta **17**

Chicken Sonora Pasta

Shredded chicken, corn, tomato, artichokes, cilantro, chipotle cream sauce with Penne Pasta **14**

FROM THE GRILL

Grill 12Oz Angus New York Strip Steak

Montreal seasoned & grilled to perfection, topped with fried onion served with roasted potatoes and seasonal vegetables **30**

Barbeque Pork Tenderloin

Grilled sliced barbecue pork with housemaid baked beans, grilled seasonal vegetables and coleslaw **19**

Rack of Lamb

Herb marinated and grilled to perfection with jalapeño mint chimichurri, roasted potatoes and seasonal vegetables **28**

Teriyaki Flank Steak

Grilled to perfection, sliced and served over stir fried vegetables and rice **23**

Fillet Mignon

Seasoned and grilled to perfection, served with bacon roasted garlic bourbon mushroom sauce, roasted potatoes, seasonal vegetables and roasted bleu cheese stuffed tomato **38**

FROM THE SEA

Fresh Salmon

Grilled served with corn and edamame succotash, sesame lemon butter and jasmine rice **25**

Idaho Rainbow Trout

Stuffed with fresh crabmeat, baked and served with lemon butter rice and seasonal vegetables **23**

Blackened Mahi Mahi

Served with a roasted corn, black beans, avocado, salsa, rice and lemon butter **22**

DINNER SIDES

Steak Fries **4** | Sweet Potato Fries **5** | Mac-N-Cheese **6** | Sautéed Spinach **4** | Grilled Seasonal Vegetables **5** | Cole Slaw **4** | Sautéed Kale & Quinoa **4**

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Nolet’s Silver Gin, Cucumber, Mint

Canyon’s Grapefruit 10

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Bulleit Rye, Contratto, Bitters

Bacon Maple Manhattan 11

Crown Royal Maple, Bacon, Contratto

Rancho Santa Martini 12

Reyka Vodka, Hand Stuffed Blue Cheese Olives

Prickly Pear Margarita 12

Infused Pez Gordo Tequila, Solerno Blood Orange & Sweet-N-Sour

WINES

WHITE WINES

Glass 8 Bottle 30

Irony, Chardonnay

Zenato, Pinot Grigio

Giesen, Sauvignon Blanc

Willamette Valley, Riesling

RED WINES

Glass 8 Bottle 30

Avaion, Cabernet Sauvignon

667, Pinot Nior

R Collection, Merlot

Treo by Hess-Blend

BEER

SEASONAL DRAFT BEER

Seasonal 6

Pale Ale .394 6

Bud Light 3

Stella Artois 6

Guinness 6

BOTTLE BEER

Drakes 1500 6

Modelo Especial 6

Corona 5

Sierra Nevada Otra Vez 6

Karl Strauss Red Trolley 6

Karl Strauss Aurora Hoppyalis 6

O’Doul’s Amber 5

Anthem Cider 6