

Specials

TANGERINE SMASH

Bulleit Rye Whisky, fresh tangerine & lemon juices, mint. \$11

NEW CANYON NACHOS

Large nacho platter, layered with cheddar cheese and house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico do gallo. GF \$14.9

NEW POWER SALAD

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF \$9.9
+ add shrimp \$6, steak \$10, salmon \$12 +

SEASIDE PASTA

Pan seared large shrimp and scallops over fettuccine tossed with our homemade tarragon creamy champagne sauce, red peppers, mushrooms. \$21.9

BLACKENED HALIBUT

Fresh halibut blackened, sautéed and topped with a Chimichurri. Served with grilled asparagus + garlic whipped potatoes. \$24.9

SEARED SCALLOPS

Local + wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF \$23.9
+ \$3 add extra scallops +

NEW GRANNY SMITH APPLE PIE

Deep dish Granny Smith apples with just the right amount of sugar, cinnamon and a buttery crumb topping. Served warm with a scoop of vanilla ice cream. \$10.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.
Please inform your server of any allergies or intolerances.