

APPETIZERS AND SMALL BITES

Add to Any Menu Item a Side Salad or Caesar Salad 4

- BURRATA PLATE \$12 | *creamy whipped burrata cheese drizzled with spiced honey and crushed pistachios served with toast points and a smear of fig jam*
- SPINACH ARTICHOKE DIP \$12 | *fresh spinach and artichoke hearts mixed with cream cheese, parmesan cheese, onions and herbs served hot with a basket of toast points and blue corn tortilla chips*
- JUMBO CHICKEN WINGS* \$12 | *twelve wings served with carrots and celery and a side of bleu cheese dressing with your choice of buffalo, asian sesame or house-made bbq sauce*
- STREET STYLE TACOS* \$12 | *three corn tortillas stuffed with your choice of pan seared blackened cod or beef barbacoa topped with cabbage slaw mix, pico de gallo, cilantro lime crema and sliced avocado served with a side of salsa roja*
- SPICY SHRIMP WONTONS | *four large shrimp wrapped in a won ton wrapper stuffed with cream cheese, garlic and cilantro served with a side of thai sweet chili sauce*
- SEARED AHI TUNA* \$14 | *blackened and seared rare ahi tuna with pickled ginger slaw served with a side of wasabi soy sauce*

SOUPS AND SALADS

Grilled Chicken Breast \$6 | Grilled Shrimp \$7 | Seared Ahi Tuna \$10 | Grilled Salmon \$10*

- SOUP OF THE DAY CUP \$3 | BOWL \$5 | *ask your server for this week's selection*
- GF CHEF'S RED CHILI | *a spicy mix of ground beef, tomato, onion, kidney beans and spices topped with shredded cheddar cheese*
- CLASSIC CAESAR SALAD \$9 | *romaine hearts, shaved parmesan and house-made herbed croutons tossed in a classic caesar dressing topped with white anchovy*
- GF CANYON COBB SALAD \$10 | *fresh iceberg lettuce topped with applewood smoked bacon, bleu cheese crumbles, chopped egg diced avocado and baby heirloom tomatoes served with a side of avocado ranch dressing*
- BLTA SALAD \$10 | *butter leaf lettuce topped with applewood smoked bacon, diced avocado, baby heirloom tomatoes and english cucumber tossed with lemon ranch dressing served with a side of toast points*
- GF CUCUMBER RIBBON SALAD | *thinly sliced cucumber ribbons topped with pickled shallots, spiced almonds and fresh dill served with a side of champagne vinaigrette*
- SALAD FEATURE OF THE WEEK MKT | *ask your server for this week's selection*

SANDWICHES AND BURGERS

French Fries | Sweet Potato Fries | House-Made Chips | Fresh Fruit | Side Salad / Sub Soup or Truffle Fries \$1

- BUILD YOUR OWN BURGER* \$12 | *black angus beef burger with butter leaf lettuce, sliced tomato and red onion on a toasted brioche bun with cheddar, swiss, american, bleu cheese, provolone or pepper jack*
\$0.50 each add sautéed mushrooms, sautéed onions, extra cheese, pickled jalapeno, green chili \$1.00 each add bacon, fried egg
- COWBOY BURGER* \$14 | *black angus beef burger topped with two slices of cheddar cheese, applewood smoked bacon and house-made onion straws drizzled with whiskey bbq sauce on a toasted brioche bun*
- SHAVED PASTRAMI SANDWICH \$12 | *thinly shaved beef pastrami topped with swiss cheese and sauerkraut served warm on toasted jewish rye bread with a side of spicy mustard*
- BALSAMIC GLAZED CHICKEN SANDWICH \$14 | *grilled chicken breast glazed in balsamic topped with swiss cheese applewood smoked bacon, butter leaf lettuce and sliced tomato on a toasted brioche bun with balsamic mayo*
- SANDWICH FEATURE OF THE WEEK MKT | *ask your server for this week's selection*

FLATBREADS

- MEDITERRANEAN \$12 | *dill pesto sauce with black olives, artichoke hearts, red onion and marinated tomatoes with feta and provolone cheeses topped with shaved parmesan cheese*
- SAUSAGE AND PEPPERONI \$12 | *rich marinara sauce, sweet italian sausage and pepperoni with provolone and parmesan cheeses topped with fresh chopped herbs*
- FLATBREAD OF THE WEEK \$12 | *ask your server for this week's selection*

ENTRÉES

- TRADITIONAL FISH AND CHIPS* \$16 | *atlantic cod filets dipped in beer batter and fried golden brown served with house-made slaw, pickle spear, french fries and a side of house-made tartar sauce*
- BLACKENED AHI TUNA SALAD* \$19 | *blackened ahi tuna seared rare served with a spring mix salad tossed with crispy wontons and fresh mango in a soy vinaigrette topped with asian slaw and drizzled with thai peanut vinaigrette and a side of wasabi soy*
- GLAZED ATLANTIC SALMON* \$28 | *atlantic salmon glazed in maple dijon served with roasted brussel sprouts with chopped applewood smoke bacon and saffron infused cous cous garnished with fried carrot laces*
- GF THAI SWEET CHILI SCALLOPS* \$29 | *pan seared scallops topped with thai chili orange sauce served over coconut rice and charred baby bok choy*
- GF BRAISED SHORT RIB \$28 | *slow braised beef short rib topped with wild mushroom pan sauce served over white cheddar mashed potatoes*
- GF ARIZONA RAISED FILET MIGNON* 5OZ \$28 | 8OZ \$36 | *grilled arizona raised filet topped with cabernet-cremini demi glace served with tri colored fingerling potatoes with caramelized shallots and sautéed seasonal vegetables*

CHEF'S HOME STYLE SPECIALS

- CHEF'S HOUSE-MADE LASAGNA \$14 | *layers of pasta with ground beef and pork, creamy ricotta and mozzarella cheeses in a rich marinara sauce*
- TURKEY POT PIE \$14 | *roasted turkey with diced carrots, onions and peas in a rich cream sauce topped with flaky puff pastry*
- FEATURE OF THE WEEK MKT | *ask your server for this week's selection*



CAPITAL CANYON
CLUB

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

CAPITAL CANYON CLUB WINE LIST

White Wine

Sparkling Wine

		5oz GL	8oz GL	Bottle
La Marca Prosecco	<i>Veneto, Italy</i>	7		26
Costal Vines Brut	<i>California</i>	7		

Champagne

Laurent Perrier	<i>Tours-sur-Marne, France</i>			100
Veuve Clicqot	<i>A Reims, France</i>			130

Chardonnay

Raeburn	<i>Russian River Valley, California</i>	8	10	30
Mer Soleil Silver, Unoaked	<i>Santa Lucia Highlands, California</i>	9	11	33
Luminus	<i>Napa Valley, California</i>	10	12	36
Rombauer	<i>Carneros, California</i>	16		64

Sauvignon Blanc

Prophecy	<i>Marlborough, New Zealand</i>	8	10	30
Duckhorn	<i>Napa Valley, California</i>	14	17	53

Other White Varietals

Villa Pozzi Moscato	<i>Terre Siciliane, Italy</i>	8	10	30
Clean Slate Riesling	<i>Mosel, Germany</i>	8	10	30
Au Contraire Rose	<i>Russian River Valley, California</i>	8	10	30
Santa Margherita Pinot Grigio	<i>Trentino-Alto Adige, Italy</i>	10	12	38
Blindfold Blend	<i>The Prisoner Wine Co, California</i>	12	14	48

Red Wine

Cabernet Sauvignon

		5oz GL	8oz GL	Bottle
Josh Cellars	<i>California</i>	8	10	26
Napa Cellars	<i>Napa Valley, California</i>	12	14	45
Rodney Strong "Reserve"	<i>Alexander Valley, California</i>			66
Silver Oak	<i>Alexander Valley, California</i>			120

Merlot

Murphy-Goode	<i>Sonoma County, California</i>	8	10	30
Rombauer	<i>Napa Valley, California</i>			55

Zinfandel

The Federalist	<i>Mendocino County, California</i>	10	12	36
Rombauer	<i>California</i>	16		64

Pinot Noir

A to Z	<i>Willamette Valley, Oregon</i>	10	12	36
Cristom Mt. Jefferson Cuvee	<i>Napa Valley, California</i>			60
Belle Glos - Las Alturas	<i>Santa Lucia Highlands, California</i>			115

Other Red Varietals

Castello Banfi	<i>Tuscany, Italy</i>	8	10	30
Francis Coppola Claret	<i>California</i>	9	11	33
J. Lohr "Tower Road" Sirah	<i>Paso Robles, California</i>	10	12	38
The Prisoner Blend	<i>The Prisoner Wine Co, California</i>			65
Masi Costasera Amarone	<i>Venito, Italy</i>			80

DESSERT MENU

- Sorbet Flight... \$6 selection includes raspberry, lemon and blood orange
- Flourless Chocolate Torte... \$7 slice of chocolate torte served with fresh berries and berry coulis
- Hot Chocolate Chip Cookie Sundae... \$7 a chocolate chip cookie baked fresh in a skillet topped with a scoop of vanilla bean ice cream, hot fudge and house-made whipped cream
- Strawberry Shortcake... \$8 three slices of poundcake drizzed with hot strawberry sauce served with a scoop of strawberry cheesecake and fresh strawberries
- Chocolate Tuxedo Bomb... \$9 a chocolate mousse with chocolate ganache and chocolate syrup
- Hot Fudge Sundae... \$9 three scoops vanilla bean ice cream topped with hot fudge and candied walnuts topped with house-made whipped cream



CAPITAL CANYON
CLUB