

APPETIZERS AND SMALL BITES

† Substitute Gluten-Free Toast Points \$1

- BONELESS CHICKEN WINGS* tossed with your choice of buffalo, asian sesame or house-made bbq sauce served with carrots and celery and a side of bleu cheese dressing 11
- GF** STREET STYLE FISH TACOS* three corn tortillas with pan seared blackened cod topped with cabbage slaw mix pico de gallo, cilantro lime crema and sliced avocado served with a side of salsa roja 12
- ARANCINI three arborio rice balls stuffed with artisan cheeses breaded and fried served with house made marinara 13
- TEMPURA SHRIMP* six jumbo shrimp dipped in house-made tempura batter fried golden brown served with a side of house-made cocktail sauce 14
- BLACKENED AHI TUNA* blackened and seared rare ahi tuna with pickled ginger slaw and sesame seeds served with a side of wasabi soy sauce 14
- DRUNKEN MUSSELS* † blue mussels braised in a garlic white wine sauce garnished with baby arugula served with garlic toast points 14
- CALAMARI* battered and flash fried in house-made tempura batter served with marinara and lemon 14
- MINIATURE CRAB CAKES* two house-made mini crab cakes over baby arugula with a lemon vinaigrette served with house-made red pepper remoulade 15

SOUPS AND SALADS

Grilled Chicken Breast \$6 | Grilled Shrimp \$8 | Seared Ahi Tuna* \$10 | Grilled Salmon \$10

† Substitute Gluten-Free Toast Points \$1

- SOUP OF THE DAY ask your server for this week's selection CUP 3 | BOWL 5
- CLASSIC CAESAR SALAD romaine hearts tossed with shaved parmesan and house-made herbed croutons with classic caesar dressing topped with white anchovy filets 9
- BLTA SALAD* † 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 11
- GF** CANYON COBB SALAD 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 12
- SALAD FEATURE OF THE WEEK ask your server for this week's salad option MKT

FLATBREADS

- V** MEDITERRANEAN black olives, artichoke hearts, red onion, marinated tomatoes and provolone cheese with dill pesto topped with feta and parmesan cheeses 12
- SAUSAGE AND PEPPERONI sweet italian sausage, pepperoni, mozzarella and parmesan cheeses with zesty marinara topped with fresh chopped herbs 12
- FLATBREAD OF THE WEEK ask your server for this week's flatbread option 12



CAPITAL CANYON
CLUB

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

SANDWICHES AND BURGERS

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

Substitute Gluten-Free Bread \$1

- BUILD YOUR OWN BURGER*** *black angus beef burger with butter leaf lettuce, sliced tomato, red onion on a toasted brioche bun with cheddar, swiss, american, provolone, pepper jack or bleu cheese* 13
» \$.50 each add sautéed mushrooms, sautéed onions, pickled jalapeno, green chili | \$1 each add bacon, fried egg, avocado
- ROASTED TURKEY CLUB** *house-roasted turkey breast with applewood smoked bacon, sliced tomato, sliced avocado and butter leaf lettuce served on toasted sourdough with chipotle mayo* 13
- GRILLED CHICKEN SANDWICH*** *seasoned and grilled chicken breast on a toasted brioche bun with baby arugula, havarti cheese, sliced tomato and fig jam* 14
- PRIME RIB SLIDERS*** *thin sliced slow roasted prime rib served on toasted brioche rolls with house-made horsey sauce and choice of cheese* 17
- CRAB CAKE SLIDERS*** *chef's house-made miniature crab cakes served on toasted brioche rolls with baby arugula and red pepper remoulade* 18
- SANDWICH FEATURE OF THE WEEK** *ask your server for this week's sandwich option* MKT

ENTRÉES

- TRADITIONAL FISH AND CHIPS*** *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* 16
- CLASSIC MUSSELS AND CHORIZO*** *steamed black mussels, chorizo, cherry tomatoes, garlic and herbs over linguine pasta with a garlic white wine sauce garnished with micro cilantro* 18
- ASIAN AHI TUNA SALAD*** *blackened ahi tuna seared rare served with a spring mix salad tossed with fresh mango carrots, red pepper, avocado and cucumber in a rice wine vinaigrette drizzled with a thai peanut vinaigrette topped with black and white sesame seeds served with a side of wasabi soy* 22
- GF** **BRAISED BEEF SHORT RIB*** *slow braised beef short rib topped with demi-glace over smoked gouda polenta served with herb roasted seasonal vegetables* 24
- GF** **SOUTHWEST SEA BASS*** *8oz chargrilled chilean sea bass topped with a roasted corn and green chili salsa served with roasted poblano jasmine rice, blistered cherry tomatoes and lime infused green beans* 42
- GF** **ARIZONA RAISED FILET MIGNON*** *grilled arizona raised filet topped with caramelized onions and peppers served with roasted tri-color fingerling potatoes and sautéed seasonal vegetables finished with an herbed compound butter* 5OZ 32 | 8OZ 44
- FEATURE OF THE WEEK** *ask your server for this week's chef special* MKT

CHEF'S HOME STYLE SPECIALS

- CHEF'S HOUSE-MADE LASAGNA** *layers of ground beef and pork, pasta, creamy ricotta and mozzarella cheeses in a rich marinara sauce* 16
- CHICKEN MARSALA** *seasoned and flour dusted chicken breast over linguine pasta with a classic crimini mushroom and garlic marsala sauce* 17



CAPITAL CANYON
C L U B

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