

APPETIZERS AND SMALL BITES

† Substitute Gluten-Free Toast Points \$1

- JUMBO CHICKEN WINGS*** twelve wings with carrots, celery and a side of bleu cheese dressing with your choice of buffalo, asian sesame or house-made bbq sauce 18
- GF BLACKENED AHI TUNA*** blackened and seared rare ahi tuna with pickled ginger slaw and sesame seeds with wasabi soy sauce 16
- TEMPURA SHRIMP*** six jumbo shrimp dipped in house-made tempura batter fried golden brown with house-made cocktail sauce 15
- ASIAN BBQ PORK RIBS*** st. louis ribs tossed in house-made asian bbq sauce served with asian slaw 14
- STREET STYLE TACOS*** three corn tortillas with your choice of pan seared blackened cod or pulled chicken with cabbage slaw, pico de gallo, cilantro lime crema, sliced avocado and salsa roja 14

SOUPS AND SALADS

Grilled Chicken Breast \$6 | Grilled Shrimp \$8 | Grilled Salmon \$10 | Seared Ahi Tuna* \$12

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- SOUP OF THE DAY** ask your server for this week's selection CUP 4 | BOWL 6
- GF SPINACH BERRY SALAD** fresh spinach with seasonal berries, red onion, feta cheese and spiced almonds tossed with sweet poppyseed vinaigrette 14
- GF CANYON COBB SALAD** fresh iceberg lettuce with applewood smoked bacon, bleu cheese crumbles, chopped egg diced avocado and baby heirloom tomatoes with a side of avocado ranch dressing 12
- BLTA SALAD*** butter leaf lettuce with applewood smoked bacon, diced avocado, baby heirloom tomatoes and english cucumber tossed with lemon ranch dressing served with toast points 11
- CLASSIC CAESAR SALAD** romaine hearts tossed with shaved parmesan and house-made herbed croutons with classic caesar dressing and white anchovy filets 9
- 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 basil pesto and feta and parmesan cheeses 13
- SAUSAGE AND PEPPERONI** sweet italian sausage, pepperoni, mozzarella and parmesan cheeses with zesty marinara and fresh chopped herbs 13
- FLATBREAD OF THE WEEK** ask your server for this week's flatbread option MKT



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

Substitutions: Gluten-Free Bread \$1 | Soup or Truffle Fries \$1

BUILD YOUR OWN BURGER* *black angus beef burger with butter leaf lettuce, sliced tomato and red onion on a toasted brioche bun and choice of cheddar, swiss, american, provolone, pepper jack or bleu cheese* 14
» \$.50 each add sautéed mushrooms, sautéed onions, pickled jalapeno, green chile | \$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 on toasted sourdough bread with dijonnaise* 14

SOUTHWEST CHICKEN SANDWICH* *seasoned and grilled chicken breast on a toasted brioche bun with pepper jack cheese, guacamole, sliced tomato and butter leaf lettuce* 14

SANDWICH FEATURE OF THE WEEK *ask your server for this week's sandwich option* MKT

SLIDERS

CRAB CAKE SLIDERS* *chef's house-made miniature crab cakes on toasted brioche rolls with baby arugula and lemon caper aioli* 18

PRIME RIB SLIDERS* *thin sliced slow roasted prime rib on toasted brioche rolls with house-made horsey sauce and choice of cheese* 17

ENTRÉES

GF **ARIZONA RAISED FILET MIGNON*** *grilled arizona raised filet with caramelized onions mushrooms and port demi glace with roasted baby red potatoes and sautéed seasonal vegetables* 5OZ 32 | 8OZ 44

GF **GRILLED ATLANTIC SALMON*** *grilled salmon with mango salsa, cilantro lime infused jasmine rice roasted brussels sprouts and fried carrot laces* 28

GF **BRAISED BEEF SHORT RIB*** *slow braised beef short rib with demi-glace, house-made mashed potatoes and herb roasted seasonal vegetables* 26

GF **LEMON CAPER CHICKEN*** *pan seared breast of chicken with lemon caper sauce, wild rice and sautéed seasonal vegetables* 22

TRADITIONAL FISH AND CHIPS* *atlantic cod fillets dipped in beer batter and fried golden brown with house-made slaw, pickle spear, french fries and house-made tartar sauce* 17

FEATURE OF THE WEEK *ask your server for this week's chefspecial* MKT

NOODLE BOWLS

GF **ASIAN HOISIAN NOODLES** *vermicelli rice noodles with snow peas, red peppers, carrots, green onion and choice of shrimp or chicken* 18

V **GARLIC PARMESAN ZUCCHINI NOODLES** *cherry tomatoes, asparagus, green onion and evoo* 16
GF » add grilled chicken \$6, grilled shrimp \$8, grilled salmon \$10, seared ahi tuna \$12

CHEF'S HOME STYLE SPECIALS

SOUTHERN CHICKEN FRIED CHICKEN* *fried chicken breast lightly floured and seasoned country sausage gravy, house-made mashed potatoes and sautéed green beans* 22

CHEF'S HOUSE-MADE LASAGNA *layers of ground beef and pork, pasta, creamy ricotta and mozzarella cheeses in a rich marinara sauce* 16



CAPITAL CANYON
C L U B

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