

APPETIZERS AND SMALL BITES

- 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
- CAPITAL QUESADILLA*** *smoked gouda and avocado with fresh pico de gallo served with a side of lettuce sour cream and salsa roja ~ choice of short rib or shrimp* 16
- TEMPURA SHRIMP*** *six jumbo shrimp dipped in house-made tempura batter fried golden brown with house-made cocktail sauce* 15
- GF** **PORK BELLY BITES*** *crispy pork belly bites tossed in house-made pineapple bbq sauce served over pickled ginger slaw* 10
- GF** **ROASTED GOLDEN BEETS** *thin sliced golden beets with julienned carrots, red bell pepper and fresh basil topped with crumbled goat cheese drizzled with balsamic reduction* 8

SOUPS AND SALADS

Grilled Chicken Breast \$6 | Grilled Shrimp \$8 | Grilled Salmon \$10 | Seared Ahi Tuna \$12
† Substitute Gluten-Free Toast Points \$1*

- SOUP OF THE DAY** *ask your server for this week's selection* CUP 4 | BOWL 6
- GF** **SOUTHWEST SALAD** *fresh iceberg lettuce with applewood smoked bacon, cheddar jack cheese, baby heirloom tomatoes, avocado, black beans and roasted corn topped with crispy tortilla strips with a side of chipotle ranch dressing* 12
- GF** **FALL SALAD** *fresh spring mix with dried cranberries, roasted butternut squash, sliced apples, red onion, goat cheese and candied pecans with a side of cranberry vinaigrette* 12
- 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
- GF** **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

CLASSIC CLUB roasted turkey breast with applewood smoked bacon, black forest ham, swiss cheese sliced tomato, avocado, butter leaf lettuce and mayo on triple decker toasted wheat bread 16

PESTO CHICKEN SANDWICH grilled chicken with basil pesto, chopped artichoke hearts and melted mozzarella cheese on baked naan bread 15

PASTRAMI SANDWICH thinly shaved pastrami topped with swiss cheese, sauerkraut and thousand island dressing on toasted marble rye bread 14

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

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

ENTRÉES

ARIZONA RAISED FILET MIGNON* 6 oz grilled arizona raised filet with port demi glaze served with smashed baby red potatoes and sautéed seasonal vegetables 34

GF **BEEF TENDERLOIN TIPS** tender beef tips tossed in wild mushroom demi served over sundried tomato and asparagus risotto 30

GF **BLACKEND ATLANTIC SALMON*** pan seared blackened salmon served over linguine pasta tossed with a parmesan cream sauce with blistered tomatoes and broccolini ~ gluten free pasta upon request 29

GF **APRICOT GLAZED CHICKEN** pan seared chicken breast tossed in apricot glaze served over wild rice pilaf with sautéed seasonal vegetables 22

GF **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 18

FEATURE OF THE WEEK ask your server for this week's chef special 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

GF **GARLIC PARMESAN ZUCCHINI NOODLES** cherry tomatoes, asparagus, green onion and evoo 14
» add grilled chicken \$6, grilled shrimp \$8, grilled salmon \$10, seared ahi tuna \$12

CHEF'S HOME STYLE SPECIALS

HOUSE-MADE MEATLOAF topped with brown gravy served with smoked cheddar mashed potatoes and sautéed seasonal vegetables 17

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



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