

CAPITAL CANYON

CLUB

Appetizers & Shareables

Tempura Shrimp - 15

six jumbo shrimp dipped in house-made tempura
deep fried / served with cocktail sauce & lemon wedges

*Bacon Wrapped Scallops - 16

seared jumbo scallops / applewood smoked bacon
house bbq sauce / house slaw

Crab Cakes - 13

house crab cakes / house slaw
red pepper aioli

Jumbo Chicken Wings - 12

eight wings / carrots & celery sticks / ranch or
bleu cheese dipping sauce / your choice of:
buffalo, asian sesame or house bbq

*Abi Tuna Napoleon - 16

rare abi tuna / mango pico de gallo / sliced avocado
sriracha tabasco aioli / rice seasoning / won ton chips

*Blackened Abi Tuna - 16

blackened & seared rare abi tuna / pickled ginger slaw
sesame seeds / served with wasabi & soy sauce

Street Tacos - 9

house slaw / cilantro crema / chipotle aioli
pico de gallo & salsa roja / corn tortillas

(3) *Marinated Chicken*

(3) *Carne Asada*

(3) *Atlantic Cod*

beer battered or grilled

Soups & Salads

Soup of the Day: Cup - 4 / Bowl - 6

House-Made Chili: Cup - 4 / Bowl - 6

~ Salad Enhancements ~

Grilled Chicken - 7 / *Grilled Shrimp - 8 / *Grilled Salmon - 13 / *Seared Abi Tuna - 14 / *Seared Jumbo Scallops - 14

Southwest Chicken Salad - 15

crisp iceberg lettuce / grilled chicken / black bean
roasted corn / avocado / heirloom tomatoes / cheddar
& jack cheese / tortilla shell / cilantro lime dressing

Winter Harvest Salad - 10

crisp spring mix / roasted butternut squash
red onions / chopped apples / dried cranberries
feta cheese / maple honey dressing

Canyon Cobb - 12

crisp iceberg lettuce / applewood smoked bacon
bleu cheese crumbles / chopped egg / diced avocado
heirloom tomatoes / served with avocado ranch dressing

Warm Bacon Spinach Salad - 12

crisp spinach / applewood smoked bacon / boiled egg
candied walnuts / feta cheese / warm bacon dressing

Garden Salad - 5 / 9

crisp spring mix / carrots / red onions / grape tomatoes
cucumbers / choice of dressing: ranch / bleu cheese
balsamic vinaigrette / avocado ranch / lemony ranch

Classic Caesar - 5 / 9

crisp romaine hearts / shaved parmesan
house-made herb croutons / white anchovy filets
served with house-made caesar dressing

Flatbreads

Mediterranean - 13

black olives / artichoke hearts / red onion
marinated tomatoes / basil pesto
feta & parmesan cheese

Sausage & Pepperoni - 13

sweet italian sausage / pepperoni / provolone &
parmesan cheese / zesty house-made marinara
fresh chopped herbs



Sandwiches & Burgers

Each Sandwich or Burger Comes With Your Choice of Side

French Fries / Sweet Potato Fries / House-Made Chips / Fresh Fruit / Side Salad

Substitutions: Soup or Truffle Fries - \$1

Capital Canyon Club - 14

*roasted turkey breast / applewood smoked bacon
black forest ham / swiss cheese / tomatoes
butter leaf lettuce / mayonnaise
toasted wheat bread*

***Abi Tuna Burger - 19**

*blackened rare abi tuna / house slaw
red pepper aioli / toasted brioche bun*

Turkey Rachel - 14

*sliced turkey breast / house slaw / swiss cheese
thousand island dressing / toasted sourdough bread*

French Dip - 22

*shaved prime rib / swiss cheese / creamy horseradish
au jus / toasted hoagie roll*

Sliders

brioche bun / pickle spear

(2) Crab Cake - 12

house crab cakes / red pepper aioli / house slaw

(2) Meatball Marinara - 14

house meatballs / mozzarella cheese / house marinara

(2) Prime Rib - 18

shaved prime rib / provolone cheese / horseradish

***Build Your Burger - 14**

*black angus beef patty / butter leaf lettuce / tomato
red onion / toasted brioche bun*

*choice of: cheddar, swiss, american, provolone
pepper jack or bleu cheese*

*add ons: sautéed mushrooms / sautéed onions
pickled jalapenos / green chilies - \$.50 ea
bacon / fried egg / avocado - \$1 ea*

Gluten Free Bread Available Upon Request

Entrées

Each Entrée Comes With Your Choice of Soup or Side Salad

***Arizona Raised Filet Mignon - 36**

*6oz grilled arizona raised filet / compound butter
served with garlic mashed potatoes &
sautéed seasonal vegetables*

Chicken Marsala Linguine - 20

*sautéed chicken breast / cremini mushrooms / creamy
marsala mushroom sauce / served over linguine pasta*

Chicken Fried Chicken - 18

*breaded chicken breast / country gravy / green beans
served with parmesan mashed potatoes*

***Pork Chop - 30**

*bone in porkchop / apple raisin chutney
brussel sprouts & bacon / parmesan cheese
served with sweet potato mash & balsamic glaze*

***Miso Glazed Grilled Salmon - 32**

*pan seared miso glazed salmon / served with cilantro
mango rice / sautéed bok choy & daikon sprouts*

***Seared Scallops - 32**

*seared jumbo scallops / walnut pesto
baby patty pans / served over saffron risotto*

Chef's Features

Chef's House-Made Lasagna - 16

*layers of ground beef & pork / creamy ricotta &
mozzarella cheeses / zesty house-made marinara*

Traditional Fish & Chips - 19

*atlantic cod fillets / beer battered & fried golden brown
house slaw / pickle spear / french fries
house tartar sauce*

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