

—• APPETIZERS AND SMALL BITES •—

- GF** **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* 16
- 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
- MINI QUESADILLAS** *mini quesadillas with green chile and cheddar mix served over shredded iceberg lettuce with sides of sour cream, pico de gallo and guacamole ~ add chicken or shrimp \$6* 10
- PRETZEL BITES** *baked mini pretzel bites served with smoked cheddar beer cheese, honey mustard and whole grain dijon mustard* 10
- DEEP FRIED MOZZARELLA** *breaded and fried mozzarella rounds served with house-made marinara garnished with fresh herbs* 10

TACOS

- GF** **SHORT RIB TACOS*** *pulled short rib, house slaw, pickled red onion, cheddar jack cheese, pico de gallo and avocado aioli with a side of salsa roja* 18
- GF** **BLACKEND SHRIMP TACOS*** *blackend shrimp, house slaw, pickled red onion, cotija cheese, pico de gallo and avocado aioli with a side of salsa roja* 16

—• SOUPS AND SALADS •—

Grilled Chicken Breast \$6 | Grilled Shrimp* \$8 | Grilled Salmon* \$12 | Seared Ahi Tuna* \$14
† Substitute Gluten-Free Toast Points \$1*

- SOUP OF THE DAY** *ask your server for this week's selection* CUP 4 | BOWL 6
- GF** **QUINOA, AVOCADO AND CHICKPEA SALAD** *spring mix, quinoa, avocado, red onion roasted chickpeas and julienned red peppers served with a lemony 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** **APPLE CRANBERRY SPINACH SALAD** *baby spinach, dried cranberries, sliced apples, red onion roasted pecans and goat cheese served with a balsamic maple vinaigrette* 10
- CLASSIC CAESAR SALAD** *romaine hearts tossed with shaved parmesan and house-made herbed croutons with classic caesar dressing and white anchovy filets* 9

—• FLATBREADS •—

- MEDITERRANEAN** *black olives, artichoke hearts, red onion and marinated tomatoes with basil pesto and feta, provolone and parmesan cheeses* 13
- SAUSAGE AND PEPPERONI** *sweet italian sausage, pepperoni, provolone and parmesan cheeses with zesty marinara and fresh chopped herbs* 13



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
- ARTISAN GRILLED CHICKEN CLUB*** marinated grilled chicken breast, applewood smoked bacon arugula, havarti cheese, sliced tomato and fig jam on a toasted brioche bun 15
- SOUTHWESTERN TURKEY MELT** roasted turkey breast with roasted green chilies, pepper jack cheese and red pepper aioli on grilled sourdough ~ add bacon or avocado \$1 12
- CAPITAL CANYON BLT** applewood smoked bacon, butter leaf lettuce, sliced tomato and mayo on toasted wheat bread 11
- 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
» Add: Sautéed Mushrooms, Sautéed Onions, Pickled Jalapenos, Green Chiles, \$.50 each | Bacon, Fried Egg, Avocado, \$1 each

— **ENTRÉES** —

- GF** **ARIZONA RAISED FILET MIGNON*** 6 oz grilled arizona raised filet with compound butter glaze served with smoked gouda dauphinois potatoes and sautéed seasonal vegetables 34
- TENDERLOIN BEEF STROGANOFF*** tender beef tips tossed in a creamy crimini mushroom gravy served over egg noodles with sourdough toast points 32
- GF** **MISO GLAZED GRILLED SALMON*** pan seared miso glazed salmon served over cilantro mango rice with sautéed bok choy garnished with daikon sprouts 29
- GF** **BRAISED BEEF SHORT RIB*** slow braised beef short rib with demi-glace served with house-made parmesan mashed potatoes and herb roasted seasonal vegetables 28
- 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

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** **RAMEN BOWL** vermicelli rice noodles, crimini mushrooms and broccolini in a miso broth topped with fresh shaved carrots, fried wonton and micro cilantro 14
» Add: Grilled Chicken Breast* \$6 | Fried Pork Belly* \$6 | Grilled Shrimp* \$8 | Grilled Salmon* \$12 | Seared Ahi Tuna* \$14

— **CHEF'S HOME STYLE SPECIALS** —

- GF** **ROASTED CHICKEN*** roasted chicken quarters with herbed chicken gravy served over lemony wild rice with sautéed seasonal vegetables 18
- GF** **CHICKEN MARSALA*** pan seared chicken breast with a marsala mushroom sauce served over linguine pasta with sourdough toast points 18
- 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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