



CAPITAL CANYON CLUB

APPETIZERS & SHAREABLES

Tempura Shrimp - 15

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

Avocado Eggrolls - 11

three deep fried eggrolls / avocado / sun-dried tomatoes
red onions / cilantro / served with sweet chili sauce

Jumbo Chicken Wings - 12

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

Tater Tots - 8

Loaded Tots - crème fraiche / nacho cheese / bacon bits
chopped green onions

Philly Cheesesteak Tots - red & green peppers / onions
cheese sauce / shredded beef

*Tuna Poke Nacho - 14

rare ahi tuna / seaweed salad / sriracha mayo
sweet eel sauce / nori rice seasoning / wonton chips

*Blackened Ahi Tuna - 16

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

Street Tacos - 9

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

(3) Marinated Chicken

(3) Carne Asada

(3) Atlantic Cod

beer battered or grilled

SOUP & SALADS

Soup of The Day — Cup - 4 / Bowl - 6

~ Salad Enhancements ~

*Grilled Chicken - 7 / *Grilled Shrimp - 8 / *Grilled Salmon - 13 / *Seared Ahi Tuna - 14

Par 3 Cups - 10

butter leaf cups / **mix or match:**
tuna, chicken or shrimp salad

Asian Spring Salad - 9

crisp spring mix / carrots / red onions / red peppers
cucumbers / shredded cabbage / won ton strips
served with peanut-soy dressing

Canyon Cobb Salad - 12

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

BLTA Salad - 10

butter leaf lettuce / bacon / tomatoes / avocados
toast points / served with lemony ranch dressing

Garden Salad - 5 / 9

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

Classic Caesar Salad - 5 / 9

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

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



SANDWICHES & BURGERS

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*

Chef's Chicken - 17

*grilled chicken breast / baked prosciutto / black forest ham
smoked gouda / dijonaise / toasted pretzel bun*

French Dip - 14

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

BLTA - 13

*applewood smoked bacon / butter leaf lettuce / tomato
avocado / mayonnaise / toasted wheat bread*

*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

*Arizona Raised Filet Mignon - 34

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

*8oz Ribeye - 38

*hand cut 8oz ribeye / cowboy butter / served with wild
mushroom risotto / sautéed seasonal vegetables*

Chicken Piccata - 22

*tender white chicken breast / creamy lemon sauce
prepared with capers, garlic & white wine
served with wild rice / sautéed seasonal vegetables*

Traditional Fish & Chips - 18

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

*Miso Glazed Grilled Salmon - 29

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

Chef's House-Made Lasagna - 16

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

*Pan Seared Corvina Seabass - 32

seared seabass / artichoke relish / served with saffron couscous / sautéed seasonal vegetables

PASTA

Includes: Linguini Noodles & Garlic Bread

~ Pasta Enhancements ~

*Sautéed Vegetables - 4 / *Grilled Chicken - 7 / House-Made Meatballs - 7 / *Grilled Shrimp - 8 / *Grilled Salmon - 13*

Alfredo - 10

creamy house-made alfredo sauce

Marinara - 8

zesty house-made marinara

Scampi - 10

white wine butter sauce

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