

A TRIP TO THE WELL

<b>Grey Goose Cosmopolitan</b>	<b>8<sup>75</sup></b>
Grey Goose, Cointreau & a splash of cranberry juice	
<b>Definitive Bloody Mary</b>	<b>7<sup>75</sup></b>
Absolut Peppar, tomato juice & spicy seasonings	
<b>Perfect Margarita</b>	<b>9<sup>00</sup></b>
Cuervo Gold, Cointreau & Grand Marnier	
<b>Blue Limonade</b>	<b>8<sup>00</sup></b>
Absolut Citron & Blue Curacao with lemon & lime	
<b>Most Popular Flirtini</b>	<b>8<sup>75</sup></b>
Stoli Razberi, pineapple juice, fresh lime juice & a splash of cranberry juice. Topped with champagne	
<b>DC Tea</b>	<b>8<sup>75</sup></b>
Five house liquors, splash of green apple, sours & Sprite	

WINES BY THE GLASS

Cabernet Sauvignon, Liberty School	<b>13</b>
Cabernet Sauvignon, Louis M. Martini	<b>10</b>
Cabernet Sauvignon, Robert Mondavi	<b>9</b>
Chardonnay, Franciscan	<b>12</b>
Chardonnay, Kendal-Jackson	<b>11</b>
Chardonnay, Kim Crawford	<b>11</b>
Chardonnay, Hess Select	<b>8</b>
Malbec, Dolium	<b>9</b>
Merlot, Souverain	<b>10</b>
Merlot, Blackstone	<b>8</b>
Other Reds, Primus, Veramonte	<b>12</b>
Pinot Grigio, Estancia	<b>10</b>
Pinot Grigio, Prendo	<b>8</b>
Pinot Gris, King Estate	<b>11</b>
Pinot Noir, Cono Sur	<b>8</b>
Pinot Noir, Mark West	<b>10</b>
Riesling, Chateau St. Michelle	<b>8</b>
Sauvignon Blanc, Brancott	<b>10</b>
Sauvignon Blanc, Fire Road	<b>9</b>
Shiraz, Rosemount Estates	<b>8</b>
Sparkling Wine, Domaine Ste. Michelle	<b>8</b>
White Zinfandel, Berringer	<b>6</b>
Zinfandel, Ravenswood	<b>9</b>
Zinfandel, Cline	<b>9</b>

Copper Canyon proudly serves a 6 oz. pour in a 14 oz. glass. Additional Wines Available On Wine Menu

COLD BEER

<b>BEER ON TAP</b>	
<b>Miller Lite</b>	<b>3<sup>95</sup></b>
<b>Blue Moon</b>	<b>4<sup>95</sup></b>
<b>Yuengling</b>	<b>4<sup>50</sup></b>
<b>Bass Pale Ale</b>	<b>5<sup>50</sup></b>
<b>Guinness Stout</b>	<b>5<sup>95</sup></b>
<b>Black &amp; Tan</b>	<b>5<sup>95</sup></b>
<b>Manager’s Pick</b>	<b>MKT</b>

BOTTLED BEER

<b>O’Doul’s</b>	<b>3<sup>95</sup></b>
<b>Bud Light</b>	<b>3<sup>95</sup></b>
<b>Budweiser</b>	<b>3<sup>95</sup></b>
<b>Miller Lite</b>	<b>3<sup>95</sup></b>
<b>Michelob Ultra</b>	<b>3<sup>95</sup></b>
<b>Coors Light</b>	<b>3<sup>95</sup></b>
<b>Corona</b>	<b>4<sup>50</sup></b>
<b>Amstel Light</b>	<b>4<sup>50</sup></b>
<b>Heineken</b>	<b>4<sup>95</sup></b>

STARTERS

<b>Tortilla Soup</b>	Chicken, avocados, Jack and Cheddar cheese & crisp tortilla strips	7
<b>Legendary Baked Potato Soup</b>	Creamy baked potatoes with blended cheeses, bacon & green onions	7
<b>Millionaire Shrimp</b>	Colossal boiled shrimp topped with our special Millionaire whole-grain mustard sauce	13
<b>Delmarva Crab Dip</b>	A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette	13
<b>Fiesta Eggrolls</b>	Tortillas stuffed with rotisserie chicken, black beans, spinach, Jack & Cheddar cheese. Served with Campfire sauce	10
<b>Scallops</b>	Blackened sea scallops pan seared, topped with whole grain mustard sauce. Served with fresh black bean salsa	13
<b>Macaroni &amp; Cheese</b>	Three cheese, chili infused cellentani pasta with bacon and onion	7
<b>Spinach Artichoke Dip</b>	Creamy spinach & artichokes topped with Jack cheese. Served with tortilla chips	11
<b>Stuffed Poblano</b>	Jumbo poblano stuffed with black beans, rotisserie chicken, grilled vegetables, Jack and Cheddar cheese. Served on salsa verde and topped with chipotle sour cream	12

EXTRAS

<b>Simple Caesar Salad</b>	7
<b>“Not So Simple” House Salad</b>	7
<b>Canyon Mushrooms</b>	4
<b>Sautéed Spinach</b>	4
<b>Chef’s Coleslaw</b>	4
<b>Today’s Vegetable</b>	4
<b>Grilled Shrimp Skewer</b>	5
<b>Jumbo Lump Crabcake</b>	11
<b>For the Kids</b>	(12 and under please)

DESSERTS

<b>Key Lime Pie</b>	Key lime custard in a graham cracker walnut and pecan crust topped with whipped cream & finished with ground nuts	7
<b>Brownie Sundae</b>	A warm homemade chocolate brownie served on a pool of caramel, topped with vanilla ice cream, our decadent chocolate sauce, whipped cream, chopped nuts and cherry	7
<b>Bread Pudding</b>	Slowly baked french bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries	7

We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call a cab for you  
Beverages containing alcohol are not available for carry-out except as permitted by law

# FROM THE WOOD-FIRED ROTISserie

- Wood-Fired Rotisserie Chicken "*Our Specialty*"**

– Slow roasted throughout the day to bring you maximum flavor. Served with redskin mashed potatoes & seasonal vegetable

17<sup>50</sup>
- Chicken & Barbecue Ribs**

Combination of our rotisserie chicken & St. Louis BBQ ribs. Served with fries and coleslaw

25

## SALADS

- Rotisserie Chicken Canyon Salad**

Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons, and black bean salsa

14<sup>50</sup>
- Wood Grilled Tenderloin Beef Tip Salad**

Beef tips on mixed greens, homemade cornbread croutons, red onion, grape tomatoes, Asian pear, smoked Gouda & Honey-sesame vinaigrette

15<sup>50</sup>
- Short-Smoked Salmon Caesar Salad**

Salmon filet on romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan

15<sup>50</sup>
- Southwest Salad**

Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Jack cheese, chipotle-blue dressing, avocado & BBQ sauce

14<sup>50</sup>
- Sesame Seared Ahi Tuna Salad\***

Seared tuna filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing

16<sup>50</sup>

## ENTRÉES

- Today's Fresh Fish Platter**

Our chefs search the local fish markets for the best catch of the day. Quantities & availability are limited to ensure freshness

MKT
- Short Smoked Atlantic Salmon\***

Topped with mustard sauce. With canyon rice & sautéed spinach

21
- St. Louis BBQ Ribs**

Slow cooked ribs, Curley's BBQ sauce, redskin mashed potatoes & seasonal vegetables

24   Half Rack   \$19
- Fresh Vegetable Platter**

Chef's creative collection of today's freshest finds from local market

14
- Big Meatloaf Stack**

Ground beef, sausage & mixed cheeses with mashed potatoes & seasonal vegetables

16
- Ribeye Steak\***

Hardwood-grilled, with Canyon mushrooms, mashed potatoes & seasonal vegetables

30
- Eastern Shore Crabcakes**

Jumbo lump crab cakes with canyon rice & sweet glazed carrots

25
- Tenderloin Filet\***

Tenderloin filet, gorgonzola blue cheese butter & Chilean cabernet sauce. Served with redskin mashed potatoes & sweet glazed carrots

29   A petite version is available for 24
- Canyon Cut\***

An original meat dish feature created and changed often by our culinary staff

MKT

## SANDWICHES

- Bacon Cheeseburger\***

Angus beef, applewood bacon topped with Jack & Cheddar cheese

12
- Thin-Sliced Prime Rib Sandwich**

Prime rib layered on a toasted baguette with mayo, au jus and horseradish sauce

15
- Today's Fish Sandwich**

Chef's pick on a toasted bun with lettuce, tomato, red onion & coleslaw

MKT
- Pan-Seared Crabcake Sandwich**

Jumbo lump crab cakes on toasted bun with lettuce & tomato. Side of Rémooulade

15