

A TRIP TO THE WELL

Grey Goose Cosmopolitan	9
Grey Goose, Cointreau & a splash of cranberry juice	
Definitive Bloody Mary	8
Absolut Peppar, tomato juice & spicy seasonings	
Perfect Margarita	10
Cuervo Gold, Cointreau & Grand Marnier	
Blue Limonade	9
Absolut Citron & Blue Curacao with lemon & lime	
Most Popular Flirtini	10
Stoli Razberi, pineapple juice, fresh lime juice & a splash of cranberry juice. Topped with champagne	
DC Tea	10
Five house liquors, splash of green apple, sours & Sprite	

WINES BY THE GLASS

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

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

COLD BEER

BEER ON TAP

Miller Lite	5
Blue Moon	6
Yuengling	5
Bass Pale Ale	6
Guinness Stout	6
Black & Tan	6
Manager’s Pick	7

BOTTLED BEER

O’Doul’s	4
Bud Light	4
Budweiser	4
Miller Lite	4
Michelob Ultra	4
Coors Light	4
Corona	5
Amstel Light	5
Heineken	5

STARTERS

Tortilla Soup	Chicken, avocados, Jack and Cheddar cheese & crisp tortilla strips	7
Legendary Baked Potato Soup	Creamy baked potatoes with blended cheeses, bacon & green onions	7
Quesadilla	Grilled tortilla with vegetables, chicken, Monterey Jack & Cheddar cheese, Chipotle sour cream & smoked tomato guacamole	14
Delmarva Crab Dip	A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette	14

Fiesta Eggrolls	Tortillas stuffed with rotisserie chicken, black beans, spinach, Jack & Cheddar cheese. Served with Campfire sauce	11
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Scallops	Blackened sea scallops pan seared, topped with whole grain mustard sauce. Served with fresh black bean salsa	15
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Macaroni & Cheese	Three cheese, chili infused cellentani pasta with bacon and onion	7
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Spinach Artichoke Dip	Creamy spinach & artichokes topped with Jack cheese. Served with tortilla chips	12
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Coconut Shrimp	5 large shrimp battered in coconut milk then breaded in coconut panko breading. Fried golden brown then served over orange marmalade sauce. Topped with papaya, pineapple, and mango salsa	15
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EXTRAS

Simple Caesar Salad	7
“Not So Simple” House Salad	7
Canyon Mushrooms	4
Sautéed Spinach	4
Chef’s Coleslaw	4
Today’s Vegetable	4
Grilled Shrimp Skewer	6
Jumbo Lump Crabcake	12

For the Kids (12 and under please)

DESSERTS

Key Lime Pie	Key lime custard in a graham cracker walnut and pecan crust topped with whipped cream & finished with ground nuts	7
Chocolate Uprising	chocolate brownie layered with vanilla ice cream and Callebaut chocolate walnut fudge. Topped with warm caramel and chocolate sauce	7
Bread Pudding	Slowly baked french bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries	8

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 & green beans 18

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis BBQ ribs. Served with julienne fries and coleslaw 25

SALADS

Canyon Salad Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons, and black bean salsa 15

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 19 Petite \$16

Short-Smoked Salmon Caesar Salad Salmon filet on romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan 18

Southwest Salad Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Jack cheese, Chipotle-blue dressing, avocado & BBQ sauce 16

Sesame Seared Ahi Tuna Salad* Seared tuna filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing 20

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. Serve with orzo rice & sautéed spinach MKT

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 23

St. Louis BBQ Ribs Slow cooked ribs, Curley's BBQ sauce, redskin mashed potatoes & green beans 25
Half Rack \$19

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Big Meatloaf Stack Ground beef, sausage & mixed cheeses with mashed potatoes & green beans 16

Yankee Pot Roast Slow braised beef cooked in veal stock. Served over mashed potatoes with a roasted root vegetable medley and topped with a dark stout gravy 20

Eastern Shore Crabcakes Jumbo lump crab cakes with orzo rice & sweet glazed carrots 26

Tenderloin Filet* 9 oz. tenderloin steak, blue cheese butter & cabernet sauce. Served with redskin mashed potatoes and sautéed spinach 30

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese and chopped cilantro 15

SANDWICHES

Bacon Cheeseburger* Angus beef, applewood bacon topped with Jack & Cheddar cheese 14

Thin-Sliced Prime Rib Sandwich Prime rib layered on a toasted baguette with mayo, au jus and horseradish sauce 17

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 16

Asterisk (*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness