

STARTERS

Soup of the Day	7
SUN	Chicken Noodle
MON	Chili
TUE	Clam Chowder
WED	Tomato Basil
THU	Black Bean Stew
FRI	Tortilla*
SAT	Baked Potato

* Available Daily

Delmarva Crab Dip A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 15

Fiesta Eggrolls Tortillas stuffed with chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served with Campfire sauce 13

Guacamole Fresh guacamole mixed with smoked tomatoes, diced red onions and cilantro. Served with tortilla chips. Topped with black bean salsa 11

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 14

Calamari 10 oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 13

Spinach Artichoke Dip Creamy spinach and artichokes topped with Monterey Jack. Served with warm tortilla chips 12

EXTRAS

Mac & Cheese	7
Canyon Mushrooms	4
Iron Skillet Cornbread	4
Baked Potato	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 8

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with pineapple bourbon sauce & vanilla bean ice cream 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

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SALADS

"Not So Simple" House Salad Mixed greens, tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 9 Add Chicken 7 Add Salmon 10

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan 9 Add Chicken 7 Add Salmon 10

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

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing \$19 Petite \$16

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

Sesame Seared Ahi Tuna Salad* Seared tuna filet over mixed greens, tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing 18⁵⁰

ENTRÉE PLATES

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$7

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 and green beans 18⁵⁰

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis cut BBQ ribs. Served with julienne fries and coleslaw 26

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 St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 26 Half Rack 21

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 14

Yankee Pot Roast Slow braised beef cooked in veal stock. Served over mashed potatoes with a roasted root vegetable medley topped with a dark stout gravy 21

Today's Wood-Grilled Fish* Chef's pick from local fish market. Quantity and availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

Canyon Prime Rib* Slow roasted, juicy prime rib. Accompanied with beef au jus and horseradish sauce. Served with baked potato and sautéed spinach 30

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow-cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes & green beans 15⁵⁰

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Eastern Shore Crabcakes Two freshly made jumbo lump crabcakes pan seared to a golden brown. Served with orzo rice & sweet glazed carrots 27

Filet Mignon* Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 30 Petite 24⁵⁰

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

SANDWICHES

Sandwiches are served with your choice of our seasoned fries, Chef's coleslaw, market fresh vegetable, redskin mashed potatoes, baked potato or sweet glazed carrots

Bacon Cheeseburger* Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 15

Blackened Chicken & Avocado Club Grilled chicken, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese and honey mustard on grilled wheat bread 14

French Dip Sandwich Thinly sliced prime rib layered on a freshly toasted baguette with mayonnaise. Served with horseradish and au jus sauce 16

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, pepper Jack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame seed bun 13

Prime Rib Burger* Thinly sliced prime rib layered on angus burger. Served with horseradish sauce on a toasted sesame seed bun 17

Asterisk (*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness
20% gratuity will be added to check for parties of six (6) or more. Please inform your server of any food allergies.

CHARDONNAY

- Hess Select 9/27
- Kendall-Jackson 11/33
- Rosemount, Australia 7/21
- Paul Hobbs 88

SAUVIGNON BLANC

- Biltmore Estates 9/27
- Honig 11/33

SPARKLING WINE & CHAMPAGNE

- Domaine St Michelle Sparkling 10/30
- Taittinger, France 78
- Dom Perignon, France 250

MORE WHITE WINE

- Pinot Grigio, Benvolio, Italy 10/30
- Pinot Grigio, Santa Margherita, Italy 15/45
- Pinot Gris, King Estate 12/36
- Riesling, Saint M, Germany 8/24
- Riesling, Poet’s Leap 11/40
- White Zinfandel, Beringer 6/21

CABERNET SAUVIGNON

- Twenty Bench 55
- Liberty School 8/36
- Mondavi Private Selection 9/27
- Stags' Leap 138

MERLOT

- Blackstone 8/24
- Chateau Ste. Michelle 11/33
- Murpy Goode 51

PINOT NOIR

- A to Z 15/45
- Cono Sur 8/24
- La Crema 56
- BV Coastal Estates 8/24
- Archery Summit 80

MORE RED WINE

- Malbec, Clos de los Siete, Argentina 14/42
- Malbec, Valentin Bianchi 10/30
- Red Table Wine, Joseph Phelps 185
- Shiraz, Rosemount, Australia 9/27
- Zinfandel Blend, Ravenswood Vintners 11/33
- Zinfandel, 7 Deadly Zins, Lodi Appellation 15/45
- Zinfandel, Frog's Leap 65



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