

STARTERS

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

Millionaire Shrimp Colossal boiled shrimp topped with our special Millionaire whole-grain mustard sauce 14

Pollo Quesadilla Grilled tortilla with vegetables, chicken, Monterey Jack & cheddar cheese, chipotle sour cream & smoked tomato guacamole 10

Fiesta Eggrolls Tortillas stuffed with chicken, black beans, spinach, Monterey jack & smoked Cheddar cheese. With Campfire Sauce 10

Macaroni & Cheese Three cheese, chili infused cellentani pasta with bacon and onion 7

Spinach Artichoke Dip Creamy Jack, spinach & artichokes. Served with tortilla chips 12

Crabby App Jumbo lump premium Maryland crabcake seared to a golden brown with black bean salsa and millionaire’s sauce 13

EXTRAS

Canyon Mushrooms 5

Iron Skillet Cornbread 4

Chef’s Coleslaw 4

Baked Potato 4

Grilled Shrimp Skewer 7

For the Kids (12 and under please)

DESSERTS

Key Lime Pie Custard in a Graham cracker, walnut, pecan crust topped with whipped cream & finished with ground nuts 7

Chocolate Uprising Chocolate brownie layered with vanilla ice cream, Callebaut Belgian chocolate and a warm caramel sauce 7

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam Bourbon sauce. Topped with 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 7

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SALADS

"Not So Simple" House Salad Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 8 Add Chicken 5 Add Salmon 7

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded parmesan 8 Add Chicken 5 Add Salmon 7

Lettuce Wedge Salad Diced tomatoes, diced bacon and Maytag Blue Cheese dressing 8

Canyon Salad Rotisserie chicken, bleu cheese vinaigrette, romaine, red onion, tomato, croutons & black bean salsa 14

Wood Grilled Tenderloin Beef Tip Salad Tips on mixed greens, homemade cornbread croutons, red onion, grape tomatoes, pear, smoked Gouda & Honey-sesame vinaigrette 15

Southwest Salad Rotisserie Chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu dressing, avocado & BBQ sauce 14

Sesame Seared Ahi Tuna Salad* Seared filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & Adobe dressing 16

DRESSINGS AND VINAIGRETTES

House Adobe, Signature Vinaigrette, Bleu Cheese Dressing, Honey Mustard & Caesar Dressing

ENTRÉE PLATES

Add a simple Caesar or “Not So Simple” House Salad to any entrée for \$6

FROM THE WOOD-FIRED ROTISSERIE

Wood-Fired Rotisserie Chicken *"Our Specialty"*—Served with redskin mashed potatoes & market fresh vegetable 18

Chicken & Barbecue Ribs Rotisserie chicken & St. Louis BBQ Ribs with fries and coleslaw 25

Rotisserie Chicken & Wedge Salad Lettuce wedge, sliced tomatoes topped with Bleu Cheese dressing, boiled egg and chopped bacon 18

Chefs Featured Seafood Selection* MKT

Short Smoked Atlantic Salmon* Topped with mustard sauce. With orzo rice & market fresh vegetable 19

St. Louis BBQ Ribs St. Louis cut ribs topped with Curley’s BBQ sauce, with fries and coleslaw Full Rack 24 Half Rack 19

Fresh Vegetable Platter Chef’s creative collection of today’s freshest finds from local market 12

Big Meatloaf Stack Ground beef, sausage & mixed cheeses with mashed potatoes & market fresh vegetable 14

Double Bone-In Pork Chops One-pound of seasoned pork chops topped with sweet pineapple chili sauce. With redskin mashed potatoes & sweet glazed carrots 20

Ribeye Steak* Hardwood-grilled, with Canyon mushrooms, mashed potatoes & market fresh vegetable 28

Chicken Pot Pie Homemade crust filled with rotisserie chicken, carrots, peas & redskin potatoes 13

Eastern Shore Crabcakes Jumbo lump crabcakes with orzo rice & sweet glazed carrots 25

Filet Mignon* Tenderloin steak, gorgonzola blue cheese butter & Chilean cabernet sauce. With redskin mashed potatoes & market fresh vegetable 29 Petite 24

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, topped with Monterey Jack, smoked Cheddar cheese, lettuce, tomato, onion, mustard, sweet pickles, mayo & ketchup 12

Blackened Chicken & Avocado Club With bacon, tomato, sprouts, Swiss and honey mustard on grilled wheat 12

Hand Pulled Pork On a toasted bun with coleslaw & Curley’s BBQ Sauce side 11

Pulled BBQ Chicken On a toasted bun with coleslaw & a side of Curley’s BBQ Sauce 11

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

CHARDONNAY

- Cupcake, Central Coast, CA 12/37
- Kunde Estate, Sonoma, CA 9/30
- Kendall-Jackson, Santa Rosa, CA 10/32
- Mer Soleil, Central Coast, CA 70
- Rombauer, Carneros, CA 72
- Cakebread Cellars, Napa, CA 95

SAUVIGNON BLANC

- Kim Crawford, Marlborough, NZ 10/35
- Mulderbosch, Stellenbosch, S. Africa 11/40

CHAMPAGNE

- Piper Heidsieck, Champagne, France 11/49
- Veuve Clicquot Brut, "Yellow Label", France 100

INTERESTING WHITES

- Spatburguder, "Rose" Mosella, Mosel, Germany 10/35
- Pinot Grigio, Prendo, Venetto, Italy 8/23
- Pinot Grigio, Santa Margherita, Alto Adige, Italy 52
- Pinot Gris, Foris, Rogue Valley, OR 10/32
- Riesling, Mosella, "Kabinet" Mosel, Germany 9/30
- Riesling, Belle Pente, Willamette Valey, OR 9/30
- White Table Wine, Evolution #9, Dundee, OR 11/33
- Fume Blanc, Robert Mondavi, Napa, CA 9/32
- Moscato d'Oro, "desert wine", Napa, CA 9/38



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CABERNET SAUVIGNON

- Blue Rock, Alexander Valley, CA 12/48
- Kenwood Yelupa, Sonoma, CA 9/33
- BR Cohn "Silver" N. Coast, CA 11/38
- Cakebread Cellars, Napa, CA 140
- Silverado Vineyards, Napa, CA 85
- L'Ecole 41, Columbia Valley, WA 12/55
- Silver Oak, Alexander Valley, CA 130
- Stags' Leap Artemis, Napa, CA 92

MERLOT

- Hahn, Monterey, CA 9/30
- Estancia, Central Coast, CA 10/33
- Duckhorn, Napa, CA 85
- Rombauer, Carneros, CA 75

PINOT NOIR

- Eola Hills, Willamette Valley, OR 9/30
- Foris, Rogue Valley, WA 9/30
- La Crema, Sonoma, CA 12/43
- Archery Summit, Willamette Valley, OR 70
- Torii Mor "Black Label" Yamhill, OR 50
- Au Bon Climat, "Isabelle Morgan", CA 80

INTERESTING REDS

- Malbec, Pascual Toso, Mendoza, Argentina 9/25
- Malbec, Valentin Bianchi 65
- Meritage, Franciscan Magnificat, Napa, CA 90
- Meritage, Isenhower Cellars, Columbia, WA 12/48
- Fusion V, De Toren, Stellenbosch, S. Africa 82
- Shiraz, Razors Edge, McLaren Vale, Australia 9/30
- Zinfandel, Klinker Brick, Lodi, CA 12/40
- Zinfandel, Frogs Leap, Napa, CA 65
- Zinfandel, Napa Cellars, Napa, CA 12/40
- Black Riesling, Mosella, Mosel, Germany 13/45
- Chianti Classico Reserve, Ducale Ruffino, Italy 10/35
- Rioja, Campo Viejo Reserva, Rioja Spain 10/35
- Our Sommeliers Wine Of The Month ASK