GOLD CANYON

APPETIZERS

Shrimp Cocktail *Poached Jumbo Prawns, Cocktail Sauce 12*

Nachos *Tortilla Chips, Cheddar Queso, Jalapenos, Scallions, Diced Tomatoes Served with Sour Cream and Salsa. Choice of Grilled Chicken, Pulled Pork Carnitas or Ground Beef 9*

Smokey Pork Sliders *3 Sliders, Big Hoss BBQ Pulled Pork, Smoked Gouda Cheese 9*

Potstickers *Tender Pork, Vegetables, Sesame Oil, General Tso's Sauce 8*

Grilled Chicken Quesadilla *Grilled Chicken Breast Cheddar and Jack Cheeses, Cilantro, Red Onion, Bell Peppers Served with Sour Cream and Salsa 9*

Crispy Fried Wings *Mild, Hot, BBQ 10*

SOUPS AND SALADS

Chicken Tortilla **Cup** *5* **Bowl** *6*

Taco Salad *Refried Beans, Spring Mix, Cheddar and Jack Cheeses, Black Olives, Scallions Served with Sour Cream and Salsa. Choice of Grilled Chicken Breast, Pulled Pork Carnitas or Ground Beef 11*

Kokopelli Berry Gorgonzola Salad *Spring Mix, Fresh Strawberries, Candied Walnuts, Roasted Shallots, Grilled Chicken, Balsamic Vinaigrette 13*

Classic Grilled Chicken Caesar *Romaine Hearts, Parmesan, Croutons 12*
Shrimp 16 Salmon 16

Roasted Beets and Chevre *Arugula, Balsamic Vinaigrette, Fresh Goat Cheese, Candied Walnuts, Grape Tomatoes 12*

Citrus Berry Salad *Grilled Chicken Breast, Spring Mix, Orange Supremes, Granny Smith Apples, Toasted Almonds, Gorgonzola Cheese with Mango Champagne Vinaigrette 13*

SIDES 3.50

Classic French Fries

Coleslaw

Onion Rings

Assorted Fruit

Caesar Salad

House Salad

PASTA ENTREES

Citrus Pesto Crème Radiatori *Tri Color Radiatori Pasta, Grilled Chicken, Basil, Cream, Lemon Zest 18*

Seafood Harmony *Diver Scallops, Tiger Shrimp, Crab, Tomatoes and Basil Garlic Cream with White Wine 20*

Ask Server About Our Delectable Dessert Tray

*Consuming raw or under cooked meats, poultry, seafood and eggs may increase your risk of food borne illness. An 18% service charge will be added to all parties of 9 Or more and when using coupons. A sharing charge of $4.00 will be added to all split plates. Not responsible for lost or stolen items.

CHEF'S SIGNATURE ENTREES

***16 oz. Grilled Creekstone Ribeye** *Roasted Baby Bakers 28*

***8 oz. Filet Mignon** *Boursin and Chive Mashed Potatoes 33*

Pan Seared Atlantic Salmon *Citrus Pineapple Glaze, Saffron Rice Pilaf 21*

Pork Osso Bucco *White Wine Braised, Portabella Mushroom, Marsala Wine, Roasted Garlic Mashed Potatoes 20*

St. Louis BBQ Ribs *Fries, Coleslaw Half Rack 16 Full Rack 25*

Grilled Shrimp Tacos *Jumbo Blackened Shrimp, Sweet Corn, Habanero Jack Cheese, Shredded Cabbage, Pineapple Salsa, Chipotle Creme 19*

French Cut Chicken Breast *Apricot Mango Chutney, Roasted Garlic Mashed Potatoes 19*

PLATE ACCOMPANIMENTS

Sauteed Tiger Shrimp 9

Burgundy Portabella Mushrooms 5

Gorgonzola Brulee 4

BURGERS & SANDWICHES

Big Hoss Burger *1/2 lb. of Angus Beef Stacked with Habanero Jack Cheese, Onion Rings, Coleslaw, Big Hoss BBQ Sauce and Sugar Cured Bacon on an Onion Kaiser Roll 14*

Foot Long Kobe Hot Dog *Deluxe Condiments 14*

Gold Canyon Burger *1/2 lb. Angus Beef Stacked with Sharp Cheddar and Sugar Cured Bacon 11*

Kobe Burger *1/2 lb. of Kobe Beef with Wasabi Aioli, Arugula Topped with Red Onion Marmalade and Sauteed Portabella Mushroom 15*

BBQ Pulled Pork *Tender Roasted Pork with Sweet and Tangy Big Hoss BBQ Sauce Topped with Coleslaw on an Onion Kaiser Roll 10*

Tuna Melt *Albacore Tuna, Sharp Cheddar, Gruyere Cheese, Wheatberry Bread 11*

Reuben *Sliced Corned Beef on Marble Rye with Gruyere Cheese, Sauerkraut and 1000 Island 12*

French Dip *Shaved Roast Beef on a Toasted Baguette Served with Au Jus 14*

Pesto Chicken Ciabatta *Grilled Chicken Breast, Pesto Aioli, Roasted Red Peppers, Smoked Gouda and Goat Cheese with Arugula 13*

Roasted Veggie Baguette *Portabella Mushroom, Marinated Asparagus, Yellow Squash, Zucchini, Roasted Red Bell Peppers, Pesto Aioli, Gruyere Cheese, Toasted Baguette 13*

Traditional Deli Sandwich *Choice of Roasted Turkey, Black Forest Ham, Albacore Tuna Salad or Breast of Chicken Salad. Served with Lettuce, Tomato and Mayonnaise. Choice of Bread. 10*

DAILY SPECIALS

Monday – *St. Louis Style BBQ Half Rack Ribs 13*
Tuesday – *Homemade Meatloaf and Gravy 13*
Wednesday – *Spaghetti and Meatballs 13*
Thursday – *Honey Bourbon Pork Loin 13*
Friday – *Citrus Baked or House Beer Battered Alaskan Cod 13*
OR Slow Roasted Prime Rib 20
Saturday – *Slow Roasted Prime Rib 20*
Sunday – *BBQ Platter with BBQ Pulled Pork, Half Rack Ribs 14*

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