



Appetizers & Starters

- Shrimp Cocktail** - Colossal Shrimp, Cilantro Lime Cocktail Sauce...\$24
- Bruschetta** - Tomato Concassed, Shallot, Fresh Mozzarella, Balsamic, Parmesan Toast...\$16
- Crispy Wings** - 1 lb. Choice of BBQ, Hot, Medium or Mild Sauce...\$24
- Chicken Quesadilla** - Shredded Chicken, Jack and Cheddar Cheese Chipotle Tortilla...\$18 **Add Guacamole...\$4**

Fresh Greens

- Add Chicken \$8 | Shrimp \$10 | Bang Bang Shrimp \$10 | Steak \$13 | Salmon \$13*
- Beet & Goat Cheese** - Red Beets, Golden Beets, Balsamic, Mixed Greens, Candied Pecans...\$19
- Kokopelli Berry** - Sweet Spring Mix, Candied Pecans, Bacon, Gorgonzola, Balsamic Vinaigrette...\$20
- Caesar** - Romaine Lettuce, Romano Cheese, Garlic Croutons, Classic Caesar Dressing...\$16

Entrees

- Served with Seasonal Vegetables and Yudon Gold Mashed Potatoes*
- Pork Osso Bucco** - Cremini Mushroom Marsala Sauce...\$38
- Angus Sirloin** - 10 oz. Dry Aged Angus Beef Strip, Goat Cheese and Pecan Crust...\$48
- Baby Back Ribs** - Full Rack, Cola Braised, Smokey BBQ Sauce...\$44
- Alaskan Salmon** - 8 oz. Citrus, Beurre Blanc, Cucumber-Caper Relish...\$35

Pasta

- Served with Parmesan Garlic Toast*
- Cajun Pasta** - Jumbo Shrimp, Andouille Sausage, Bell Peppers, Cajun Cream, Fettuccine Pasta...\$34
- Chicken Alfredo** - Chicken Breast, Parmesan, Cream, Sage, Fettuccine Pasta...\$28

Sandwiches

- Gold Canyon Burger** - 1/2 lb Angus Beef, Sharp Cheddar, Smoked Bacon, LTO...\$22
- Chicken Sandwich** - Grilled Chicken Breast, Sharp Cheddar, Smoked Bacon, LTO...\$18

Sides

- Crispy Onion Rings**...\$9
- Parmesan Fries** with Truffle Oil...\$10
- House Salad** - Carrots, Tomatoes, Bermuda Onion, Grape Tomatoes...\$8
- Caesar Salad** - Romaine Hearts, Classic Caesar Dressing, Garlic Croutons, Parmesan Cheese...\$8

Executive Chef: Sergio Perez

