



STARTERS

Jumbo Shrimp Cocktail - Cilantro Lime Cocktail Sauce - **18**

Chicken Quesadilla - Chicken, Jack & Cheddar Cheeses, Flour Tortilla & Salsa - **15** Add Guacamole -**3**

Crispy wings - 1lb of Wings with choice of BBQ, Hot, Medium or Mild sauce - **15**

Bruschetta- Roma Tomatoes, Roasted Garlic & Shallots, Buffalo Mozzarella, Balsamic, Parmesan Toast - **11**

Ahi Crudo - Seared Sashimi Grade Tuna, Spring Mix, Sesame Seeds, Capers, Citrus Vinaigrette, Sriracha, Crispy Chinese Noodles - **19**

FRESH GREENS AND SOUPS

Add Chicken **7**, Shrimp **10**, Steak **11**
or Salmon **11** to Any Salad

Kokopelli Berry - Spring Mix, Fresh Strawberries, Bacon, Roasted Beets, Candied Pecans, Goat Cheese, Raspberry Vinaigrette - **16**

Wedge - Gorgonzola, Tomato, Bermuda Onion, Bacon Bits, Iceberg Lettuce, Bleu Cheese Dressing - **13**

Ahi Tuna - Seared Sashimi Grade Tuna, Heirloom Tomatoes, Cucumber, Romaine, Queen Olives, Onions, Fresh Herbs, Champagne Vinaigrette - **21**

Bang- Bang Shrimp Caesar - Fried Shrimp, Tossed in Sweet Chili Sauce, Romaine, Romano Cheese, Banana Peppers, Garlic Croûtons, Caesar Dressing - **20**

Beet and Goat Cheese - Red and Golden Beets, Balsamic, Olive Oil, Mixed Greens, Candied Pecans - **14**

Cobb Salad - Iceberg Lettuce, Bacon Bits, Tomato, Carrots, Avocado, Onion, Gorgonzola, Egg, Croûtons - **16**

Tortilla Soup - Cup **5** Bowl **7**

PASTA

Served with Parmesan Garlic Crostini
All Pastas Available with Chicken **7**, Shrimp **10**,
Steak **11**, Salmon **11**

Fettuccine Alfredo - with Parmesan Cream Sauce - **18**

Pasta Carbonara - Spaghetti with Smoked Bacon, Green Peas, and a Garlic, Parmesan Cream Sauce - **19**

Creamy Pesto - Fettuccine Pasta, Creamy Pesto Sauce, Mushrooms, Blistered Tomatoes -**18**

Tri Color Tortellini - Stuffed with Parmesan and Ricotta, Rosé Cream Sauce, Fresh Herbs - **18**

ENTREES

Filet Mignon - 8oz Center Cut Angus Beef Filet, Served with Creamy Risotto and Burgundy Wine Reduction - **44**

Pork Osso Bucco - Braised Pork, Finished with a Cremini Mushroom Marsala Sauce, Served with Creamy Mashed Potatoes and Vegetables - **32**

Half Roasted Chicken - Roasted with Fresh Herbs and Olive Oil, Served with Creamy Mashed Potatoes and Fresh Vegetables - **22**

Baby Back Ribs- Cola Braised, Smokey BBQ Sauce, Served with French Fries and Coleslaw
Half Rack - **17** Full Rack - **33**

Gold Canyon Burger - ½ lb Angus Beef, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Caramelized Onion, Served with Brioche Bun and Side of French Fries - **15.50**

Alaskan Salmon - 8 oz Filet, Served with Creamy Mashed Potatoes and Fresh Vegetables, Topped with Citrus Beurre Blanc - **31**

Jumbo Scallops - Lightly Blackened and Topped with Lemon Butter Sauce, Served with Citrus Caper Risotto and Fresh Vegetables - **32**

Mahi-Mahi Tacos - Three Cajun Mahi-Mahi Filets, Cabbage, Fresh Pico, Guacamole, Chipotle Crema, Cotija Cheese, Served with Coleslaw or French Fries - **18**

Australian Rack of Lamb - Char Crusted, Served with Creamy Mashed Potatoes, Fresh Vegetables and Red Wine Reduction - **39**

SIDES

Parmesan Fries with Truffle Oil - **6**

French Fries - **4**

Seasonal Fruit Cup - **5**

Creamy Mashed Potatoes- **5**

Seasonal Vegetables - **5**

Crispy Sweet Potato Waffle Fries - **5**

Beer Battered Crispy Onions Rings - **5**

House Salad - Spring Mix, Carrots, Shaved Bermuda Onion, Grape Tomatoes - **6**

Caesar Salad - Romaine Hearts, Classic Caesar Dressing, Garlic Croûtons, Shaved Parmesan - **6**

Executive Chef - Sergio Perez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness