



## DO YOU HORSESHOE???

*Let Our Family Take Care Of Yours:*

-For Every Dollar You Spend You Earn A Point.  
When You Reach 250 Points You Receive  
A \$15 Voucher To Be Used On Your Next Visit!

-Receive A Buy One, Get One Free Birthday Entree.

-Enjoy A Complimentary Dessert On Your Anniversary.

-Sign Up Your Email Account for Exclusive  
Offers and Information on Upcoming Blue Canyon Events.

*Ask Your Server  
How to Sign Up Today!!!*

19% Gratuity Will Be Added To Parties of 8 or More

## Portion and \$\$ Controlled

Watching the Calories or Just Not That Hungry?  
Either Way..Full of Quality, Just Smaller Portions

### **Butternut Squash Ravioli 16**

*Pinot Noir Reduction, Crimini Mushrooms, Caramelized Onions*

### **Veggie Stuffed Roasted Peppers 14**

*Root Vegetable Gravy  
White Polenta, Cherry Tomatoes, Corn, Red Onion, Celery*

### **Scallop & Crawfish Etouffe 19**

*Cajun Gravy, White Rice, Sauteed Vegetables  
Vegetarian Available 14*

### **Beef Stir Fry 16**

*Yakisoba Noodles, Sliced Ribeye, Squash, Red Onion, Sweet Bell Peppers, Carrots, Bean Sprouts  
Hong Kong Sauce. Vegetarian Available 14*

### **4oz Cedar Planked Wild Salmon 13**

*Hazelnut Pesto Butter Sauce  
Whipped Yukon Gold Potatoes, Seasonal Vegetable*

### **1/2 Elk Meatloaf 11**

*Seasoned Elk & Chorizo, Wholegrain Mustard & Whiskey BBQ Sauce, Red Pepper  
and Yukon Whipped Potatoes, Seasonal Vegetable*

### **5oz Top Sirloin 14**

*House Steak Sauce  
Whipped Yukon Gold Potatoes, Seasonal Vegetable*

### **1/2 Lobster Linguine 14**

*Lobster Claw & Knuckle Meat, with Fresh Linguine tossed with a Lemon Herb Butter*

## SALADS

*\*Add Chicken, Shrimp or Salmon*

### **Bibb Wedge 8**

*Tender Bibb Lettuce, Bacon Lardons,  
Crumbled Blue Cheese, Spiced Nuts,  
Maple Balsamic Dressing\**

### **Montana Huckleberry Salad 8**

*Wild Field Greens, Apricots, Grape Tomatoes,  
Toasted Pine Nuts & Goat Cheese  
Tossed in a Huckleberry Vinaigrette*

### **Beet and Spinach Salad 8**

*Ginger Roasted Beets, Baby Spinach,  
Balsamic Dressing, Roasted Red Onions, Spiced  
Nuts  
Maytag Blue Cheese*

### **Flathead Caesar 8**

*Romaine, House Made Caesar Dressing\*,  
House Made Croutons,  
Asiago Cheese Crisp*

### **Classic Wedge 8**

*Iceberg Wedge, Thousand Island Dressing,  
Hard Boiled Egg, Bacon, Shaved Red Onions, To-  
mato*

## ENTREE SALADS

### **Roasted Chicken Salad 12**

*Wild Field Greens, Shredded Chicken, Bacon  
Cucumbers, Roasted Tomatoes, Shaved Red Onions,  
Diced Pepperoni, Toasted Almonds  
Asiago Peppercorn Dressing*

### **Southwest Steak Salad 14**

*Marinated 6oz. Pub Steak, Chopped Romaine,  
Avocado  
Black Bean Corn Salsa, Cojita Cheese*

## Flatbreads

*Pepperoni, Slow Cooked Tomato Sauce,  
Mozzarella Cheese 13*

*Prime Rib, Horseradish Sauce, Provolone &  
Caramelized Onions 13*

*Fresh Mozzarella, Basil, Olive Oil and Tomatoes 13*

*Roasted Chicken, Smoked Bacon, Sweet Bell Peppers,  
Crispy Onion Rings, Goat Cheese, Provolone,  
Sriracha-Tomato Sauce 13*

## STARTERS

### **House Made French Onion Soup 6**

### **Cast Iron Cheese Bake 10**

*Fontina, Asiago and Goat Cheeses,  
House made Crostini  
Add Alaskan King Crab 4*

### **Peel & Eat Shrimp 11**

*Cocktail Sauce, Lemon*

### **BC Yukon Gold Potato Chips 8**

*Topped with a Maytag Blue Cheese Sauce  
and Crumbled Maytag Blue Cheese*

### **Hog Wings Half 7 Full 13**

*Bone-in Pork Shanks, Asian Hot Sauce*

### **Polenta Crusted Calamari 12**

*Thai Chili, Sweet Soy, Ginger Emulsion*

## ENTREES

ADD A HOUSE SALAD TO ANY ENTREE FOR 4

### **Grilled 10 oz Pork Tenderloin 22**

*Yukon Gold Potato, Bacon, White Cheddar Hash  
Apple Brandy Glaze, Seasonal Vegetable*

### **Blackened Catfish 19**

*Blackened Swai, Smoked Tomato Corn Butter  
Crab, Cotija Cheese, and White Polenta Stuffed Poblano  
Pepper, Tomatillo Salsa*

### **B.C. Burger 10**

*Cheddar Cheese, Bacon, House Cut Fries*

### **Elk Meatloaf 18**

*Seasoned Elk & Chorizo, Wholegrain Mustard and  
Whiskey BBQ Sauce, Red Pepper and Yukon Whipped  
Potatoes, Seasonal Vegetable*

### **Half Roasted Chicken 19**

*Half Roasted Chicken, Thyme Pan Gravy,  
Roasted Garlic Mashed Potatoes,  
Wilted Spinach and Baby Carrots*

### **Kobe Beef Stroganoff 19**

*Truffled Kobe & Veal Meatballs, Carmelized Onions,  
Mushrooms, Egg Fettuccini*

### **Almond Crusted Walleye 24**

*Wholegrain Mustard Caper Butter Sauce  
Polenta Cake, Seasonal Vegetable*

### **Cedar Planked Wild Salmon 23**

*Hazelnut Pesto Butter Sauce  
Whipped Yukon Gold Potatoes, Seasonal Vegetable*

### **Lobster Linguine 24**

*Lobster Claw & Knuckle Meat, with Fresh Lin-  
guini tossed with Lemon Herb Butter*

### **Crab Stuffed Prawns & Scallops 27**

*Bacon Wrapped Crab Stuffed Prawns, Lavender  
Crusted Sea Scallops, Saffron & Orange Marmalade  
Butter Sauce,  
Wild Rice Pilaf, Seasonal Vegetable*

## STEAKS

*All Steaks are USDA choice, served with your choice of,  
Whipped Yukon Gold Potatoes, Baked Potato,  
Twice Baked Potato and Seasonal Vegetable*

### **Canyon Prime Rib**

*Horseradish Sauce & Au Jus  
Cowgirl 10oz-24 Cowboy 14oz-28*

### **8 oz Blue Cheese Crusted Flat Iron 24**

*Aged Balsamic Reduction*

### **10 oz Texas Sirloin 24**

*House Steak Sauce*

### **12 oz Grilled Ribeye 26**

*Roasted Garlic Chive Butter,  
Worcestershire Glaze*

### **10oz Bison Flank Steak 24**

*Cilantro and Chili Butter, Crispy Onions*

## BLUE CANYON STEAK TEMPERATURES

*Rare:* Red, cool on the inside • *Medium Rare:* Red, warm center • *Medium:* Hot reddish pink center  
*Medium Well:* Pink throughout • *Well Done:* No pink at all

*\*These items may contain raw or undercooked ingredients \*These items are cooked to order\**

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