

The Lighter Side

We Use Natural Cooking Styles to Produce High Quality and Flavorful Food with Fewer Calories

Asian Chicken Wraps 12

*Roasted Chicken, Asian Vegetable Slaw, Pickled Ginger,
Sesame Seeds, Wrapped in Bibb Lettuce Cups, Thai Peanut Dressing*

Portabella Mushroom Raviolis 19

Sun Dried Tomatoes, Spinach, Pesto

Cedar Roasted Tilapia 21

Steamed Asparagus & Red Skin Potatoes topped with Tomato Corn Salsa

Killer Steak Crusted Grilled Sirloin 25

*Fresh Mozzarella, Tomato, Cucumber Salad with Broken Sherry
Vinaigrette*

****Please Let Your Server Know of Any Allergies or Dietary Needs. It Will Be Our
Pleasure to Create a Meal to Your Specifications****

Lil Bites

*Watching the Calories or Just Not That Hungry?
Either Way...Full of Quality, Just Half the Size*

4oz Center Cut Beef Tenderloin 16

*Served with Garlic Green Beans, Whipped Yukon
Gold Potatoes, topped with Sundried Tomato
Basil Butter, Crispy Onions*

Mini Chicken Scaloppini 11

*Interlaced with Sundried Tomatoes, Mozzarella & Spinach, finished with
Kalamata Olive Tapenade*

4oz Cedar Plank Wild Sockeye Salmon 13

Asparagus, Whipped Yukon Gold Potatoes, Root Beer Glaze



JOIN OUR HORSESHOE CLUB.... IT'S FREE!

What's In It For You:

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

-Receive a Buy One, Get One Birthday Entree.

-Recieve a Complimentary Dessert On Your Anniversary.

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

Ask Your Server How to Sign Up Today!

SOUPS

Lobster Bisque

6 / Bowl 4 / Cup

Soup Du Jour

**Ask Your Server for Today's Selection*

6 / Bowl 4 / Cup

SALADS

**Add Boneless Chicken Breast 7*

**Add Seared Tuna 8*

**Add Flat Iron Steak 9*

Bibb Wedge 8

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

Classic Wedge 8

*Iceberg Wedge, Chopped Eggs, Bacon
Lardons, Shaved Red Onion, Cherry
Tomatoes, Thousand Island Dressing*

Bitterroot Caesar Salad 8

*Romaine Lettuce, Asiago Cheese
Crisp, Chipotle Caesar Dressing**

Wild Field Green Salad 8

*Spiced Pecans, Cucumbers, Dried Cherries,
Shaved Red Onion, Cherry Tomatoes, Maple
Balsamic Vinaigrette*

BC Cobb Salad 15

*Shredded Chicken, Bacon Lardons,
Blue Cheese, Hard Boiled Egg, Cherry
Tomatoes, Avocado, Asiago
Peppercorn Dressing*

FLATBREADS

**Balsamic Roasted Tomatoes, Pesto,
Goat Cheese 12**

Cheese, Cheese, Cheese, Cheese 10

*Mozzarella, Fontina, Asiago,
Amalethia Goat*

**Prime Rib, Horseradish Cream
Cheese & Caramelized Onions 12**

**Pepperoni, Tomato Sauce,
Mozzarella Cheese 10**

STARTERS

Cast Iron Cheese Bake 10

*Fontina, Asiago & Goat Cheese,
Grilled Rosemary Focaccia Bread,
Add Alaskan King Crab \$4*

Shrimp Cocktail 12

*Spicy Tomato Horseradish Sauce,
Lemon Wedge*

BC Yukon Gold Potato Chips 8

*Topped with a Pt. Reyes Blue Cheese Sauce
& Crumbled Blue Cheese*

Prime Rib Spring Roll 9

*Horseradish Cream Cheese,
Caramelized Onions,
Finished with a Balsamic Glaze*

Polenta Crusted Calamari 14

Thai Chili, Sweet Soy, Ginger Emulsion

BIG BITES

ADD A HOUSE SALAD TO ANY ENTREE FOR 4.00

ADD "CANYON BAKED POTATO" with bacon lardons, melted cheddar, sour cream, chives 3.00

Pretzel Crusted Trout 24

*Roasted Redskin Potato-Pesto Spinach Salad,
Wholegrain Mustard Caper Butter Sauce*

Chicken Scaloppini 19

*Interlaced with Sundried Tomatoes,
Mozzarella & Spinach, finished
with Kalamata Olive Tapenade*

Sesame Crusted Tuna 24

*Wasabi Whipped Potatoes,
Tempura Asparagus*

Shrimp Linguine 23

Fresh Egg Linguine, Basil Pesto Garlic Sauce

Truffled Mushroom Meatloaf 19

*Whipped Yukon Gold Potatoes,
Green Beans, Merlot Gravy*

Blue Canyon Burger 14

*Blue Canyon Fries, Aged Cheddar,
Shredded Lettuce, Sliced Tomato, Gherkin*

Cedar Plank Salmon 24

*Whipped Yukon Gold Potatoes,
Asparagus, Root Beer Glaze*

Catch of the Day "Market Price"

Ask Your Server for Today's Selection

STEAKS

*All Steaks are USDA Choice, served with Whipped
Yukon Gold Potatoes & Garlic Green Beans*

8 oz Beef Tenderloin 30

*Sundried Tomato Basil Butter,
Crispy Onions*

**8 oz Blue Cheese Crusted
Flat Iron 25**

Aged Balsamic Reduction

10 oz Top Sirloin 25

House Steak Sauce

Canyon Prime Rib

*Horseradish Sauce & Au Jus
12 oz- 25 16 oz- 29*

Steak Feature "Market Price"

Ask Your Server for Today's Selection

Wild Game Feature "Market Price"

Ask Your Server for Today's Selection

Buttermilk Fried Organic

Free Range Chicken 19

*Black Pepper Gravy, Sautéed Spinach,
Fresh Biscuit*

STEAK DONENESS

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 foodborne illness.