

## Half Portions

Watching the calories or just not that hungry?  
Either way...Full of quality – just half the size

**Beef Tenderloin\*** 4oz portion 16

**Pretzel Crusted Trout** 13

**Lobster, Bacon Mac & Cheese** 14

**Cedar Plank Roasted Salmon\*** 13

**Lobster Linguine** 14

**Gingersnap Crusted Tilapia** 12

\*Items may contain raw or under cooked ingredients and are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Guests with known food allergies should alert their server prior to ordering.

Please note that a 20% gratuity will be applied to parties of six or more.

## Lighter Side

We use natural cooking style to produce high quality, flavorful foods with fewer calories.

**Moroccan Dusted Wild Salmon\***

Garlic Spinach, Citrus Butter 25

**Skinny Grilled Chicken**

Served with Roasted Olive Oil  
Red Skin Potatoes, Asparagus 18

**Blackened Tilapia**

Served with Garlic Spinach 19

**Grilled Sirloin\***

Served with a Wild Mushroom  
Caramelized Onion Ragout 25

**Vegan Spinach & Mushroom Ravioli**

Blistered Cherry Tomatoes & Artichokes 19

## Martinis

**8960**

Citrus Vodka, Blue Curacao, Pineapple Juice 9

**Gold Digger**

Raspberry Vodka, Triple Sec, Pineapple Juice,  
Cranberry Juice, Champagne 9

**Strawberry Lemon Drop**

Strawberry Vodka, Sweet & Sour Mix,  
Lime Juice 9

**Bloody Mary Martini**

Bloody Mary Vodka, Bloody Mary Mix 9

**Blueberry Cosmo**

Blueberry Vodka, Triple Sec,  
Cranberry Juice 9

**Brandy Manhattan**

Brandy, Sweet Vermouth, Bitters,  
Brandied Cherries 9

**Cucumber Gin Gimlet**

Gin, Simple Syrup, Tonic,  
Muddled Cucumbers 9



## Non-Alcoholic

**Fresh Strawberry Lemonade** 4

**Kaliber** 6

## Cocktails

**Cowgirl Punch**

Orange Vodka, Peach Schnapps,  
Cranberry Juice, Sour Mix 7

**Blackberry Mojito**

Raspberry Rum, Soda, Simple Syrup,  
Muddled Mint & Raspberries 7

**Royal Winter**

Crown Royal, Amaretto, Chambord, Cranberry  
Juice, Pineapple Juice 7

## Draft Beer

**Stella Artois**

Belgian's Draft Beer Tradition since 1366 6

**Great Lakes Dortmunder** 7

**Seasonal Offering** Ask your Server

A different and delicious draft to  
accommodate each season



## Salads

### Lil Greens

Field Greens, Shaved Red Onions, Cucumbers, Cherry Tomatoes, Maple Balsamic Dressing 5

Add Chicken 8

### Bibb Wedge

Maple Balsamic Dressing, Spiced Nuts, Bacon, Crumbled Buttermilk Blue Cheese 8

### Caesar Salad\*

Crisp Romaine Lettuce Tossed with a Chipotle Caesar Dressing, Grated Asiago Cheese 7

Add Chicken 8 | Wild Salmon\* 11

### Sophia Salad

Wild Field Greens with Dried Apples, Spiced Pumpkin Seeds, Goat Cheese, Apple Cider Vinaigrette 8

## Sides

Olive Oil Asparagus 6

Lobster Mashers 12

Whipped Yukon Gold Potatoes 4

Bacon-Parmesan Mashers 5

Garlic Spinach 5

2 Jumbo Crispy Shrimp 9

Corn Spoon Bread 5

## Starters

### Lobster, Crawfish, Tomato Bisque

7 bowl | 4 cup

### Cast Iron Cheese Bake

Fontina, Asiago Cheese & Goat Cheese served with Crunchy Bread...A great one for sharing 12 | Add King Crab 16

### Polenta Crusted Calamari

Thai Chili, Sweet Soy, Ginger Emulsion 14

### BC Yukon Gold Potato Chips

Crumbled Blue Cheese, Wisconsin Buttermilk Blue Cheese Sauce 5/10

### Pot Roast Flat Bread

Horseradish Cream Cheese, Caramelized Onions, Buttermilk Blue Cheese, topped with a Whole Grain Mustard Cream 14

### Maple Bacon, "Joe Widmer" Flat Bread

Brick Spread Cheddar, Chorizo Sausage, Shaved Green Apples 14

### BC Crunchy Sushi Roll\*

King Crab, Cream Cheese, Pickled Jalapeno, Sweet Soy, Sushi Ginger half 8 | full 16

### STEAK DONENESS

<b>Rare</b>	Red, cool on the inside
<b>Medium Rare</b>	Red, warm center
<b>Medium</b>	Hot reddish pink center
<b>Medium Well</b>	Pink throughout
<b>Well Done</b>	No pink at all

## Big Bites

### Butternut Squash Ravioli

Black Garlic, Spinach, Pinot Noir Syrup 18

### Lobster Bacon Mac & Cheese

With Caramelized Onions, Spinach, Penne Pasta and Asiago Cheese, topped with an Herb Panko Bread Crumb Mixture 24

### Pretzel Crusted Trout

Clear Springs Trout, Warm Red Skin Potato Salad, Wholegrain Mustard, Caper Butter 24

### Brick Oven Wild Sockeye Salmon\*

Cedar Plank Roasted Salmon topped with Rootbeer-Chive Glaze, Whipped Yukon Gold Potatoes, Seasonal Vegetables 25

### Sea Scallops

Smoked Tomato Corn Butter, Whipped Yukon Gold Potatoes, Seasonal Vegetables 28

### Lobster Linguine

Butter Poached Lobster, Fresh Egg Linguine Scallions, Lemongrass Butter Sauce 27

### Bacon Crusted Pork Chop\*

White Marbel Farms Pork Chop with a Bacon and Bread Crumb Mixture, served with Yukon Gold Potatoes, Seasonal Vegetables 23

### Gingersnap Crusted Tilapia

Butternut Squash Ravioli, Seasonal Vegetables, Apple Cider Glaze 24

### Braised Beef Short Ribs

Creamy Smoked Gouda Polenta, Seasonal Vegetables 25

### Wild Game Feature\*

Feature of "Today" Market Price

### Simply Grilled Chicken Breast

Whipped Yukon Gold Potatoes, Seasonal Vegetables 18

### The BC Burger\*

Canyon Fries, Aged Cheddar, Shredded Lettuce, Sliced Tomato 14

## Steaks

### House Cut Beef Tenderloin\*

Whipped Potatoes, Seasonal Vegetables, Topped with Sundried Tomato Basil Butter, Crispy Onion Rings 6oz 26 | 8oz 32

### 10oz Grilled Sirloin\*

Bacon-Parmesan Mashed Potatoes, Seasonal Vegetables, Finished with the Blue Canyon Steak Sauce 25

### 8oz Flat Iron Steak\*

Whipped Potatoes, Seasonal Vegetables, Crusted with Blue Cheese 24

### 16oz Bone-In Rib Chop\*

Whipped Potatoes, Seasonal Vegetables, Topped with Smoked Blue Cheese Maple Butter 34