

BLACKCANYON

RESTAURANT

Welcome to Black Canyon. We are a locally owned, scratch kitchen serving new American fare.
Our goal is to provide great food and great service at a great value.
Let the experience begin . . .

STARTERS

Tuna Poke

Fresh diced Ahi tossed with Thai chili sauce, layered with freshly diced avocado. Served with soy-chili broth and crispy wontons 22

Spicy Pork Nachos

Spicy shredded BBQ pork, tortilla chips, BBQ queso, crème fraiche, shredded cheddar cheese, pico de gallo, cilantro, and avocado 14

Bang Bang Shrimp

Crispy, crunchy shrimp tossed in a sweet and spicy sauce 14

Shrimp Cocktail

Jumbo shrimp, house made horseradish cocktail sauce 15

Chesapeake Bay Oysters

Freshly shucked oysters on the half shell, served with tequila mignonette and horseradish cocktail sauce
Half Dozen 18 | Dozen 36

Tex Mex Egg Rolls

Crispy egg rolls stuffed with chicken, peppers, corn, monterey jack cheese, spinach, tomatoes, cilantro, and black beans. Served with avocado buttermilk ranch and BBQ queso 14

Cornbread

House-made cheddar and chipotle cornbread baked in a cast iron skillet topped with honey butter 6

Sashimi

Fresh tuna, sliced with shredded cabbage, pickled ginger, wasabi, daikon, and seaweed salad (seared and blackened on request) 22

Hog Wings

4 ounce pork shank flash fried and grilled with your choice of Buffalo, BBQ, or Teriyaki sauce Two for 11 | Four for 22

Filet Mignon Crispy Wonton

Crispy Wontons Stuffed with Filet Mignon, ginger, garlic, and green onion. Served with a soy-ginger Sauce 16

Spinach and Artichoke Dip

Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and salsa 14

BC Oysters

Freshly shucked East Coast oysters topped with creamed spinach, applewood smoked bacon, roasted red pepper and parmesan cheese. Half 23 Full 46

SOUPS CUP ④ BOWL ⑥

Monday

Chicken
Tortilla

Tuesday

Chicken
Noodle

Wednesday

Loaded
Baked
Potato

Thursday

New
Orleans
Gumbo

Friday

New Orleans
Gumbo
& Clam
Chowder

Saturday

Texas Chili
& Clam
Chowder

Sunday

Texas Chili
& Clam
Chowder

Everyday - Baked French Onion 7

SIDE SALADS

Wedge

Iceberg lettuce wedges, beefsteak tomato, balsamic vinegar, applewood smoked bacon, red onion, hard boiled egg, bleu cheese crumbles. Dressed in bleu cheese and thousand island 9

Caesar

Romaine with house made caesar dressing, parmesan cheese, and croutons 7

House

Tossed romaine and mixed greens topped with bacon, croutons, chopped eggs, tomatoes, cucumber, red onion and house made ranch dressing 7

Black Canyon Favorite

Parties over 8 will be assessed a 20% gratuity

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WOOD FIRED GRILL

All of our *Certified Angus Beef*[®] brand steaks, fresh seafood, and chops are prepared over our special hardwood blend of locally sourced hickory, oak, and cherry wood.

The items from our wood fired grill can be accompanied by a cup of soup of the day, house salad or Caesar salad for 3



Black Canyon is proud to serve *Certified Angus Beef*[®] brand. It is the best Angus beef available, dry aged for 28 days minimum and is a cut above USDA Choice and Prime grades because it must meet 10 quality standards. This results in the most flavorful, juicy, and tender beef that you can buy.



ALL STEAKS ARE MARKET PRICE AND INCLUDE 1 SIDE.

Filet Mignon

8 oz or 10 oz, the most tender of all steaks, hardwood grilled, topped with herb butter

New York Strip

14 oz hearty, hardwood grilled steak, topped with herb butter

Ribeye

14 oz rich and tender steak, grilled over hardwood, and topped with herb butter.

Sirloin

10 oz full of flavor and texture, grilled over hardwood, topped with herb butter.



BC Cowboy Cut

22 oz bone-in *Certified Angus Beef*[®] ribeye, the most flavorful of steaks, grilled over hardwood, topped with herb butter and a side of bourbon bacon jam and served with steak fries

Double Bone Pork Chop

16 oz brined and grilled, finished with herb butter and a side of our house made BBQ 29

Baby Back Ribs

Knife and fork pork ribs, slow roasted and hardwood grilled, basted with house made BBQ. Served with shoestring fries and grilled pineapple cole slaw Full Rack 30

Rib Combo: Half Rack Ribs + 2 Boneless Chicken Breasts or Chicken Tenders 32

Prime Rib Available Thursday, Friday and Saturday only

14 oz slow roasted *Certified Angus Beef*[®], carved to order. Served with a horseradish cream and au jus

SIDES 4

- Grilled Pineapple Cole Slaw
- Shoestring French fries
- Steak Fries
- Sweet Potato Fries

- Rice Pilaf and Black Beans
- Loaded Baked Potato
- Mashed Potatoes
- Mac and Cheese

- Wokked Vegetables
- Broccoli
- Asparagus Spears
- Brussels Sprouts & Bacon



LOBSTER MAC AND CHEESE TO SHARE 28

FAMILY MAC AND CHEESE 10

- Grilled Shrimp (2) 4
- Sautéed Mushrooms 3

- Crispy Onion Straws 2
- Bacon and Bleu Cheese 4
- Bleu Cheese and Blackened 2

- Caramelized Onions 2
- Bourbon Bacon Jam 3

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ENTRÉES

BBQ Chicken

12 oz breast of chicken achiote marinated, brushed with our house made BBQ, served with shoestring fries and wokked fresh vegetables 23

Crab Cakes

Jumbo lump crab, served over Pommery mustard sauce. Served with steamed broccoli, and drawn butter upon request Market Price

Tacos

Choice of grilled chicken, filet mignon tips (add 4), or bang bang shrimp in flour tortillas with avocado, queso fresco, cabbage, baja sauce, creme fraiche, and pico de gallo. Served with rice pilaf topped with black beans with a side of salsa verde 22

Fresh Ahi

Seared rare over our hardwood grill, served on a bed of napa cabbage, wokked red peppers, peanuts & broccoli with a tangy soy ginger glaze and sriracha 42

Chicken Tenders

House made tempura chicken tenderloins served with shoestring fries
Black Canyon cole slaw, honey mustard and buttermilk ranch sauces 23

Filet and Shrimp Pasta

Filet mignon tips, blackened shrimp, farfalle pasta, broccoli, red peppers, and scallions tossed in alfredo sauce served with grilled bread 28

BC Fish and Chips

Atlantic cod, beer battered and fried, served with shoestring fries, house made tartar sauce and Black Canyon cole slaw 21

Mahi Mahi

Fresh Mahi Mahi crusted with cashews and pan seared with a preserved lemon beurre blanc sauce topped with red pepper. Served over seasoned orzo and fresh green beans 29

Halibut

Served on top of jasmine rice. Accompanied with a sauté of baby carrots, red and yellow peppers, baby bok choy, shitake mushrooms, and spring onions. Topped with a citrus-hoisin vinaigrette 42

Black Canyon Meatloaf

Certified Angus Beef®, short rib, brisket and chuck ground together and enhanced with the perfect spice blend. Formed into individual loaves and stuffed with caramelized onions, cheddar cheese and bacon. Served with fresh steamed broccoli and Black Canyon macaroni and cheese 27

Salmon

Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 30

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ENTRÉE SALADS

Blackened Salmon

Fresh cold water salmon, blackened and grilled over hard wood served atop romaine lettuce with roasted red peppers, potatoes, slices of applewood bacon, and crumbled bleu cheese. Topped with red pepper ranch dressing 24

Thai Peanut

Napa cabbage, romaine, bibb lettuce, and udon noodles tossed in a thai peanut dressing with peanuts, carrots, avocado, cherry tomatoes, scallions, toasted coconut, and mint, grilled chicken 20
filet mignon tips 24 • salmon 24

Brussels and Berry Salad

Shaved brussels sprouts mixed with strawberries, blueberries, raspberries, blackberries, grapes and granny smith apples. Tossed with apple cider-honey vinaigrette and candied pecans. Topped marinated, grilled chicken breast 22 • salmon 24

Southwest Chicken

Romaine and mixed greens tossed in honey lime vinaigrette with roasted chicken breast, queso fresco, tomatoes, avocado, black beans, corn, red onion, tortilla strips, cilantro, and chipotle cream 20 • salmon 24

SANDWICHES

Served with shoestring fries. All sandwiches are available Iceberg style or with a gluten free bun.

BC Cheeseburger

Short rib, ground chuck, and brisket patty topped with cheddar cheese, caramelized onions, lettuce, beefsteak tomato, mayonnaise, and pickle slices served on a toasted brioche bun 16

Add Applewood Smoked Bacon 2, Add a Patty 5

Veggie Burger

Oat bran, black beans, rice, and spice pattied in house, topped with provolone cheese, lettuce, beefsteak tomato, caramelized onions, and sliced pickles served on a toasted brioche bun 13

Prime Rib

Half pound of shaved prime rib with provolone cheese, and caramelized onions on a toasted French roll. Served with a side of au jus and horseradish cream 26

Eggplant Pita

Crispy, fried eggplant, red onion, spinach, tomato, cucumbers, honey-lime dressing, and roasted red pepper hummus stuffed in a pita 13

Bison Burger

All natural, free range, and grain fed finished bison, served with grilled pineapple, cheddar cheese, tempura fried jalapeños and BC sauce on a toasted brioche bun 20

Memphis Pulled Pork

House roasted and pulled pork on toasted brioche, topped with Black Canyon BBQ sauce, and grilled pineapple cole slaw 15

DESSERTS

All desserts are made in-house

3 Layer Chocolate Cake

Chocolate cake layered with a chocolate butter cream frosting, topped with dark chocolate shavings and chocolate sauce 12

Carrot Cake

Carrot cake layered with buttercream frosting and topped with a butter caramel 12

Crème Brûlée

Rich house made custard topped with hardened caramelized sugar & fresh berries 8

NY Cheesecake

Graham cracker crust topped with BC cherry reduction 10

Brownie

Dark chocolate brownie served warm with vanilla bean ice cream, chocolate sauce, and mixed nuts 10

Chef's Choice Sorbet

Fresh fruit and juice blended together and frozen creamy smooth 6



Chef's Featured Cheesecake 12

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