BLACK CANYON 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, crême fraiche, shredded cheddar cheese, pico de gallo, cilantro, and avocado 14

Grilled & Chilled Shrimp Cocktail
Marinated colossal shrimp, grilled, chilled, and served with chipotle horseradish remoulade 18

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

BC Oysters
Freshly shucked East Coast oyster stuffed with creamed spinach, applewood smoked bacon, roasted red pepper and parmesan cheese. Half 23 | Full 46

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 8

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

Bang Bang Shrimp
Crispy, crunchy shrimp tossed in a sweet and spicy sauce 15

SOUPS Cup 5 Bowl 7

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Chicken Tortilla	Chicken Noodle	Loaded Baked Potato	New Orleans Gumbo	New Orleans Gumbo & Clam Chowder	Texas Chili Clam Chowder	Texas Chili Clam Chowder

Everyday - Baked French Onion 8

LOBSTER MAC AND CHEESE TO SHARE 28
FAMILY MAC AND CHEESE 10

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 11

Caesar
Romaine with house made caesar dressing, parmesan cheese, and croutons 9

House
Tossed romaine and mixed greens topped with bacon, croutons, chopped eggs, tomatoes, cucumber, red onion, and house made ranch dressing 10

Black Canyon Favorite

Parties of 8 and over 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 my increase you risk of food-born illness.

WOOD FIRED GRILL

All of our USDA Prime beef brand steaks, fresh seafood, and chops are prepared over our special hardwood blend of locally sources hickory, oak, and cherry wood.

We proudly serve USDA Prime beef, the highest grade awarded by the USDA for exceptional marbling, tenderness, and flavor. Sourced from only the finest cattle, USDA Prime delivers a rich, juicy steakhouse experience in every bite. Found in many of the nation's top steakhouses, it's the standard we believe our guests deserve at Black Canyon.

The Difference Is Prime.

ALL STEAKS ARE MARKET PRICE AND INCLUDE 2 SIDES.
The items from our wood fired grill can be accompanied by a cup of soup of the day (3) House salad or Ceasar salad for 6

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 USDA Prime beef ribeye, the most flavorful of steaks, grilled over hardwood, topped with herb butter, a side of bourbon bacon jam, 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 coleslaw Full Rack 32

Rib Combo: Half Rack Ribs + 2 Boneless Chicken Breasts or Chicken Tenders 38

Prime Rib **Available Thursday, Friday and Saturday only**
14 oz slow roasted USDA Prime beef, carved to order, served with a horseradish cream and au jus

SIDES 5

Grilled Pineapple Coleslaw	Rice Pilaf and Black Beans	Wokked Vegetables
Shoestring French Fries	Loaded Baked Potato	Broccoli with Parmesan
Steak Fries	Mashed Potatoes	Asparagus Spears
Sweet Potato Fries	Mac and Cheese	Brussels Sprouts, Bacon & Parmesan

Add Extra Butter, Sour Cream, Cheese or Bacon 1

Add Ons

Grilled Shrimp (2) 4	Crispy Onion Straws 2	Caramelized Onions 2
Sautéed Mushrooms 3	Bacon and Bleu Cheese 4	Bourbon Bacon Jam 3
	Bleu Cheese and Blackened 4	Cracked Pepper Bordelaise 3

Parties of 8 and over 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 my increase you risk of food-born illness.

ENTRÉES

BBQ Chicken
12 oz breast of chicken, achiote marinated, brushed with our house made BBQ, served with shoestring fries and wokked vegetables 24

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 tip (add 4), or bang bang shrimp in flour tortilla 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 29

Shrimp Picatta
Grilled zucchini and squash, tender orzo, lemon caper butter sauce, bacon, fresh herbs 31

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, a sauté of baby carrots, chive oil, red and yellow peppers, baby bok choy, shitake mushrooms, and spring onions. Topped with a citrus-hoison vinaigrette 46

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 28

Salmon
Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 33

Parties of 8 and over 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 my increase you risk of food-born illness.

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 with 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 • grilled chicken

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 18
Add Applewood Smoked Bacon 2, Add a Patty 7

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

Prime Rib Sandwich
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 finished bison, served with grilled pineapple, cheddar cheese, 13

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 butter cream frosting and topped with a butter caramel 12

Crème Brûlée
Rich house made custard topped with hardened caramelized sugar & fresh berries 10

NY Cheesecake
Graham cracker crust topped with BC strawberry sauce 12

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

Parties of 8 and over 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 o food-borne illness.