

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 14

Spicy Pork Nachos

Spicy shredded BBQ pork, tortilla chips, BBQ queso, crème fraiche, shredded cheddar cheese, pico de gallo, cilantro, and avocado 12

Bang Bang Shrimp

Crispy, crunchy shrimp tossed in a sweet and spicy sauce 12

Shrimp Cocktail

Jumbo shrimp, house made horseradish cocktail sauce 13

Chesapeake Bay Oysters

Freshly shucked oysters on the half shell, served with tequila mignonette and horseradish cocktail sauce
Half Dozen 15 | Dozen 28

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 10

Cornbread

House-made cheddar and chipotle cornbread baked in a cast iron skillet topped with honey butter 5

Sashimi

Fresh tuna, sliced with shredded cabbage, pickled ginger, wasabi, daikon, and seaweed salad (seared and blackened on request) 18

Hog Wings

4 ounce pork shank flash fried and grilled with your choice of Buffalo, BBQ, or Teriyaki sauce Two for 11 | Four for 19

Loaded Potato Skins

Fried potato skins loaded with cheddar cheese, crispy bacon, sour cream and chives 9

Spinach and Artichoke Dip

Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and salsa 11

BC Oysters

Freshly shucked East Coast oysters topped with creamed spinach, applewood smoked bacon, roasted red pepper and parmesan cheese. Half 20 Full 38

SOUPS CUP (4) BOWL (6)

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 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 10 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.



Filet Mignon

8 oz or 10 oz, the most tender of all steaks, hardwood grilled, topped with herb butter and served with a loaded baked potato Market Price

New York Strip

14 oz hearty, hardwood grilled steak, topped with herb butter and served with a loaded baked potato Market Price

Ribeye

14 oz rich and tender steak, grilled over hardwood, and topped with herb butter. Served with a loaded baked potato Market Price

Sirloin

10 oz full of flavor and texture, grilled over hardwood, topped with herb butter. Served with loaded baked potato and garnished with roasted cherry tomatoes 29



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 Market Price

Double Bone Pork Chop

16 oz brined and grilled, finished with herb butter and served with wokked vegetables and a side of our house made BBQ 25

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 28

Rib Combo: Half Rack Ribs + 2 Boneless Chicken Breasts or Chicken Tenders 28

Salmon

Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 26

BBQ Chicken

10 oz breast of chicken achiote marinated, brushed with our house made BBQ, served with shoestring fries and wokked fresh vegetables 18

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

Prime Rib Available Thursday, Friday and Saturday only

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

Crab Cakes

Jumbo lump crab, served over Pommery mustard sauce. Served with steamed broccoli, and drawn butter upon request 34

Tacos

Choice of grilled chicken, filet mignon tips, 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 32

Chicken Tenders

House made tempura chicken tenderloins served with shoestring fries Black Canyon cole slaw, honey mustard and buttermilk ranch sauces 19

Filet and Shrimp Pasta

Filet mignon tips, blackened shrimp, farfalle pasta, broccoli, red peppers, and scallions tossed in alfredo sauce served with grilled bread 24

BC Fish and Chips

Atlantic cod, beer battered and fried, served with shoestring fries, house made tartar sauce and Black Canyon cole slaw 20

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 27

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 32

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 26

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 \$14

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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 18

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 16
filet mignon tips 18

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 achiote marinated, wood grilled chicken breast 18

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 16

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 14
Add Applewood Smoked Bacon 2

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

Shaved prime rib with provolone cheese, and caramelized onions on a toasted French roll. Served with a side of au jus and horseradish cream 18

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 16

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

Bananas Foster

Crispy, cinnamon sugar dusted tortillas topped with vanilla ice cream, drizzled with a banana rum glaze & fresh banana slices 10

Key Lime Pie

Traditional style with fresh key lime juice, graham cracker and pecan crust 8

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 8

Chef's Choice Sorbet

Fresh fruit and juice blended together and frozen creamy smooth 6

Chef's Featured Cheesecake 12

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