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

Cornbread
House-made cheddar and chipotle cornbread baked in a cast iron skillet topped with honey butter 8

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

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

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

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 brussel 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

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

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, 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

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 30

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

Chicken Tenders
House made tempura chicken tenderloins served with shoestring fries,
Black Canyon coleslaw, honey mustard and buttermilk ranch sauces 23

Black Canyon Meatloaf
Certified Angus Beef©, short rib, brisket and chuck ground together and enhanced with the perfect spice blend. Formed in into individual loaves and stuffed with caramelized onions, cheddar cheese and bacon. Served with fresh steamed broccoli and Black Canyon Macaroni and cheese 28

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. Served with shoestring fries 18
Add applewood smoked bacon 2, Add a Patty 5

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

SIDES 5

- 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