

# 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...

### LUNCH MENU

#### STARTERS

##### Cornbread

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

##### Tex Mex Egg Rolls

Crispy egg rolls stuffed with chicken, peppers, corn, monterey jack cheese, spinach, tomatoes, cilantro and black beans, with house made avocado buttermilk ranch & barbecue queso 14

##### Spinach Dip

Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and salsa 13

##### Bang Bang Shrimp

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

##### Filet Mignon Crispy Wonton

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

#### ENTREE SALADS

##### Blackened Salmon\*

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

##### Brussels and Berry Salad

Shaved brussels sprouts mixed with strawberries, blueberries, raspberries, blackberries, grapes and granny smith apples. Tossed with and apple cider-honey vinaigrette and candied pecans. Topped with achiote marinated, wood grilled chicken breast 20 • 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

##### 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 22  
salmon 24

### SOUP, SALADS, & COMBOS

**Mon** Chicken Tortilla Soup

**Tue** Chicken Noodle

**Wed** Loaded Baked Potato

**Thurs** New Orleans Gumbo

**Fri** New Orleans Gumbo & Clam Chowder

**Sat & Sun** Texas Chili & Clam Chowder

BOWL

CUP

6

4

#### Lunch Combo 16

please pick 2

- **Soup** All you care to enjoy

- **Salad** All you care to enjoy

- **Stuffed Potato**

- Chicken Potato  
Roasted chicken breast, broccoli, cheddar, alfredo sauce
- Veggie Potato  
Fried eggplant, zucchini, squash, red pepper, alfredo sauce
- Texas Potato  
Texas chili, cheddar, sour cream

#### 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, cucumbers, red onion and house made ranch dressing 7

#### Wedge

Iceberg lettuce, beefsteak tomato, balsamic vinegar, applewood smoked bacon, red onion, hard boiled egg & bleu cheese crumbles. Dressed in bleu cheese and thousand island 6

 = 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.

# BLACK CANYON RESTAURANT



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

## SANDWICHES

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

### Double Wagyu Burger

2 Wagyu patty's on a toasted brioche bun. Topped with American cheese, applewood smoked bacon, caramelized onions, and yellow mustard. Served with Parmesan truffle fries 24

### 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 15  
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

### Bison Burger

All natural, free range, and grain fed finished bison, served with grilled pineapple, cheddar cheese, tempura fried jalapenos and BC sauce on a toasted brioche bun 17

### 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 16

### California Chicken

Chicken breast marinated in achiote & served on toasted sourdough bread with provolone cheese, green chilies, chipotle cream, buttermilk ranch and avocado 14

### Club

Classic with ham, turkey, bacon, avocado, provolone, tomato, mayo, and bibb lettuce served on toasted sourdough 14

### Memphis Pulled Pork

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

## ENTREES

### Filet Mignon

8 oz filet, topped with herb butter and served with a loaded baked potato Market Price

### 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 16

### Chicken Tenders

House made tempura chicken tenderloins served with shoestring fries, Black Canyon cole slaw, honey mustard and buttermilk ranch sauces 14

### BBQ Chicken

6 oz breast of chicken achiote marinated, brushed with our house made BBQ, served with shoestring fries 13

### Salmon\*

Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 22

### Baby Back Ribs

Half rack of knife and fork pork ribs, slow roasted and hardwood grilled, basted with house made BBQ. Served with shoestring fries and grilled pineapple cole slaw 16

### Filet Pasta

Filet mignon tips, farfalle pasta, broccoli, red peppers, and scallions tossed in an alfredo sauce and served with grilled bread 19

### Sashimi

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

## DESSERTS

### Bananas Foster

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

### Chef's Featured Cheesecake 12

### NY Cheesecake

Graham cracker crust topped with BC cherry reduction 10

### Crème Brûlée

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

### Brownie

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

### Carrot Cake

Three layers of carrot cake layered with butter cream frosting 12

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.