

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 8

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 14

Bang Bang Shrimp

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

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 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

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

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

7

5

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 9

House

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

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 11

 = 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 may increase your risk of food-borne illness.

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Black Canyon is proud to serve *Certified Angus Beef*® brand. It is the best Angus beef available, 21 days aged, 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 patties on a toasted brioche bun, topped with American cheese, applewood smoked bacon, caramelized onions, and yellow mustard. Served with Parmesan truffle fries 25

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 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 21

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 15

Club

Classic with ham, turkey, bacon, avocado, provolone, tomato, mayo, and bibb lettuce served on toasted sourdough 15

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 (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 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 15

Salmon*

Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 24

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 coleslaw 18

Filet Pasta

Filet mignon tips, farfalle pasta, broccoli, red peppers, and scallions tossed in an alfredo sauce and served with grilled bread 22

Sashimi

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

DESSERTS

3 Layer Chocolate Cake

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

Chef's Featured Cheesecake 12

NY Cheesecake

Graham cracker crust topped with BC strawberry sauce 12

Crème Brûlée

Rich house made custard topped with hardened, caramelized sugar and fresh berries 10

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

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