

# BLACKCANYON

RESTAURANT

## LUNCH MENU

Served Till 4:00pm  
Dinner Menu Available

### STARTERS

**Cornbread** **3**

Made in-house, baked in cast iron skillets with chipotle puree and cheddar cheese.

**Tex Mex Egg Rolls** **6**

Crispy egg rolls stuffed with chicken, peppers, corn, spinach, tomatoes, cilantro, and black beans, with house-made avocado buttermilk ranch & barbecue queso.

**Spinach Dip** **6**

A creamy blend of spinach, artichokes, onion, parmesan and romano cheeses. Served with tortilla chips.

**Bao Steamed Buns** **6**

Steamed buns stuffed with traditional asian barbecued pork, hoisin & oyster sauces. Brushed with sesame.

### SOUP, SALADS, & COMBOS

<b>Mon</b> Tortilla Soup	
<b>Tue</b> Chicken Noodle	<b>Bowl</b>
<b>Wed</b> Gumbo	
<b>Thurs</b> Roasted Tomato	<b>5</b>
<b>Fri-Sun</b>	<b>Cup</b>
Texas Chili	
Clam Chowder	
	<b>3</b>

**Lunch Combo** **9**

(please pick 2)

- **Soup**

- **Salad**

- **Stuffed potato**

- Chicken Potato
- Veggie Potato
- Texas Potato

### ENTREE SALADS

**Salmon\*** **11**

Grilled and blackened on romaine lettuce with roasted red peppers, Yukon Gold potatoes, slices of applewood bacon, and crumbles of bleu cheese. Topped with red pepper dressing.

**Avocado & Kale** **10**

Kale, both fresh and grilled, tossed with house-made avocado lemon dressing with edamame, cashews, cranberries, cherry tomatoes, crispy carrots, avocado, and crème fraîche.

**Grilled Chicken** **10**

House blend lettuce in honey lime vinaigrette with sliced achiote chicken breast, queso fresco, tomatoes, avocado, black beans, corn, red onions, tortilla strips, cilantro, & chipotle cream.

**Thai Steak or Chicken** **12**

Napa cabbage, udon noodles, mesclun & beef tenderloin. Gently folded with peanuts, carrots, avocado, cherry tomatoes, scallions, toasted coconut, & mint.

**Caesar** **5**

Romaine with house-made Caesar dressing and cornbread croutons.

**House** **5**

Tossed greens topped with bacon, cornbread croutons, chopped eggs, tomatoes, cucumber, red onion, and house-made ranch dressing.

**Spinach** **5**

Tossed in prickly pear vinaigrette, topped with feta cheese, strawberries, candied pecans, and red onions.

**Tomato Mozzarella** **5**

A classic style salad with sliced heirloom tomatoes, fresh basil, mozzarella, balsamic glaze, & red onion.

**Wedge** **5**

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

### SIDES **3**

Wokked Veggies  
Crispy Thin Fries  
Broccoli

Loaded Baked Potato  
Black Beans & Rice  
Mashed Potatoes

CousCous  
BBQ Chips  
Coleslaw

\* 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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## SANDWICHES

(All sandwiches served with thin cut fries)

### **BC Burger\* or Veggie 10**

100% chuck, ground and pattied in-house. Set up "all the way" on a brioche bun.

### **Bison Burger\* 12**

Farm-raised, grass-fed, local bison from Cooks Bison Ranch. Served on a brioche bun with grilled pineapple, tempura fried jalapenos, & burger melt.

### **B&B Burger\* 12**

An equal blend of in-house-ground chuck and ground bacon. Cheddar & blue cheeses, chipotle mayo, avocado, lettuce, tomato & onions.

### **Eggplant Pita 10**

Pita stuffed with crispy fried eggplant, red onion, spinach, cucumbers, and roasted red pepper hummus.

### **Prime Rib\* 12**

Shaved prime rib on a toasted french roll with caramelized onions & provolone cheese. With horseradish cream sauce & house-made beef au jus.

### **California Chicken 10**

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

### **Club 10**

Classic with ham, turkey, bacon, avocado, provolone, tomato, mayo, and Bibb lettuce.

### **Pulled Pork 14**

Slow cooked pulled pork marinated in house made BBQ sauce. Served on a Hoagie with honey smoked ham, applewood smoked bacon, cheddar cheese, cole slaw, and pickles.

## ENTREES

### **Pork Chop\* 11**

Bone cut, brined & grilled. Finished with demi-butter and served with fresh wokked vegetables.

### **Tacos 10**

Fish, steak or Shrimp in a flour tortilla with avocado, queso fresco, cabbage, baja sauce, crème fraîche, and diced tomatoes served with black beans and rice with jalapeño dipping sauce.

### **Chicken Tenders 10**

Tempura style tenderloins with thin fries & coleslaw. With honey mustard & buttermilk ranch sauces.

### **BBQ Chicken 11**

6oz breast marinated in oil, garlic, and achiote paste. Brushed with our house BBQ. Served with thin fries and wokked fresh veggies.

### **Salmon\* 12**

Lightly seasoned with salt and pepper then grilled over hardwood, served with steamed broccoli, roasted cherry tomatoes & mustard vinaigrette.

### **Back Ribs 12**

Knife & fork pork ribs, slow roasted and hardwood grilled, basted with in-house-made BBQ sauce. With thin fries & coleslaw.

### **Filet Pasta 14**

Beef Tenderloin served in alfredo sauce with farfalle pasta, broccoli, red peppers, scallions, and garlic bread.

### **California Burrito 10**

Beef filet, chicken or pork in a flour tortilla with avocados, bibb lettuce, ranch, pico de gallo, cheddar, crispy thin fries, tortilla chips, and sauce verde on the side.

## DESSERTS 6

### **Bananas Foster**

Vanilla bean ice cream and crispy cinnamon dusted tortillas drenched in a banana rum glaze with fresh banana slices.

### **Beeramisu**

Guinness soaked ladyfingers & Irish cream mascarpone cheese, layered & dusted with cocoa powder & espresso.

### **Key Lime Pie**

Traditional style with a graham cracker and pecan crust.

### **Berry Martini**

Raspberries, Blueberries, Blackberries, Strawberries, served with a Grand Marnier glaze

### **NY Cheesecake**

Graham cracker & pecan crust topped with Bada Bing cherry reduction.

### **Brownie**

Dark chocolate brownie served warm with vanilla bean ice cream (with or without nuts).

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