

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 5

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 7

Spinach Dip

Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and salsa 8

Bang Bang Shrimp

Crispy, crunchy shrimp tossed in a sweet and spicy sauce 10

Loaded Potato Skins

Fried potato skins loaded with cheddar cheese, crispy bacon, sour cream, and scallions 8

ENTREE SALADS

Blackened Salmon*

Romaine lettuce with roasted red peppers, slices of Applewood bacon, and crumbled bleu cheese. Topped with red pepper ranch dressing 12

Avocado & Kale

Fresh and grilled kale, edamame, cashews, avocado, cranberries, and cherry tomatoes tossed in a house made avocado lemon dressing with crispy carrots and crème fraiche 11

Southwest Chicken

Romaine and bibb lettuce tossed in honey lime vinaigrette with roasted chicken breast, queso fresco, tomatoes, avocado, black beans, corn, red onion, tortilla strips, cilantro, and chipotle cream 12

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 with choice of grilled chicken or filet mignon tips 12

SOUP, SALADS, & COMBOS

Mon Chicken Tortilla Soup

Tue Chicken Noodle

Wed New Orleans Gumbo **BOWL**

Thurs Loaded Baked Potato **6**

Fri - Sun **CUP**

Texas Chili **4**

Clam Chowder

Lunch Combo **11**

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 6

House

Tossed romaine and bibb lettuce topped with bacon, croutons, chopped eggs, tomatoes, cucumbers, red onion and house made ranch dressing 6

Spinach

Baby spinach tossed in prickly pear vinaigrette, topped with feta cheese, strawberries, candied pecans, and red onion 6

Tomato Mozzarella

Sliced heirloom tomatoes, fresh basil, mozzarella, red onion, and balsamic glaze 6

Wedge

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

 = Black Canyon Favorite

* 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 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.

BC Cheeseburger*

Short rib, ground chuck, and brisket patty topped with cheddar cheese, caramelized onions, bibb lettuce, beefsteak tomato, mayonnaise, and pickle slices served on a toasted brioche bun 11

Add Applewood Smoked Bacon 2

Veggie Burger

Oat bran, black beans, beets, and spice pattied in house, topped with provolone cheese, bibb lettuce, beefsteak tomato, caramelized onions, and sliced pickles served on a toasted brioche bun 11

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 12

Eggplant Pita

Crispy, fried eggplant, red onion, spinach, tomato, cucumbers, avocado lemon dressing, and roasted red pepper hummus stuffed in a pita 10

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 13

California Chicken

Chicken breast marinated in achiote & served on toasted sourdough bread with provolone cheese, green chilies, chipotle mayo, buttermilk ranch and avocado 11

Club

Classic with ham, turkey, bacon, avocado, provolone, tomato, mayo, and bibb lettuce served on toasted sourdough 11

BBQ Triple Pig

BBQ pulled pork, ham, and Applewood smoked bacon, shredded cheddar cheese, chipotle mayonnaise. Served with a side of horseradish cole slaw and pickles on a toasted hoagie 13

ENTREES

Filet Mignon

5 oz Petite Filet, topped with herb butter and served with a loaded baked potato 15

Pork Chop*

8 oz brined and grilled, finished with herb butter and served with wokked vegetables and a side of our house made BBQ 11

Tacos

Choice of Grilled Mahi Mahi, Filet Mignon tips, or Bang Bang Shrimp in flour tortillas with avocado, queso fresco, cabbage, baja sauce, creme fraiche, and diced tomatoes. Served with rice pilaf topped with black beans with a side of salsa verde 10

Chicken Tenders

House made tempura chicken tenderloins served with shoestring fries, horseradish cole slaw, honey mustard and buttermilk ranch sauces 10

BBQ Chicken

6 oz breast of chicken achiote marinated, brushed with our house made BBQ, served with shoestring fries 11

Salmon*

Lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 12

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 horseradish cole slaw 13

Filet Pasta

Filet mignon tips, farfalle pasta, broccoli, red peppers, and scallions tossed in an alfredo sauce and served with grilled bread 14

California Burrito

Filet mignon tips, roasted chicken or shredded pork in a flour tortilla with avocados, bibb lettuce, ranch, pico de gallo, cheddar, shoestring fries, tortilla chips, and a side of salsa verde 11

DESSERTS

Bananas Foster

Crispy, cinnamon sugar dusted tortillas topped with vanilla ice cream, drizzled with a banana rum glaze and fresh banana slices 6

NY Cheesecake

Graham cracker and pecan crust topped with BC cherry reduction 8

Beeramisu

Guinness soaked lady fingers, Irish cream mascarpone cheese, layered and dusted with cocoa powder and espresso 6

Key Lime Pie

Traditional style with fresh key lime juice, graham cracker and pecan crust 7

Brownie

Dark chocolate brownie served warm with vanilla bean ice cream, chocolate sauce, and mixed nuts 6

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