

# 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...

## STARTERS

### Tuna Poke

Traditional Hawaiian tuna poke tartar served with wonton chips, soy chili broth, and wasabi in a fresh avocado "bowl" 11

### Spicy Pork Nachos

Spicy shredded BBQ pork, tortilla chips, BBQ queso, crema, shredded cheddar cheese, cilantro, and avocado 9

### Bang Bang Shrimp

Crispy, crunchy shrimp tossed in a sweet and spicy sauce 11

### Scotch Eggs

7 minute egg wrapped in spicy sausage, panko fried, served with Pommery mustard 8

### Shrimp Cocktail

Jumbo shrimp, house-made horseradish cocktail sauce or St. Elmo's style sauce 12

### Chesapeake Bay Oysters

Freshly shucked oysters on the half shell, served with tequila mignonette and horseradish cocktail sauce or St. Elmo's sauce half dozen) 12 (dozen) 22

### Tex Mex Egg Rolls

Crispy egg rolls stuffed with chicken, peppers, corn, spinach, tomatoes, cilantro, and black beans. Served with avocado buttermilk ranch and BBQ queso 9

### Cornbread

House-made cheddar and chipotle cornbread baked in a cast iron skillet 5

### Smoked Salmon

House smoked salmon served with lemon caper aioli and toast points 11

### Hog Wings

4 ounce pork shank flash fried and grilled with your choice of buffalo, BBQ, or teriyaki sauce (2) 8 or (4) 14

### Loaded Potato Skins

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

### Spinach and Artichoke Dip

Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and cheese blend 9

## SOUPS CUP (4) BOWL (6)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Tortilla	Chicken Noodle	Gumbo	Baked Potato Soup	Clam Chowder	Texas Chili (no beans) & Clam Chowder	Clam Chowder
Everyday - Baked French Onion 7						

## SIDE SALADS

### Wedge

Iceberg lettuce wedges, beefsteak tomato, balsamic vinegar, Applewood smoked bacon, red onion, hard boiled egg, bleu cheese crumbles. Dressed in bleu cheese and thousand island 8

### Caesar

Romaine with house made Caesar dressing, Parmesan cheese, and croutons 7

### House

Tossed romaine and butter lettuce topped with bacon, croutons, chopped eggs, tomatoes, cucumber, 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 onions 7

### Tomato Mozzarella

Sliced heirloom tomatoes, fresh basil, mozzarella, red onion, and balsamic glaze 7

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.

# WOOD FIRED GRILL

All our Certified Angus Beef® brand steaks, fresh seafood, and chops are prepared over our special hardwood blend of locally sourced hickory, oak, and cherry wood. **The items from our wood fired grill can be accompanied by a cup of soup of the day, house salad or Caesar salad for 3**



Black Canyon is proud to serve through locally sourced hickory, oak, and cherry wood Certified Angus Beef® brand. It is the best Angus beef available and is a cut above USDA and Prime choices because it must meet 10 quality standards. This results in the most flavorful, juicy, and tender beef that you can buy.



## Filet Mignon

6oz or 10 oz Most tender of all steaks, hardwood grilled, brushed with herb butter and served with a loaded baked potato 28/34

## New York Strip

14 oz. a hearty, hardwood grilled steak, brushed with garlic herb butter and served with a loaded baked potato 32

## Ribeye

14 oz grilled over hardwood, and topped with herb butter and crispy onion straws. Served with a loaded baked potato 30

## Sirloin

10 oz sirloin, grilled over hardwood, brushed with herb butter loaded baked potato and roasted cherry tomatoes 22



## BC Cowboy Cut

22 oz Bone-In Certified Angus Beef® ribeye, the most flavorful of steaks, grilled over hardwood, brushed with herb butter and housemade bacon jam and served with crispy wedge fries 42

## Double Bone Pork Chop

16 oz Brined and grilled, finished with herb butter and served with wokked vegetables and a side of our house made BBQ 23

## Baby Back Ribs

Full 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 25

## Salmon

Lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and roasted cherry tomatoes 22

## BBQ Chicken

10 oz breast of chicken achiote marinated, brushed with our house made BBQ, served with shoestring fries and wokked fresh vegetables 18

Grilled Mushrooms 2  
Crispy Onion Straws 2

Blue Cheese and Blackened 2

Caramelized Onions 2  
Bacon Jam 5



Black Canyon Favorite

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# ENTRÉES

## Prime Rib

14 ounces slow roasted Certified Angus Beef®, carved to order, served with a loaded baked potato, horseradish cream and au jus 28

## Crab Cakes

Jumbo lump crab, Pommery mustard sauce, steamed broccoli, drawn butter upon request 29

## Tacos

Choice of Grilled Mahi Mahi, Filet Mignon, or Bang Bang Shrimp in flour tortillas with avocado, queso fresco, cabbage, baja sauce, creme fraiche, and diced tomatoes. Served with black beans and rice with a side of jalapeño sauce 17

## Tuna

Seared rare over our hardwood grill, served on a bed of napa cabbage, wokked red peppers, peanuts, and broccoli with a tangy soy ginger glaze and sriracha 24

## Chicken Tenders

House made tempura chicken tenderloins with shoestring fries, horseradish cole slaw, honey mustard and buttermilk ranch sauces 16

## Roasted Chicken

One half of a chipotle rubbed roasted chicken, brushed with maitre de butter, served with wokked vegetables 18

## Filet and Shrimp Pasta

Filet mignon tips, blackened shrimp, farfalle pasta, broccoli, red peppers, and scallions tossed in alfredo sauce served with grilled bread 23

## Creole BBQ Shrimp

Jumbo blackened shrimp served in an iron skillet with house made Creole BBQ sauce, served with toast points and black beans and rice 23

## BC Fish and Chips

Atlantic cod, beer battered and fried, served with shoestring potatoes, house made tartar sauce and horseradish coleslaw 18

## Blackened Mahi Mahi

Lightly blackened and grilled Mahi Mahi, topped with mango salsa, served with grilled baby romaine heart, black beans and rice 24

## SIDES

- Horseradish Cole Slaw
- Shoestring French fries
- Black Beans and Rice
- Loaded Baked Potato

3

- Mashed Potatoes
- Mac and Cheese
- Wokked Veggies
- Broccoli

- Asparagus Spear's
- Brussel Sprouts with Bacon

4



## **LOBSTER MAC AND CHEESE TO SHARE 10**

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# ENTRÉE SALADS

## Blackened Salmon

Blackened served on romaine lettuce with roasted red peppers, slices of Applewood bacon, and crumbled bleu cheese. Topped with red pepper dressing 15

## Thai Chicken / Filet Mignon

Napa cabbage, romaine, butter lettuce, 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 15

## Avocado & Kale

Fresh and grilled kale, edamame, cashews, avocado, cranberries, and cherry tomatoes tossed in house made avocado lemon dressing, with crispy carrots and creme fraiche 13

## Grilled Chicken

Romaine and butter lettuce tossed in honey lime vinaigrette with grilled chicken breast, queso fresco, tomatoes, avocado, black beans, corn, red onion, tortilla strips, cilantro, and chipotle cream 15

# SANDWICHES

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

## BC Cheeseburger

Short rib and brisket patty topped with cheddar cheese, caramelized onions, butter lettuce, beefsteak tomato, and pickle slices served on a toasted brioche bun 13

## Veggie Burger

Oat bran, black beans, beets, and spice pattied in house, topped with provolone cheese, butter lettuce, beefsteak tomato, caramelized onions, and sliced pickles served on a toasted brioche bun 13

## 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 17

## Eggplant Pita

Pita stuffed with crispy, fried eggplant, red onion, spinach, cucumbers and roasted red pepper hummus 13

## Bison Burger

All natural, free range, and grain fed finished bison, served with grilled pineapple, tempura fried jalapeños and BC sauce on a toasted brioche bun 15

## BBQ Triple Pig

BBQ pulled pork, ham, and Applewood smoked bacon, shredded cheddar cheese, horseradish cole slaw, pickle slices, chipotle mayo on toasted hoagie 14

# DESSERTS

## Bananas Foster

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

## Berramisú

Guinness soaked ladyfingers and Irish cream 6

## Key Lime Pie

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

## NY Cheesecake

Graham cracker and pecan crust topped with Bada Bing cherry reduction 8

## Brownie

Dark chocolate brownie served warm with vanilla bean ice cream, chocolate sauce with mixed nuts 8

## Featured Cheesecake 8

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