

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

Fresh Ahi Poke served with wonton chips, soy chili broth and wasabi in a fresh avocado "bowl" 12

Spicy Pork Nachos

Spicy shredded BBQ pork, tortilla chips, BBQ queso, crème fraiche, shredded cheddar cheese, pico de gallo, cilantro, and avocado 11

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 over Pommery mustard 9

Shrimp Cocktail

Jumbo shrimp, house-made horseradish cocktail sauce 13

Chesapeake Bay Oysters

Freshly shucked oysters on the half shell, served with tequila mignonette and horseradish cocktail sauce Half Dozen 14 Dozen 26

Tex Mex Egg Rolls

Crispy egg rolls stuffed with chicken, peppers, corn, monterey jack cheese, 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 topped with honey butter 5

Sashimi

Fresh tuna, sliced sushi style with shredded cabbage, pickled ginger, Wasabi, daikon and seaweed salad (seared or blackened on request) 16

Hog Wings

4 ounce pork shank flash fried and grilled with your choice of Buffalo, BBQ, or Teriyaki sauce Two for 9 Four for 15

Loaded Potato Skins

Fried potato skins loaded with cheddar cheese, crispy bacon, sour cream, and chives 9

Spinach and Artichoke Dip

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

SOUPS CUP (4) BOWL (6)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Chicken Tortilla	Chicken Noodle	New Orleans Gumbo	Loaded Baked Potato	Chef's Feature & Clam Chowder	Chef's Feature & Clam Chowder	Texas Chili & 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 9

Caesar

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

House

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

WOOD FIRED GRILL

All of 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 Certified Angus Beef® brand. It is the best Angus beef available and is a cut above USDA Choice and Prime grades because it must meet 10 quality standards. This results in the most flavorful, juicy, and tender beef that you can buy.



Filet Mignon

8 oz or 10 oz Most tender of all steaks, hardwood grilled, topped with herb butter and served with a loaded baked potato 34/38

New York Strip

14 oz Hearty, hardwood grilled steak, topped with herb butter and served with a loaded baked potato 34

Ribeye

14 oz Rich and tender steak, grilled over hardwood, and topped with herb butter. Served with a loaded baked potato 32

Sirloin

10 oz Full of flavor and texture, grilled over hardwood, topped with herb butter. Served with loaded baked potato and garnished with roasted cherry tomatoes 23



BC Cowboy Cut

22 oz Bone-In Certified Angus Beef® ribeye, the most flavorful of steaks, grilled over hardwood, topped with herb butter and a side of bourbon bacon jam and served with steak fries 48

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 26

Salmon

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

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**

Bleu Cheese and Blackened **2**

Caramelized Onions **2**
Bourbon Bacon Jam **3**

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ENTRÉES

Prime Rib Available Thursday, Friday and Saturday only

14 oz Slow roasted Certified Angus Beef®, carved to order. Served with a loaded baked potato, horseradish cream and au jus 30

Crab Cakes

Jumbo lump crab, served over Pommery mustard sauce. Served with steamed broccoli, and drawn butter upon request 32

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 18

Fresh Ahi

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 26

Chicken Tenders

House made tempura chicken tenderloins served with shoestring fries, Black Canyon cole slaw, honey mustard and buttermilk ranch sauces 17

Roasted Chicken

One half of a chipotle rubbed roasted chicken, brushed with herb 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

BC Fish and Chips

Atlantic cod, beer battered and fried, served with shoestring fries, house made tartar sauce and Black Canyon cole slaw 18

Wood Grilled Mahi Mahi

Served over Sunburst Tomato Vinaigrette and Orzo pasta with dried Roma tomatoes 25

SIDES

- Grilled Pineapple Cole Slaw
- Shoestring French fries
- Rice Pilaf and Black Beans
- Loaded Baked Potato

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

- Asparagus Spears
- Brussel Sprouts with Bacon

3

4



LOBSTER MAC AND CHEESE TO SHARE 10

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ENTRÉE SALADS

Blackened Salmon

Fresh cold water salmon, blackened and grilled over hard wood served atop romaine lettuce with roasted red peppers, slices of Applewood bacon, and crumbled bleu cheese. Topped with red pepper ranch dressing 16

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 15

Brussels and Berry Salad

Shaved Brussels Sprouts mixed with strawberries, blue berries, raspberries, black berries, grapes and Granny Smith Apples. Tossed with and Apple Cider-Honey Vinaigrette and candied Pecans. Topped with an achiote marinated, wood grilled chicken breast 16

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 15

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 13

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 13

BC 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 18

Eggplant Pita

Crispy, fried eggplant, red onion, spinach, tomato, cucumbers, avocado lemon dressing, and roasted red pepper hummus stuffed in a pita 13

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 16

Memphis Pulled Pork

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

DESSERTS

All desserts are made in-house

Bananas Foster

Crispy, cinnamon sugar dusted tortillas topped with vanilla ice cream, drizzled with a banana rum glaze and fresh banana slices 8

BC Beeramisu

Guinness soaked lady fingers, Irish cream mascarpone cheese, layered and dusted with cocoa powder and espresso 8

Crème Brûlée

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

NY Cheesecake

Graham cracker and pecan crust topped with BC cherry reduction 8

Brownie

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

Chef's Choice Sorbet

Fresh fruit and juice blended together and frozen creamy smooth 6

BC Chef's Featured Cheesecake 9

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