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 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 9

**Spinach Dip**
Creamy blend of spinach, artichoke, and onion. Served with tortilla chips and salsa 11

**Bang Bang Shrimp**
Cr isp y, crunch y shrimp tossed in a sweet and spicy sauce 11

**Loaded Potato Skins**
Fried potato skins loaded with cheddar cheese, crispy bacon, sour cream, and scallions 9

**ENTREE SALADS**

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

**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

**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

**SOUP, SALADS, & COMBOS**

<table>
<thead>
<tr>
<th>Mon</th>
<th>Chicken Tortilla Soup</th>
<th>Fri - Sun</th>
<th>Chef’s Feature</th>
<th>Clam Chowder</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tue</td>
<td>Chicken Noodle</td>
<td>BOWL 6</td>
<td>CUP 4</td>
<td></td>
</tr>
<tr>
<td>Wed</td>
<td>New Orleans Gumbo</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thurs</td>
<td>Loaded Baked Potato</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Lunch Combo** 12
please pick 2
- **Soup** All you can eat
- **Salad** All you can eat
- **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

**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 foodborne illness.*
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 14

**Add Applewood Smoked Bacon** 2

**Veggie Burger**
Oat bran, black beans, rice, 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 16

**Eggplant Pita**
Crispy, fried eggplant, red onion, spinach, tomato, cucumbers, avocado lemon dressing, and roasted red pepper hummus stuffed in a pita 12

**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 12

**Memphis Pulled Pork**
House roasted and pulled pork on a toasted hoagie, 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 36

**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 12

**Chicken Tenders**
House made tempura chicken tenderloins served with shoestring fries, Black Canyon cole slaw, honey mustard and buttermilk ranch sauces 12

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

**Salmon**
Fresh cold water salmon lightly seasoned, grilled over hardwood, served over mustard vinaigrette, with steamed broccoli and garnished with roasted cherry tomatoes 13

**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

**Sashimi**
Fresh tuna, sliced sushi style with shredded cabbage, pickled ginger, Wasabi, daikon and seaweed salad (seared and blackened on request) 18

HOUSE-MADE DESSERTS

**Key Lime Pie** 10

**Brownie** Dark chocolate brownie, vanilla bean ice cream, chocolate sauce, & mixed nuts 8

**NY Cheesecake** With BC cherry reduction 10

**Chef’s Featured Cheesecake** 12

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

**Crème Brûlée** Topped with fresh berries 8

**Chef’s Choice Sorbet** Fresh fruit and juice blended together and frozen creamy smooth 6

* 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 foodborne illness.