CANYONS
STEAKHOUSE

CRAFT COCKTAILS

JALAPEÑO CUCUMBER MARTINI
Belvedere Vodka | Ripe Cucumber | Fresh Jalapeño | House-Made Cucumber Syrup | Club Soda | Fresh Lime Juice

BLUEBERRY LEMON DROP
Grey Goose Vodka | Fresh Sweetened Lemon Juice | Fresh Blueberries

CEDAR SMOKED WALNUT OLD FASHIONED
Buffalo Trace Bourbon Whiskey | Bitters | Orange | Walnut Simple Syrup
Served in a Cedar-Smoked Cocktail Glass

CLASSIC OLD FASHIONED
Maker's Mark Whisky | House-Made Demerara Syrup | Aromatic Bitters | Citrus Peel | Vanilla

CANYON'S SPICY MARGARITA
Teremana Blanco Tequila | Fresh Lemon Juice | Fresh Lime Juice | Agave Nectar | Fresh Cilantro
House-Made Habanero Honey

CANYONS RUM PUNCH
Sailor Jerry Rum | Crème de Banana | Pineapple Juice | Fresh Lime Juice | Triple Sec | Strawberry Syrup

NEW YORK WHISKEY SOUR
Bulleit Bourbon Whiskey | Fresh Lemon Juice | Simple Syrup | Red Wine Float

CUCUMBER BASIL GIMLET
Hendrick's Scottish Gin | Fresh Cucumber | Basil | House-Made Simple Syrup | Lime Juice

ELEMENTS
Angel's Envy Bourbon | Angostura Bitters | Muddled Strawberries | House-Made Simple Syrup | Ginger Beer

CANYONS SIDECAR
Hennessy Cognac | Cointreau | House-Made Citrus Syrup | Lemon Juice

MANGO MARGARITA
Cincoro Reposado Tequila | Fresh Lemon Juice | Fresh Lime Juice | Agave Nectar | Mango Syrup

DINNER FOR TWO SPECIAL

THREE-COURSE TOMAHAWK* 190
Available Only Wednesday & Thursday

32oz Tomahawk | Two Soups or Two Salads | Two Sides
Port Wine Demi-Glace | One Shareable Dessert

**Not available on holidays or during special events*

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
Parties of six or more will be subject to 20% gratuity

CANYONS
STEAKHOUSE

STARTERS

CHILLED SEAFOOD TOWER* *(Four to Six People)* **Market Price**
Oysters | Jumbo Poached Shrimp | Tristan Lobster Tail | Ahi Poke | Crab Claw & Leg | Jumbo Lump Crab
Cocktail Sauce | Yuzu Mignonette | Horseradish | Charred Lemon

JUMBO SHRIMP COCKTAIL *(5)* **26**
Cocktail Sauce | Charred Lemon | Micro Greens

CRISPY CAJUN LEMON PEPPER CALAMARI 27
Sundried Tomato Aioli | Watercress | Arugula | Citrus Vinaigrette | Charred Lemon

OYSTERS ON THE HALF SHELL* *Half Dozen* **Market Price**
English Cucumber Lime Granita | Cocktail Sauce | Yuzu Mignonette | Horseradish | Charred Lemon

ROASTED BONE MARROW 26
Canoe Cut Beef Bone | Roasted Tomato Chimichurri | Pickled Red Onion | Toasted Artisan Sourdough | Roasted Garlic
Arugula-Fennel-Pomegranate Salad | Citrus Vinaigrette

CRISPY BACON LOBSTER MAC & CHEESE 27
Smoked Gouda & Gruyère Mornay Sauce | Butter Poached Lobster | Cavatappi Pasta
Crispy Nueske's Applewood Smoked Bacon | Herbed Breadcrumbs | Chives

AHI POKE STACK* 28
Forbidden Rice | Jasmine Rice | Avocado | English Cucumber | Marinated Yellowfin Tuna | Spicy Mayo | Eel Sauce
Tuxedo Toasted Sesame Seeds | Pickled Pink Ginger | Wasabi | Micro Greens | Crispy Wonton

JUMBO LUMP CRAB CAKES *(2)* **32**
Black Garlic Aioli | Apple-Fennel Slaw | Charred Lemon | Smoked Sea Salt

ARTISANAL CHARCUTERIE BOARD* *(One to Three People)* **28**
Chef's Choice Farmhouse Cheeses | Chef's Choice Sliced Italian Meats | Honeycomb | Local Fruit | Artisanal Bread
Assorted Nuts

SOUPS AND SALADS

LOBSTER BISQUE 17
North Atlantic Lobster | Spiced Wine Cream

FRENCH ONION AU GRATIN 16
Gruyère | Brioche Crouton

CANYONS WEDGE SALAD *(GF)* **16**
Baby Iceberg Lettuce | Crispy Pancetta Lardons | Signature Canyons Blue Cheese Dressing | Baby Heirloom Tomatoes
Point Reyes Blue Cheese Crumbles | Pickled Red Onion | Balsamic Reduction

CAESAR* 16
Baby Gem Lettuce | Signature Canyons Caesar Dressing | Brioche Crouton | Parmigiano-Reggiano

BEETROOT HEIRLOOM TOMATO & BURRATA SALAD 18
Basil Oil | Aged Balsamic Pearls | Red Belgian Endive | Beetroot Mousse | Parmesan Crisp | Toasted Pistachio & Pine Nuts

POACHED PEAR SALAD 17
Baby Field Greens | Roasted Almonds | English Cucumbers | Pickled Onions | Goat Cheese | Sweet Onion Dressing

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STEAKHOUSE

SIGNATURE DISHES

LIVE LOBSTER Market Price
Herbed Garlic Confit Potato Purée | Asparagus | Drawn Butter | Charred Lemon

THE PERFECT PAIR* 95
6oz Filet Mignon | Tristan Lobster Tail | Asparagus | Herbed Garlic Confit Potato Purée | Port Wine Demi-Glace
Drawn Butter | Chives | Charred Lemon

SEARED DIVER SCALLOPS *(5)* **50**
Butternut Squash Purée | Lemon Beurre Blanc | Crispy Sage Leaves | Crispy Prosciutto | Toasted Pine Nuts
Pomegranate Arils

HERBED CHICKEN BREAST 45
Pan Seared Airline Breast of Chicken | Pan Fried Fingerling Potatoes | Braised Chicory | Port Wine Reduction

BRAISED BEEF SHORT RIB 52
Pommes Pavé | Thumbelina Carrots | Port Wine Demi-Glace | Sautéed King Trumpet Mushroom

MISO GLAZED SALMON 46
Forbidden Rice | Sautéed Baby Bok Choy | Pickled Daikon | Green Onion | Crispy Nori | Lemon-Ginger Dashi

PAN SEARED HALIBUT 50
Butternut Squash Risotto | Saffron Lemon Beurre Blanc | Beet Crisps | Pea Tendrils

LOBSTER TAGLIATELLE PASTA 48
Butter Poached Lobster Tail and Claw Meat | Saffron Cream Sauce | Sautéed Asparagus Tips | Parmigiano-Reggiano

SIGNATURE STEAKS & CHOPS

All steaks are finished with maître d'hôtel butter

FILET MIGNON, 10 oz **80**

PETIT FILET MIGNON, 8 oz **65**

RIBEYE, 16 oz *(Prime)* **85**

COWBOY RIBEYE, 24 oz *(Prime)* **130**

PORTERHOUSE, 32 oz *(Prime)* **140**

TOMAHAWK RIBEYE, 32 oz *(Prime)* **165**

28-DAY DRY AGED NEW YORK STRIP, 14 oz *(Prime)* **80**

HERB ENCRUSTED COLORADO LAMP CHOPS *(Served Medium Rare)* **75**
Port Wine Reduction

TOMAHAWK PORK CHOP 50
Sweet Chili Glaze | Thai Slaw

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ADD TO THE STEAK

BUTTER POACHED TRISTAN LOBSTER TAIL Market Price

KING CRAB LEGS *(Half Pound, Split)* Market Price

OSCAR STYLE 19

SEARED SCALLOPS *(2) (Lemon Beurre Blanc)* 16

BOURBON MARINATED GRILLED SHRIMP *(3)* 15

POINT REYES BLUE CHEESE CRUST 10

SAUCE AU POIVRE *(Cognac Peppercorn Sauce)* 5

PORT WINE DEMI-GLACE 5

SAUCE BÉARNAISE* 5

SIDE DISHES

CREAMED SPINACH 16

GRILLED ASPARAGUS WITH SAUCE BÉARNAISE 15

CRISPY PANCETTA MAC & CHEESE 16

CANYONS POTATOES 15

HERBED GARLIC CONFIT POTATO PURÉE 15

BAKED POTATO 16

CRISPY BRUSSELS SPROUTS 14
Sweet Chili Glaze

LEMON THYME SAUTÉED BROCCOLINI 14

CANYONS MUSHROOMS 16
Herbed Garlic Beef Jus

DESSERT

BERRIES & CHANTILLY 14

NEW YORK CHEESECAKE 16
Creamy New York-Style Cheesecake
Buttery Graham Cracker Crust

CRÈME BRÛLÉE 14

CHOCOLATE DECADENCE 16
Chocolate Cake
Milk Chocolate & Dark Chocolate Mousse | Silky Ganache

CANYONS BUTTER CAKE 16
Vanilla Bean Gelato | Chantilly Cream | Fresh Berries

GELATO TRIO 14

MONKEY BREAD 15

COFFEE

FRESH BREWED PREMIUM COFFEE 5

ESPRESSO Single 6

ESPRESSO Double 9

CAPPUCCINO 9

FRENCH PRESS 9

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