

CANYONS

S T E A K H O U S E

STARTERS

COLD SEAFOOD DISPLAY*

oysters | jumbo prawns | lobster | poke | cocktail sauce
mignonette
1 to 3 people

CAJUN CALAMARI

cajun spice | pepperoncini pepper slaw
house-made rémoulade

SCALLOPS

bacon | bell peppers | onion | corn | citrus beurre blanc

OYSTERS ON THE HALF SHELL

mignonette | lemon | horseradish
cocktail sauce
half dozen

BLACKENED SHRIMP PASTA

wild mushrooms | bell peppers | red onion | cilantro
lemon butter sauce

LOBSTER MAC & CHEESE

cavatappi | lobster | herb bread crumbs

AHI POKE*

cucumber | avocado | spinach

CHICKEN FRITTERS

shredded chicken | pancetta | house-made sauce trio

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of eight or more will be subject to 18% gratuity

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SOUP AND SALADS

SWEET CORN LOBSTER BISQUE

FRENCH ONION SOUP

swiss cheese

BABY WEDGE SALAD (GF)

bacon lardons | blue cheese crumble | hard-cooked egg
tomatoes | canyons ranch

CAESAR*

romaine hearts | parmesan | brioche croutons
canyons caesar dressing

POACHED PEAR SALAD

mixed greens | roasted almonds | cucumbers
pickled onions | goat cheese | sweet onion dressing

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MAIN COURSES

LIVE LOBSTER

mashed potatoes | asparagus | drawn butter

WHEN THE SURF MEETS THE TURF*

6 ounce filet mignon | cold water lobster tail | asparagus
mashed potatoes | demi-glace | drawn butter | chives

LAMB

baby heirloom carrots | mashed potatoes | achiote mole

FRENCHED KUROBUTA PORK CHOP, 14 oz

broccolini | fingerling potatoes | cranberry-orange glaze

PAN-SEARED DUCK BREAST

curried mashed potatoes | baby heirloom carrots
cranberry-orange glaze

PAN-SEARED ICELANDIC SALMON

beet purée | broccolini | citrus beurre blanc

SEA BASS

curried mashed potato | broccolini | lemon-ginger sauce

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THREE COURSE TOMAHAWK DINNER FOR TWO

INCLUDES CHOICE OF SOUP OR SALAD AND TWO DESSERTS

TOMAHAWK 40 oz
choice of two sides
demi-glance | béarnaise sauce

AVAILABLE ONLY

WEDNESDAY AND THURSDAY

SIGNATURE STEAKS

all steaks are finished with maître d'hôtel butter

FILET MIGNON 10 oz

PORTERHOUSE 32 oz

PETIT FILET 6 oz

TOMAHAWK 40 oz

BONE-IN RIBEYE 24 oz

NEW YORK STRIP 16 oz

ADD TO THE STEAKS

BUTTER-POACHED LOBSTER

OSCAR STYLE

SAUCE AU POIVRE
(cognac peppercorn sauce)

ACHIOTE SHRIMP

CABERNET DEMI-GLACE

BLUE CHEESE CRUST

BÉARNAISE SAUCE*

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SIDE DISHES

SWEET BACON BUTTER CORN

GRILLED ASPARAGUS WITH HOLLANDAISE

BACON LARDON MAC & CHEESE

CANYONS POTATOES

HERB GARLIC MASHED POTATOES

BAKED POTATO

FRIED BRUSSELS SPROUTS

sweet chili glaze

SAUTÉED BROCCOLINI

SAUTÉED WILD MUSHROOMS

fried garlic | chives | speck | crème fraîche

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DESSERTS

NEW YORK CHEESECAKE

creamy new york-style cheesecake
buttery graham cracker crust

CANYONS BUTTER CAKE

vanilla bean gelato | chantilly cream
fresh berries

CRÈME BRÛLÉE

GELATO TRIO

CHOCOLATE DECADENCE

chocolate cake | milk chocolate mousse
dark chocolate mousse | silky ganache

MONKEY BREAD

vanilla bean gelato

SPICE CAKE

COFFEE

FRESH BREWED PREMIUM COFFEE

ESPRESSO SINGLE

ESPRESSO DOUBLE

CAPPUCCINO

FRENCH PRESS



CANYONS

S T E A K H O U S E

H O U R S O F O P E R A T I O N S

CLOSED MONDAYS & TUESDAYS

WEDNESDAYS & THURSDAYS 5 PM - 10 PM

FRIDAYS & SATURDAYS 5 PM - 11 PM

SUNDAYS 4 PM - 9 PM