

SUMMER LUNCH MENU

SUMMER FRESH SALADS

Grilled Chicken Caesar 14.95
Marinated chilled chicken tossed with crisp romaine lettuce in a robust made-from-scratch dressing with crumbled Parmesan & warm bacon bits

Honey Cajun Chicken 14.95
Mixed greens, Mandarin orange pieces, roasted peppers and sun-dried tomatoes topped with Cajun chicken tossed in honey mustard dressing

Miso Salmon 16.95
Grilled Jail Island salmon on Asian udon noodles, with shredded vegetables tossed in light miso dressing

Pan Asian Beef 16.95
Grilled sesame marinated top sirloin on greens with goat cheese, sugared pecans & crisp wontons tossed in sweet chili dressing

MAINS

Herbed Chicken Provençal 16.95
Grilled chicken marinated in white wine and herbs, finished with melted herb butter, and served with rice pilaf

Penne Rustico 15.95
Sautéed chicken in savoury tomato sauce, sun-dried tomatoes, roasted peppers, portobello mushrooms and feta

Cedar Planked Salmon 19.95
Jail Island salmon fillet grilled on a cedar plank, topped with a lemon white wine and tomato broth. Served with our mashed potatoes

Hand-Carved Prime Rib 16.95
6 oz cut on sour cream-chive mashed potatoes and topped with onion straws

Sirloin Frites 18.95
8 oz seasoned top sirloin grilled and served with fries

Simply Fish 21.95
Grilled fresh fillet marinated in light extra virgin olive oil, citrus and white wine on sautéed spinach with cipollini onions & seasonal vegetable blend

SANDWICHES

Canyon Clubhouse 13.95
Grilled chicken, Applewood-smoked bacon, ripe tomato, lettuce and aged cheddar on lightly toasted oat bread

San Fran Veggie Burger 11.95
Grilled veggie patty with melted cheddar & smoked mozzarella topped with sprouts, and red onions

B.C. Wild Rockfish Sandwich 13.95
Panko-crusting mild rockfish, topped with Chef's coleslaw, served on a potato-chive kaiser

Signature Prime Rib Sandwich 16.95
Thinly sliced oven-roasted prime rib stacked on an onion baguette with horseradish-Dijon mayo

HAND-CRAFTED BURGERS

Gourmet Cheese Burger 12.95
All-beef patty layered with smoked mozzarella, Asiago and cheddar. Garnished with horseradish-Dijon mayo

Smoky Bacon & Aged Cheddar 12.95
Barbecue basted with Applewood-smoked bacon and cheddar cheese

Portobello & Asiago Burger 12.95
Hand-packed all beef burger topped with sautéed portobello and sharp asiago cheese blend

Spicy Pepper & Sriracha 12.95
Grilled burger with sriracha mayo, freshly-made hot peppers & asiago cheese

Blue Cheese & Sautéed Onions 12.95
Classic steakhouse burger with bold blue cheese and sweet sautéed onions

All of our burgers and sandwiches are served with your choice of sweet potato or long cut fries, Caesar or house salad.

STARTERS

Daily Made Fresh Soups 5.95

Harvest Garden 6.95
Crisp mixed lettuce, ripe tomato, with your choice of dressing

Caesar Salad 6.95
Crisp romaine with robust made-from-scratch dressing, Parmesan, Apple-wood smoked bacon bits & honey oat croutons

Chef's Chophouse 6.95
House specialty of sliced ripe tomatoes, sweet onions, crumbled blue cheese and raspberry vinaigrette

Canyon Creek Dip 10.95
Creamy blend of fresh spinach, artichokes and Asiago cheese served with warm nacho chips and salsa

Coconut Shrimp 13.95
Plump jumbo shrimp rolled in coconut with horseradish marmalade dip

6 OZ GLASS WINE

BERINGER PINOT GRIGIO	6.95
CAVE SPRING RIESLING VQA	8.50
PENINSULA RIDGE SAUVIGNON BLANC VQA	8.50
IRONSTONE CHARDONNAY	9.95
INNISKILLIN PINOT NOIR VQA	6.95
BERINGER CABERNET SAUVIGNON	6.95
LA PALMA MERLOT	7.95
EARTHWORKS SHIRAZ	9.95

At your service:

General Manager: Mike Bufalino

Chef: Paul Jarvis