

# SUMMER LUNCH MENU

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## SUMMER FRESH SALADS

### Chicken Caesar 12.95

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

### Honey Cajun Chicken 12.95

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

### Miso Salmon 14.95

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

### Pan Asian Beef 15.95

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

## MAINS

### Spit Roasted Half Chicken 14.95

Plump roasted chicken basted with citrus and spice served with sour cream 'n' chive mashed potatoes and a honey balsamic jus

### Penne Rustico 12.95

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

### Cedar Planked Salmon 16.95

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 15.95

6 oz cut on sour cream-chive mashed potatoes and topped with onion straws

### Sirloin Frites 17.95

8 oz seasoned top sirloin grilled and served with fries

### Simply Fish 19.95

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

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## STARTERS

### Daily Made Fresh Soups 5.50

### Harvest Garden 5.95

Crisp mixed lettuce, ripe tomato, with your choice of dressing

### Caesar Salad 5.95

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

### Chef's Chophouse 5.95

House specialty of sliced ripe tomatoes, sweet onions, crumbled blue cheese and raspberry vinaigrette

### Canyon Creek Dip 9.50

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

### Coconut Shrimp 9.95

Plump jumbo shrimp rolled in coconut with horseradish marmalade dip

## SANDWICHES

### Canyon Clubhouse 11.95

Tender roasted chicken breast layered with 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 12.95

Panko-crusted mild rockfish, topped with Chef's coleslaw, served on a potato-chive kaiser

### Signature Prime Rib Sandwich 15.95

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.**

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## 6 OZ GLASS WINE

**BERINGER** PINOT GRIGIO 6.95

**CAVE SPRING** RIESLING VQA 8.50

**CANELETTO** PINOT GRIGIO 9.50

**IRONSTONE** CHARDONNAY 9.95

**INNISKILLIN** PINOT NOIR VQA 6.95

**BERINGER** CABERNET SAUVIGNON 6.95

**LA PALMA** MERLOT 7.95

**EARTHWORKS** SHIRAZ 9.95

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**At your service:**

**General Manager: Michelle De Pinho**

**Chef: Dean Harriott**