CANYON

◆ PRIX FIXE ◆

$39.⁹⁵

STARTERS (CHOOSE ONE)

SEASONAL SOUP
Made in-house by our chefs

CAESAR SALAD
Chopped romaine, applewood smoked bacon, sourdough croutons, shaved parmesan, with house-made garlic dressing

GARDEN SALAD [GF]
Fresh greens, julienned vegetables, grape tomatoes, with sherry vinaigrette

MAINS (CHOOSE ONE)

ADD AN 8oz LOBSTER TAIL TO ANY ENTRÉE FOR $21.50

PRIME RIB
Aged for forty days, an 8oz slow roasted cut served with cabernet jus, horseradish sour cream, onion straws and your choice of one side: seasonal vegetables / basmati rice / loaded baked potato / russet potato mash / skinny fries

CHIPOTLE SIRLOIN [GF]
7oz chipotle marinated Ontario Corn Fed top sirloin, goat cheese butter, seasonal vegetables, russet potato mash

HUNTER CHICKEN
Pan seared and oven roasted double chicken breast, mushroom truffle sauce, roasted grape tomatoes, with russet potato mash

MANITOULIN ISLAND RAINBOW TROUT
Pan seared freshwater trout, arugula, blonde frisée, sherry vinaigrette, crispy capers, sweet potato caponata, beurre blanc

DESSERT (CHOOSE ONE)

SEASONAL CRÈME BRÛLÉE [GF]
Creamy custard with a caramelized sugar crust

DOUBLE CHOCOLATE BROWNIE
Dark and white chocolate brownie, ganache fudge, vanilla bean ice cream