

CANYON

PRIX FIXE

\$37

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 A 4oz LOBSTER TAIL TO ANY ENTRÉE FOR \$10.99

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

GF

These items are prepared with gluten free ingredients.

However, cross-contamination may occur during preparation.

Please ask a member of our management team if you have additional questions or concerns.

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. No substitutions. While supplies last. Taxes not included.

T2 05/17