

# LUNCH FEATURES

AVAILABLE DAILY UNTIL 4PM

## SOUTHERN CHICKEN SANDWICH 12.95

Crispy chicken breast, jicama buttermilk slaw, jalapeños, chipotle aioli and cilantro on a house made sesame bun  
Served with your choice of side: skinny fries / garden salad / caesar salad

## CLUBHOUSE SANDWICH 14.95

Grilled chicken breast, applewood smoked bacon, aged Canadian cheddar and balsamic aioli on toasted sourdough bread

Served with your choice of side: skinny fries / garden salad / caesar salad

**GF** When paired with our gluten free bun for an additional 1.85

## PERUVIAN CRISPY CHICKEN BOWL 16.95

Aji Amarillo chili spiced chicken over warm rice, shredded vegetables, guacamole, cilantro, peanuts and sesame, with lemon caper vinaigrette

## BABY KALE & QUINOA SALAD **GF** 15.95

Grilled chicken breast, diced apples, caramelized sweet potatoes, shaved grana padano, with sherry vinaigrette, dried cranberries and candied pecans

## FARMHOUSE BEEF & MUSHROOM STEW 15.95

Slow braised root vegetables, cremini mushrooms, prime rib, cabernet wine, herbs and golden puff pastry, with fresh greens

## THE CANYON CHEDDAR BURGER 14.95

Hand crafted angus beef patty, aged Canadian cheddar, Canyon aioli, lettuce, tomato, red onion, and dill pickle on a fresh house made sesame bun

Served with your choice of side: skinny fries / garden salad / caesar salad

**GF** When paired with our gluten free bun for an additional 1.85

## PRIME RIB SANDWICH 18.95

Slow roasted prime rib and Dijon aioli on an onion baguette, with cabernet jus and horseradish sour cream

Served with your choice of side: skinny fries / garden salad / caesar salad

## GOAT CHEESE CHICKEN PENNE 15.95

Pan seared chicken breast, roasted grape tomatoes, tomato parmesan cream sauce, with goat cheese crumble and fresh basil

## 6 OZ PRIME RIB 18.95

Aged for forty days, marinated in our Dijon mustard seasoning, slow roasted for hours and served with cabernet jus, horseradish sour cream and russet potato mash

**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. Taxes not included.

ALL 05/17