

# **DINNER MENU**

#### **AHI SPRING ROLLS 17.99**

Sushi grade Ahi\* served rare, cabbage, carrots, green onions, basil & cilantro wrapped in wonton & nori paper. Flash-fried & served on a bed of white rice with pineapple & pickled ginger.

#### QUESADILLA 12.99

Red and white flour tortillas filled with cheddar and pepper jack cheese, green chiles and tomatoes. Served with salsa, sour cream and cilantro.

ADD CHICKEN OR BLACK BEANS 1.99

#### **RED PEPPER HUMMUS 13.99**

Blended roasted red peppers, garbanzo beans, tahini and garlic. Served with choice of baked crostinis or grilled pita wedges.

## ARTICHOKE CHEESE DIP 14.99

Baked asiago and cream cheese with artichokes, garlic and scallions. Served with baked crostinis.

### HOT WINGS 17.99

Deep-fried chicken wings tossed in your choice of Traditional, Korean b.b.q. or Hellfire sauces. Celery, carrot, and jicama sticks with gorgonzola sauce.

1/2 DOZEN \$11.99

#### **NACHOS 14.99**

Blue & white corn tortilla chips topped with diced tomatoes, olives, jalapeños, scallions, cilantro, lime, salsa, guacamole, sour cream & cheddarjack cheese.

ADD CHICKEN OR BLACK BEANS 1.99

#### CALAMARI 15.99

Calamari seasoned, battered and flash-fried. Served with fire-roasted tomato sauce and a side of herbed lemon aioli.

#### BEER BATTERED SHRIMP 15.99

Rock shrimp seasoned, battered and flash-fried. Served with chipotle aioli and cocktail sauce.

# SOUPS

SOUP OF THE DAY CUP 4.99 • BOWL 7.99

# SALADS

ADD SEASONED CHICKEN 4.99 ADD TOFU 3.99 ADD GRILLED SHRIMP 8.99 ADD SALMON\* 9.99

### HOUSE REG • 16.99 FULL • 18.99

Baby greens tossed with balsamic vinaigrette and garnished with red onions, pears, blue cheese, fire-dried pecans and Mandarin oranges.

# ORIENTAL REG • 16.99 FULL • 18.99

Baby greens and red cabbage with sesame vinaigrette & garnished with honey roasted almonds, rice noodles, Mandarin oranges, carrots and diced pimentos.

### BAJA REG • 19.99 FULL • 22.99

Grilled Wahoo served over baby greens & shredded cabbage tossed with lime chipotle vinaigrette, mango sauce, tortilla strips, red & green peppers, white onions, black beans, cilantro & Oaxaca chesse.

Topped with avocado.

# CAESAR REG • 16.99 FULL • 18.99

Hearts of romaine and spiked garlic croutons tossed with spicy Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

# SOUTHWESTERN REG • 16.99 FULL • 18.99

Baby greens tossed with balsamic vinaigrette.
Garnished with black bean, corn & roasted pepper salsa, jicama, avocados, tomatoes, tortilla strips & cheddar jack cheese.

### AHI REG • 22.99 FULL • 25.99

Seared Sushi grade Ahi\* prepared rare with a sesame seed & black peppercorn crust. Served over baby greens, carrots, & cabbage with a light wasabi vinaigrette. Garnished with pickled ginger and wonton strips.

# SANDWICHES

ALL COME WITH A CHOICE OF FRIES, GREEN SALAD, PASTA SALAD OR CUP OF SOUP.

#### SANTA FE CHICKEN 18.99

Spiked & grilled chicken breast with chipotle aioli, roasted chiles, tomato, red onion and muenster cheese on a floured sourdough or spent-grain bun.

# PORTABELLO JACK 16.99

Marinated & grilled portabella mushroom with sautéed red & green peppers, sautéed onions, tomato, pesto & muenster cheese on a floured sourdough or spent-grain bun.

### SMOKED TURKEY 17.99

Smoked turkey, gouda cheese, herbed aioli, Dijoncranberry spread, red onions, tomato & lettuce on toasted sourdough or honey wheat bread.

#### LEMON PEPPER SALMON 21.99

Seared lemon pepper Coho Salmon\* with chipotle aioli, red onion & Cabbage on a sourdough or spent-grain bun.

### ITALIAN CHICKEN SUB 17.99

Grilled chicken topped with mozzarella, roasted tomatoes, pepperoni, and ranch. Served on a toasted baguette.

# BIG COTTONWOOD BURGER 17.99

1/3 Pound of seasoned & grilled beef\* patty with bacon, sautéed mushrooms, red onions, tomato, lettuce, cheddar, swiss, herbed aioli & b.b.q. sauce on a floured sourdough or spent-grain bun.

### PHILLY CHEESE STEAK 17.99

Grilled sirloin with sautéed red & green peppers, onion, smothered with mozzarella on a grilled sourdough baguette.

#### VEGGIEBURGER 16.99

Veggie patty, fresh spinach, bell peppers & onions with hummus and feta on a floured sourdough or spent-grain bun.

#### **B.B.Q. CHICKEN** 18.99

Grilled chicken breast, b.b.q. sauce, red onion, Roma tomato, mozzarella, scallions, cilantro & corn pepper salsa.

# PEPPERONI 17.99

Pepperoni, fire-roasted tomato sauce, mozzarella, asiago, fresh basil & oregano.

### THAI CHICKEN 18.99

Grilled chicken breast, Thai peanut sauce, mozzarella, red onions, bell peppers, carrots, ginger, cilantro & scallions.

### ROASTED VEGGIE FLAT BREAD 16.99

Oven baked flat bread with roasted red onions, bell peppers, herbs and asiago. Served with roasted Roma tomatoes & goat cheese.

#### VEGETABLE 17.99

Pesto, eggplant, Roma tomatoes, mushrooms, red onions, bell peppers, mozzarella, asiago & fresh basil.

#### FOUR CHEESE 15.99

Cheddarjack, mozzarella, asiago, fresh basil & fireroasted tomato sauce.

### SHRIMP MARGHERITA 19.99

Grilled shrimp, Roma tomatoes, mozzarella, fire roasted tomato sauce. Garnished with asiago and fresh basil.

Served with a lemon wedge.

#### **GREEK 18.99**

Sausage, fire-roasted tomato sauce, feta, mozzarella, tomatoes, kalamata olives & oregano.

# PASTA

ADD CHICKEN 4.99 • ADD SALMON 3.99 • ADD SHRIMP 8.99 • SUB SHRIMP 4.99

### TEQUILA LIME CHICKEN 21.99

Sautéed chicken, red onions, red bell peppers, jalapeño, garlic, celery, tequila-ginger-lime sauce, scallions, cilantro & cashews. Served over your choice of linguine or jasmine rice.

## POBLANO STEAK 26.99

Grilled Steak\*, roasted corn, red peppers tossed with linguine in a rich Oaxaca cheese alfredo.

Topped with cilantro, Oaxaca and black bean salsa.

#### **BAKED RAVIOLI 21.99**

Baked spinach ricotta raviolis over fresh spinach, house marinara and alfredo. Topped with bread crumbs, honeyed balsamic and garnished with pesto oil.

#### THAI CHICKEN 21.99

Sautéed chicken, carrots, red onions, zucchini, yellow squash, garlic, tossed in a spicy Thai peanut sauce with scallions, bean sprouts & cilantro. Served over linguine or jasmine rice.

## SHRIMP CURRY 26.99

Shrimp, snow peas, carrots, red onions and red peppers. Tossed with jumbo noodles in a spicy red curry sauce. Toasted coconut & green onions.

AVAILABLE VEGAN WITH YELLOW CURRY

#### CAJUN CHICKEN ALFREDO 23.99

Sautéed chicken breast, red onion and garlic tossed in a spicy cajun alfredo sauce with fettuccine.

## CANYON FAVORITES

#### WAHOO FISH TACOS 22.99

Grilled Wahoo, cabbage, baja salsa, lime chipotle sauce and Oaxaca cheese wrapped in corn and flour tortillas.

Served with white rice & black beans.

# ENCHILADA COMBO 19.99

Chicken and cheese enchiladas smothered with salsa verde and mole. Topped with sour cream and guacamole. Served with black beans and Spanish rice.

#### VEGGIE STIR FRY 19.99

Fresh green beans, carrots, broccoli, red peppers, baby corn, onion, celery, bean sprouts and tofu sautéed in a light teriyaki sauce served over jasmine rice.

AVAILABLE SZECHWAN STYLE

#### FISH AND CHIPS 27.99

Fresh Alaskan Halibut cut daily and flash-fried in a Hefeweisen beer batter. Served with fries, dill tartar sauce and lemon wedges.

# CHILE VERDE BURRITO 19.99

Spicy chile verde, tender pork and rice wrapped in a flour tortilla smothered in cheddar & jack cheeses. Topped with sour cream. Served with black beans and Spanish rice.

#### SMOTHERED BLACK BEAN BURRITO 17.99

Black beans, roasted bell peppers, onions, cilantro & scallions, smothered in cheddarjack cheese.

Topped with guacamole, sour cream & salsa.

WITH CHICKEN 19.99

# DINNER ENTREES

ALL ENTREES SERVED WITH ROASTED GARLIC MASHED POTATOES OR JASMINE RICE, SEASONAL VEGETABLES & CHOICE OF DINNER SALAD OR CUP OF SOUP.

# FILET MIGNON 39.99

Grilled filet mignon\* with bacon - shallot gorgonzola.

Topped with a balsamic reduction.

### BABY BACK RIBS 29.99

Baby back ribs baked in our house B.B.Q. sauce. Served with house slaw or vegetables and your choice of mashed potatoes or fries.

# CHERRY B.B.Q. SALMON 33.99

Grilled fresh wild Coho Salmon\*, topped with a black cherry b.b.q. sauce & aioli.

### AHITUNA 34.99

Sushi grade Ahi Tuna\* prepared with a light sesame seed and black peppercorn crust. Served with a side of rice wine soy sauce & wasabi.

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, LAMB, FISH, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS.

CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

# SIDES

FRIES 6.99 STEAMED RICE 4.99

PASTA SALAD 5.99 CHIPS & SALSA 7.99

SAUTÉED VEGETABLES 7.99 CHIPS & GUACAMOLE 11.99

FRESH FRUIT 6.99 / 8.99 GUACAMOLE (2 oz) 2.99

CHILE VERDE (CUP) 6.99 ONION RINGS 11.99

CROSTINI & MARINARA 6.99 WING VEGGIES 8.99

CELERY, CARROT, JICAMA

# **DESSERTS**

SALTED CARAMEL CHEESECAKE 11.99 OREO CREAM CAKE 11.99
W/PRETZEL CRUST

TIRAMISU 11.99 BREAD PUDDING 11.99

FUDGE BROWNIE 11.99 CHOCOLATE PORCUPINE 11.99
W/VANILLA BEAN ICE CREAM W/VANILLA BEAN ICE CREAM

PECAN CARROT CAKE 11.99 CRÈME BRÛLÉE 11.99

VANILLA BEAN ICE CREAM 6.99
W/Fresh Fruit or Chocolate Sauce

# BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, DR PEPPER, LEMONADE, ICED TEA

ORANGE JUICE, GRAPEFRUIT,
PINEAPPLE, CRANBERRY, APPLE, V8

COFFEE, HOT TEA, HOT COCOA

ESPRESSO(DBL.) • LATTE • CAPPUCCINO • MOCHA • CHAI TEA

### ASK YOUR SERVER ABOUT A GROWLER TO GO

 $\cdot$  20% gratuity will be added for groups of 10 or more  $\cdot$ 

