

# DINNER MENU

# AHI SPRING ROLLS 20.99

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 14.99

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 2.99

#### **RED PEPPER HUMMUS** 16.99

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

### ARTICHOKE CHEESE DIP 16.99

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

# HOT WINGS 19.99

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 \$13.99

#### 1/2 DOZEN \$15.55

#### NACHOS 17.99

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 2.99

#### CALAMARI 18.99

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

# BEER BATTERED SHRIMP 18.99

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

# SOUPS

SOUP OF THE DAY CUP 5.99 • BOWL 7.99

# SALADS

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

# HOUSE REG • 18.99 FULL • 20.99

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

### ORIENTAL REG • 18.99 FULL • 20.99

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

### BAJA REG • 21.99 FULL • 24.99

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 • 18.99 FULL • 20.99 Hearts of romaine and spiked garlic croutons tossed with spicy Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

### SOUTHWESTERN REG • 18.99 FULL • 20.99

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

# AHI REG • 24.99 FULL • 27.99

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 19.99

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 18.99

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 19.99

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

# LEMON PEPPER SALMON 23.99

Seared lemon pepper Coho Salmon\* with chipotle aioli, red onion & Cabbage on a sourdough or spent-grain bun. **ITALIAN CHICKEN SUB** 19.99 Grilled chicken topped with mozzarella, roasted

tomatoes, pepperoni, and ranch. Served on a toasted baguette.

### BIG COTTONWOOD BURGER 19.99

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 19.99

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

# VEGGIEBURGER 18.99

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

# ΡΙΖΖΑ

### B.B.Q. CHICKEN 19.99

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

#### PEPPERONI 19.99

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

#### THAI CHICKEN 19.99

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

# ROASTED VEGGIE FLAT BREAD 18.99

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

# VEGETABLE 19.99

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

#### FOUR CHEESE 17.99

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

# SHRIMP MARGHERITA 21.99

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

#### GREEK 20.99

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

8.99 • SUB SHRIMP 4.99

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, 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

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

23.99

28.99

25.99

THAI CHICKEN

SHRIMP CURRY

CAJUN CHICKEN ALFREDO

# PASTA

ADD CHICKEN 4.99 • ADD SALMON 3.99 • ADD SHRIMP

#### TEQUILA LIME CHICKEN 23.99

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 28.99

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 23.99

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

# CANYON FAVORITES

### WAHOO FISH TACOS 23.99

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 21.99

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 21.99

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 29.99

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 21.99

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 19.99

Black beans, roasted bell peppers, onions, cilantro & scallions, smothered in cheddarjack cheese. Topped with guacamole, sour cream & salsa. WITH CHICKEN 21.99

# 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 45.99

Grilled filet mignon\* with bacon - shallot gorgonzola. Topped with a balsamic reduction.

# BABY BACK RIBS 33.99

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 36.99

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

# AHI TUNA 39.<mark>99</mark>

Sushi grade Ahi Tuna<sup>\*</sup> 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 7.99 ST PASTA SALAD 6.99 CH SAUTÉED VEGETABLES 8.99 CHIPS

FRESH FRUIT 7.99 / 9.99

CHILE VERDE (CUP) 8.99

CROSTINI & MARINARA 7.99

STEAMED RICE 4.99

CHIPS & SALSA 8.99

CHIPS & GUACAMOLE 12.99

GUACAMOLE (2 oz) 3.99

ONION RINGS 16.99

WING VEGGIES 10.99 Celery, Carrot, Jicama

# DESSERTS

SALTED CARAMEL CHEESECAKE 12.99 OREO CREAM CAKE 13.99

13.99

TIRAMISU 13.99 BREAD PUDDING 12.99

FUDGE BROWNIE12.99W/vanillaBean Ice Cream

PECAN CARROT CAKE

CRÈM<mark>E BRÛL</mark>ÉE 12.99

W/VANILLA BEAN ICE CREAM

13.99

CHOCOLATE PORCUPINE

VANILLA BEAN ICE CREAM 8.99 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  $\cdot$ 

