

CANYON GRILLE

Dinner Menu

STARTERS

Wagyu Sliders 15 H

Three mini beef burger sliders, thousand island dressing, pickles, grilled onions, cheddar cheese, shaved iceberg lettuce, toasted mini brioche buns

Fairway Chicken Wings 13 GF/H

Eight deep fried Chicken Wings tossed in your choice of Sauce

Hot Buffalo ~ BBQ ~ Teriyaki ~ Lemon Caper Parmesan

Served with Ranch or Bleu Cheese Dressing

Crispy Brussel Sprouts 10 GF/H

Deep Fried Brussel Sprouts tossed with Applewood Smoked Bacon and a Balsamic Reduction

Deviled Eggs 8 GF/H

Four Egg Halves with Cream Yolk filling topped with Truffle Chive and Black Pepper Sauce

Roasted Vegetable & Fresh Mozzarella Flatbread 12

crispy flatbread, roasted zucchini, red bell peppers, basil, fresh tomato, mozzarella and parmesan cheese

GRILLE SOUP & SALADS

Housemade Soup of the Day

Cup 3.25 Bowl 4.25

House Salad 6

Mixed Greens, Cherry Tomatoes and Cucumbers

Caesar Salad 10

Crisp Romaine Lettuce tossed with Parmesan Cheese, Crunchy Croutons and our Housemade Caesar Dressing

Classic Cobb Salad 15

Crisp Romaine & Iceberg Lettuce, Bleu Cheese, Diced Grilled Chicken Breast, Tomatoes, Applewood Smoked Bacon tossed with housemade Italian & Bleu Cheese dressing, topped with sliced Hard Boiled Egg and Avocado

Southwest Salad 10

Mixed Greens with Diced Tomato, Roasted Corn, Black Beans, Red Onions and Avocados tossed with our Signature Chipotle Dressing and topped with Tortilla Chips

Dove Signature Salad 12

Mixed Greens, Candied Walnuts, Dried Cranberries, Diced Apples, Strawberries, Red Onions, Cucumbers. Diced Tomatoes and Avocado Tossed in our Housemade Red Wine Vinaigrette

Add Protein

Grilled Chicken 6 ~ Sautéed Shrimp 10

Grilled Salmon 10 ~ Flat Iron Steak 12

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BURGERS & ENTREES

ALL ENTREE ITEMS COME WITH A SIDE SALAD OR SOUP

Dove Burger 14

Half pound grass fed beef patty on a Toasted Brioche Bun topped with Lettuce, Tomato, Red Onion and Thousand Island Dressing with choice of side

Pub Burger 18

Half pound all beef burger patty on a Toasted Brioche Bun, aged cheddar cheese, avocado, Applewood Smoked Bacon, Chipotle Thousand Island with choice of side

**Pan Seared Chicken Piccata 24*

Parmesan and Panko Crusted Chicken Breast topped with Mushroom and Lemon Caper Sauce Served with Butter Linguini and Seasonal Vegetables

**Chicken Marsala 24*

Moonlight Mushrooms sautéed with Marsala served with Roasted Fingerling Potatoes and Seasonal Vegetables

**Shrimp Diavolo Pasta 26*

Gulf Shrimp Sautéed with Spicy Diavolo Sauce on a bed of Linguini

**Prime Tomahawk Pork Chop 30*

14 oz. Pork Chop with a Three Wild Mushroom Sauce (Domestic, Shitake, Oyster) Horseradish Mashed Potatoes and Seasonal Vegetables

**Pistachio Crusted Halibut 24*

8 oz. Halibut with a Pistachio Crust and Meyer Lemon Burre Blanc served with Roasted Fingerling Potatoes and Seasonal Vegetables

**Filet Mignon and Garlic Frits 36 GF*

8oz. Center Cut Filet Mignon Grilled Served with crispy Garlic French Fries, Seasonal Vegetables and topped with Herb Butter

Add Shrimp 6

**Jack's Favorite New York Steak 48*

14 oz. Prime New York Steak topped with a Green Peppercorn Sauce served with Horseradish Mashed Potatoes and Seasonal Vegetables

Add Shrimp 6

DESSERT

Please ask your server for today's selection

GF GLUTEN-FREE DISHES H 1/2 OFF DURING HAPPY HOUR

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS

HAPPY HOUR PRICING NOT VALID FOR TO GO ORDERS
+SUBJECT TO SERVICE CHARGE AND TAX

