

Saturday Menu

Starts

TOMATO SOUP	Cup \$4	Bowl \$6
CHEF'S SELECTION SOUP	Cup \$4	Bowl \$6
TRUFFLE FRENCH FRIES		\$6
<i>Tomato Relish and Three Onion Dip</i>		
SWEET POTATO FRIES		\$7
<i>Served with Bacon-Cilantro Dipping Sauce</i>		
HOUSEMADE POTATO CHIPS		\$1.5
SWEET POTATO TATER TOTS		\$5
CALIFORNIA CAPRESE		\$11
<i>Fresh Mozzarella, Purple Basil, Tomato, Avocado, Red Pepper Pesto, Pine Nuts & Balsamic Glaze</i>		
Recommended Pairing		
2009 Hess Collection Chardonnay \$11.5		
FRIED CALAMARI		\$9
<i>Panko Crusted with Cilantro Bacon Aioli and Sweet Chili Sauce</i>		
AHI WRAPS		\$11
<i>Four Wraps Made of Butter Lettuce, Seaweed Salad, Avocado and Wasabi Aioli, Soy Dipping Sauce</i>		
Recommended Pairing		
2009 Hess Alomi Sauvignon Blanc \$11		
2009 Robert Hall Paso Robles Viognier \$9		
FRIED OKRA		\$8
<i>Served with Honey Mustard and Chipotle Sour Cream</i>		
WHITE BEAN HUMMUS		\$9
<i>Chef Choice Hummus, Tapenade, Flatbread, Roasted Garlic</i>		
Recommended Pairing		
Mumm Napa Cuvee Sparkling Wine \$8		
SQUASH BLOSSOM QUESADILLA		\$9
<i>Squash Blossoms, Fire Roasted Poblano Chile's, House Salsa and Chipotle Sour Cream</i>		
STEAK QUESADILLA		\$10
<i>Grilled Steak, Jack Cheese, Avocado & Salsa</i>		

Salads

CANYONS SALAD		\$7
<i>Cucumber, Tomato, Feta Cheese, Pine Nuts, and Red Wine Vinaigrette</i>		
Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7		
CAESAR SALAD		\$9
<i>Romaine Lettuce, Garlic Croutons, Grana Padano and Sliced Strawberries</i>		
Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7		
WILD ARUGULA SALAD		\$13
<i>Poached Pears, Candied Walnuts, Blue Cheese, Dried Cranberries, Tart Cherries and Balsamic Glazed Certified Angus Beef Skirtsteak</i>		
Recommended Pairing 2007 Domaine Carneros Pinot Noir \$12		

Canyons Favorites

WILD BOAR BURGER		\$11
<i>House Made Wild Boar Pattie, Applewood Bacon, Fried Egg, Aged White Cheddar & Honey Mustard</i>		
Recommended Pairing - IPA Stone \$7		
BISON BURGER		\$13
<i>House Made Durham Bison Pattie, Beer Braised Onions, Mushrooms, Danish Blue Cheese & BBQ Sauce</i>		
Recommended Pairing - Bass Ale \$7		
BBQ SHORT RIB SLIDER		\$11
<i>BBQ Pulled Short Rib, Cole Slaw & Smoked Jack Cheese</i>		
Recommended Pairing		
2007 Robert Hall Central Coast Rhone de Robles \$9		
FRIED OYSTER PO BOY		\$13
<i>Buttermilk Oysters, Butter Lettuce, Tomatoes, Pickles, Red Onion and Lemon Caper Aioli</i>		
Recommended Pairing: 2009 Irony Napa Chardonnay \$9		
FISH & CHIPS		\$13
<i>Beer Battered Snapper & Lemon Caper Aioli</i>		
Recommended Pairing - Heineken \$7		
BEER BATTERED FISH TACOS		\$12
<i>Beer Battered Red Snapper, Shredded Red Cabbage, Pico de Gallo, Shredded Cheese, Roasted Salsa & Chipotle Sour Cream</i>		
Recommended Pairing - Corona \$6.5		
BRAISED SHORT RIB TACO		\$11
Recommended Pairing - Stella \$7		
CHEESEBURGER		\$9
<i>1/3 Pound Certified Angus Beef, Lettuce, Tomato, NY White Cheddar, Pickle</i>		
KOBE BEEF SLIDERS		\$11
<i>Lettuce, Pickle, Tomato, Onion, Mayo, Spicy Ketchup, Smoked Cheddar on a Brioche Bun</i>		
Recommended Pairing		
2007 Liberty School Paso Robles Cabernet Sauvignon \$9		
Bass Ale \$7		
GRILLED CHICKEN SANDWICH		\$11
<i>Chicken Breast, Lettuce, Toamto, Swiss Cheese and Basil Mayonnaise</i>		
Avocado Add \$1, Bacon Add \$2		
WIDE OPEN ALBACORE TUNA SANDWICH		\$11
<i>Roasted Peppers, Lemon Aioli, Avocado & Crispy Capers</i>		
Melted Swiss Cheese Add \$2		
GINGER GLAZED SALMON		\$14
<i>Broiled Salmon, Stir Fry Vegetables and Almond Sesame Rice</i>		
Substitute Chicken \$12		
Recommended Pairing		
2010 King Estate Oregon Pinot Gris \$10		
2009 Hess Collection Chardonnay \$11.5		
MUSSLES & FRIES		\$13
<i>Beer Steamed Mussels, Chorizo, Cilantro, Garlic, Chipotle Red Pepper Aioli and Served with Parmesan Truffle Fries Fontina, Swiss and Cheddar Cheese</i>		
Recommended Pairing		
2009 Robert Hall Paso Robles Viognier \$9		
GRILLED CHEESE AND TOMATO SOUP		\$10
<i>Fontina, Swiss and Cheddar Cheese</i>		
SAUSAGE & HASH		\$13
<i>California Artisanal Sausage, Fingerling Potatoes w/ Peppers & Onions, Parmesan and 2 Fried Eggs</i>		
Recommended Pairing - Karl Strauss Octoberfest \$7		



EXECUTIVE CHEF: DANIEL PUNDIK