

# CANYON CREEK®

## DINNER MENU 1 - \$45

### STARTERS (CHOOSE ONE)

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#### SEASONAL SOUP

Made in-house by our chefs

#### CAESAR SALAD

Chopped romaine, applewood smoked bacon, croutons, shaved Parmesan, with house-made garlic dressing

#### GARDEN SALAD [GF]

Fresh greens, julienned vegetables, grape tomatoes, with sherry vinaigrette

### MAINS (CHOOSE ONE)

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Add an Atlantic lobster tail to any entrée for 12.99

#### PRIME RIB

A 10oz slow roasted cut, served with cabernet jus, horseradish sour cream and your choice of one side: seasonal vegetables / basmati rice / loaded baked potato / russet potato mash / skinny fries

#### HUNTER CHICKEN

Pan seared and oven roasted double chicken breast, mushroom truffle sauce, roasted grape tomatoes, with russet potato mash

#### GARLIC SHRIMP RAVIOLI

Ricotta ravioli, confit bell pepper, onion, beurre blanc, Parmesan, chives, crispy capers

#### CHIPOTLE SIRLOIN [GF]

7oz chipotle marinated top sirloin, goat cheese butter, seasonal vegetables, russet potato mash

### DESSERT (CHOOSE ONE)

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#### SEASONAL CRÈME BRÛLÉE

Creamy custard with a caramelized sugar crust

Ask your server if today's flavour is [GF]

#### DOUBLE CHOCOLATE BROWNIE

Dark and white chocolate brownie, ganache fudge, vanilla bean ice cream

#### APPLE CRUMBLE

Spy apple compote, cinnamon, salted caramel, rolled oats, vanilla bean ice cream

## DINNER MENU 2 - \$55

### STARTERS (CHOOSE ONE)

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#### SEASONAL SOUP

Made in-house by our chefs

#### CAESAR SALAD

Chopped romaine, applewood smoked bacon, croutons, shaved Parmesan, with house-made garlic dressing

#### GARDEN SALAD [GF]

Fresh greens, julienned vegetables, grape tomatoes, with sherry vinaigrette

### MAINS (CHOOSE ONE)

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#### PRIME RIB

A 10oz slow roasted cut, served with cabernet jus, horseradish sour cream and your choice of one side: seasonal vegetables / basmati rice / loaded baked potato / russet potato mash / skinny fries

#### HUNTER CHICKEN

Pan seared and oven roasted double chicken breast, mushroom truffle sauce, roasted grape tomatoes, with russet potato mash

#### PEPPERCORN NEW YORK [GF]

11oz New York striploin, brandy peppercorn demi-glace, seasonal vegetables, russet potato mash

#### PAN ROASTED ATLANTIC SALMON

Smoked cauliflower purée, succotash, kale, fingerling potatoes, dill, capers, beurre blanc

#### MUSHROOM NEW YORK

11oz New York striploin, sautéed mushrooms, roasted garlic hollandaise, seasonal vegetables, russet potato mash

### DESSERT (CHOOSE ONE)

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#### SEASONAL CRÈME BRÛLÉE

Creamy custard with a caramelized sugar crust

Ask your server if today's flavour is [GF]

#### DOUBLE CHOCOLATE BROWNIE

Dark and white chocolate brownie, ganache fudge, vanilla bean ice cream

#### APPLE CRUMBLE

Spy apple compote, cinnamon, salted caramel, rolled oats, vanilla bean ice cream

# CANYON CREEK®

## COCKTAIL HOUR

### APPETIZER PLATTERS

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Each platter is designed as snack-sized for 10 people

#### ASIAN NACHOS 29.95

Crisp wontons, roasted Thai chicken, julienned vegetables, monterey jack and cheddar, with sesame glaze and lime sour cream

#### COCONUT SHRIMP 28.90

With horseradish Dijon marmalade

#### CALAMARI FRITTI 29.70

A long time Canyon favourite, with jalapeño, julienned bell pepper, onion, sundried tomato aioli

#### CANYON DIP 29.70

Spinach, mozzarella, feta, Parmesan, artichoke hearts, caramelized onions, roasted garlic, hand cut corn chips, roasted tomato salsa

#### PRIME RIB SLIDERS 49.95

Our signature Prime rib, thinly sliced on fresh baked buns, cabernet jus, horseradish sour cream

### ACCOMPANIMENTS

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For the table

#### SAUTÉED ONIONS 3.95

#### ROASTED GARLIC MUSHROOMS 3.95

#### GARLIC BUTTER SHRIMP 7.95

### WELCOME COCKTAILS

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#### MOSCOW MULE (1.5oz) 10.50

Absolut Vodka, fresh lime, ginger beer

#### TOP SHELF MARGARITA (2oz) 11.00

Hornitos Black Barrel Anejo Tequila, fresh lime juice, agave syrup

### WINE & SPARKLING

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By the glass

#### SERENISSMA PROSECCO (5oz) 9.95

#### CABERT PINOT GRIGIO

5oz 10.20 8oz 15.20 10oz 18.50

#### COLUMBIA CREST CABERNET SAUVIGNON

5oz 10.20 8oz 15.20 10oz 19.00

### BY THE BOTTLE

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#### WHITE WINE

#### IRONSTONE CHARDONNAY 52

#### MISSION HILL PINOT GRIS 55

#### RED WINE

#### CANYON ROAD MERLOT 42

#### CHATEAU ST. JEAN CABERNET SAUVIGNON 55

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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. No substitutions. While supplies last. Taxes not included.

GTA PARTY-PACKAGE 08-21