



Appetizers and Soups

Bacon Wrapped Dates \$7

Fresh goat cheese, petite salad w/crisp potatoes

Thai Beef \$10

Charred Steak over tomato, cucumber, red onions, cilantro, Lime chili glaze

Elk Sliders \$11

two elk patties topped with pepperjack, potato strings, sriracha ranch

Shredded Chicken Quesadilla \$10

chili seasoned chicken, cheddar cheese, tomato, green onion, olive, jalapeno, salsa, sour cream

Cajun Potato Chips \$7

Our house made cajun spice, bleu cheese, green onions, garlic

Ginger Beef & Broccoli "Fried Rice" \$7

Seared beef, toasted almonds, broccoli, green onions, rice

Crab Cake \$12

Seared crab, Absolute Vodka rosa aioli, petite salad

Pastrami Reuben Sliders \$9

Sauerkraut, Russian dressing, potato chips

Lamb Meatball \$10

Sun dried tomatoes, artichokes, garlic, red-white rice

Scampi Citron \$12

Grated lime, lemon, orange zest, angel hair pasta, cream, garlic

Crispy Shrimp Lumpia \$9

3 fried shrimp spring rolls, soy, lime, onion

Soups & Salads

House Chicken Noodle Soup \$7

Chicken, cilantro, green onion, mushroom, ginger, soy, sherry

The Classic Iceberg Wedge \$7

Iceberg lettuce, chunks of bleu cheese, wedge tomato, smoked bacon

Sesame Chicken Salad \$7

Chicken, cabbage, carrots, radishes, green onions, cilantro, sweet sesame dressing

Idaho Caesar \$8

Tossed w/fried potato strings, crisp bacon, smoked trout

Caesar Salad \$6 anchovies on request

Romaine, garlic, parmesan, toasted croutons

Cajun Shrimp Cobb \$10

Cajun shrimp, hard boiled egg, avocado, shredded cheddar, tomatoes, olives, bacon

Handhelds

Served with choice of French fries, sweet potato fries, onion rings

CC Cheese Burger \$11

1/2 lb. grilled Idaho beef, two slices of cheese, lettuce, tomato, onion, pickle

Roast Beef Melt \$14

Peppered beef, onion, mushroom, provolone

Black & Bleu Burger \$13

1/2 lb. blackened burger, crisp bacon, bleu cheese, crispy shoestring onions

Buffalo Chicken Sandwich \$12

Fried chicken breast, tossed in Buffalo Sauce, Spicy cole slaw

Spicy-Hot Burger \$13

1/2 lb. Burger with Cajun Roasted onions, mushrooms ghost pepper cheese



Your choice of one accompaniment:

baked potato, vegetable rice pilaf, French fries, garlic tossed mushrooms, herb mashed potatoes, steamed broccoli with garlic butter, bleu cheese gratin potato

Loaded baked or mashed add \$1

Additional Sides \$4 Asparagus \$8 Add Shrimp \$7

Add house salad, small wedge or Caesar Salad \$4

Noodles & Rice

Smoked Salmon Tortellini \$16

tomatoes, artichokes, spinach

Blackened Chicken Alfredo \$16

broccoli, parmesan penne pasta in a creamy Alfredo sauce

Crab "Chitarra" Spaghetti \$18

Steamed crab, tomatoes, basil, olive oil

Chicken Carbonara \$17

sautéed chicken breast, green peas, bacon, mushrooms over shell pasta

Pad Thai Chicken & Shrimp \$13/\$17

Thai basil, garlic, peppers, sweet chili butter

Entrées

Canyon Crest is proud to serve only Prime grade Corn fed beef from the Stockyard farms in Colorado and the Mid West

Steak Additions crab/asparagus \$15, Bleu Cheese \$6, Port/B.Pepper Sauce \$3

All of our ala carte steaks come with sauteed mushrooms, onions, herb garlic butter

Bone in Ribeye, 16oz \$46

Short bone ribeye steak

Grilled Pacific Salmon \$23

Potato Pinenut Ravioli

Top Sirloin, 10 oz. \$23

Baked Trout Filet \$19

Crushed almond, lemon garlic butter

New York Strip, 14 oz \$40

Country Fried "top" Sirloin Steak \$20

6 oz. with mashed potatoes, bacon white gravy

Filet Mignon, 8 oz \$40

Orange Quail \$21

Two grilled quail, orange glaze, broc fried rice, apricot chutney

Surf & Turf

Grilled sirloin, tequila/lime shrimp, bell peppers, onions

5 oz. prime grilled top sirloin \$23

10 oz. prime grilled top sirloin \$30

Slow-Cooked Pork Shank \$19

Guinness® BBQ baked beans

Warning: Eating raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% gratuity will be added to parties of eight or more. February 22, 2019 Chef Richard Berger, Sous Chef Adam Casel and Restaurant Manager Phillip Hall