



## 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*

### Sesame Chicken Salad \$7

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

### Pastrami Reuben Sliders \$10

*Sauerkraut, Russian dressing, potato chips*

### Lamb Meatball \$10

*Basmati-red rice, coconut milk, lime, cilantro, raisin, almonds*

### Scampi Citron \$12

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

## 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*

### Lobster Bisque \$8

*Brandy, Cream Sherry, aromatics, steamed crab*

### 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*

### Black & Bleu Burger \$13

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

### Spicy-Hot Burger \$13

### Roast Beef Melt \$14

*Peppered beef, peppers, grilled onions, pepperjack cheese*

### Buffalo Chicken Sandwich \$12

*Fried chicken breast, tossed in Buffalo Sauce, Spicy cole slaw, tomatoes, Romaine*

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*

**Potato & Pinenut Ravioli \$16**

*Seared beef, shrimp, asparagus, sun-dried tomato*

**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, celery root, port-shallot aioli*

**Orange Quail \$21**

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

**Baked Trout Filet \$19**

*Crushed almond, lemon garlic butter*

**Grilled Double Cut Pork Chop, 14oz \$20**

*Red wine huckleberry sauce, candied Cajun carrots*

**Country Fried "top" Sirloin Steak \$20**

*6 oz. with mashed potatoes, bacon white gravy*

**Top Sirloin, 10 oz. \$23**

**New York Strip, 14 oz \$40**

**Surf & Turf**

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

**Filet Mignon, 8 oz \$40**

*5 oz. prime grilled top sirloin \$23*

*10 oz. prime grilled top sirloin \$30*

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. December 20, 2018 Chef Richard Berger, Sous Chef Adam Casel and Restaurant Manager Phillip Hall