



Canyon Crest

DINING EVENT CENTER

Appetizers

Bacon Wrapped Dates \$7

Petite salad w/crisp potato

Ginger Beef & Broccoli "Fried Rice" \$7

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

Crab Mac N' Cheese \$13

Peas, broccoli, cheddar

Cajun Potato Chips \$7

Bleu cheese crumbs, garlic

Caesar Salad \$4/\$6

Romaine lettuce, garlic, parmesan, toasted croutons

Crispy Fried Green Beans \$8

Avocado Ranch

Chinese Chicken Noodle Soup \$7

chicken, cilantro, green onions, mushroom, chili, sake

Classic Iceberg Wedge \$4/\$7

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

Café \$8.95

Chicken Cobb Salad

Cheddar, Provolone, tomato, black olives, hard-boiled egg, smoked bacon

Triple Turkey Bacon Club

Sourdough, tomatoes, lettuce, red onions choice of accompaniment

Chicken and Broccoli Alfredo

Penne Pasta, spicy parmesan cream

Buttermilk Chicken Strips

Over Buffalo cheese fries with green onions

Sesame Chicken Salad

Chicken, carrots, cabbage, romaine, spinach, sesame dressing

Pastrami Reuben Sliders

Sauerkraut, Russian dressing, potato chips

BLT-O Sliders

6 slices Falls Brand bacon, lettuce, tomato, red onion, sriracha ranch, choice of accompaniment

Roast Beef Hoagie

Onions, mushrooms, provolone cheese

Burgers, etc.

Sandwiches served with choice of french fries, sweet potato fries, onion rings, side salad, cup of soup

Thai Beef Salad \$13

Thin sliced sirloin, char-grilled, over mixed lettuce, cucumbers, tomato, red onion, sweet chili vinaigrette

CC 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

Bacon Avocado Burger \$13

1/2 lb. burger, crisp bacon, provolone cheese

BBQ Meatloaf Sandwich \$13

bbq bacon, cheddar, crispy onions

Spicy-Hot Burger \$13

1/2 lb. burger, Cajun roasted mushrooms, onions, ghost pepper cheese

Spaghetti \$14

Shrimp, asparagus, spinach, marinara, parmesan

Fish & Chips \$12

Cod served with fries, lemon, tartar sauce

Cajun Shrimp Caesar \$12

Bleu cheese, avocado

Prime Grilled Top Sirloin \$25

Bleu cheese gratin potatoes, garlic tossed broccoli

Baked Trout Filet \$19

Crushed almond, lemon garlic butter, sauteed spinach

Pad Thai \$13

Basil, garlic, peppers, sweet chili butter, chicken, shrimp

Sandwich/Salad/Soup Combo \$12

1/2 sandwich of the day, cup of soup, choice of house salad

Buffalo Chicken Sandwich \$12

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

BBQ Carnita, Walla-Walla Onion Wrap \$13

Red pepper, tortilla, romaine, tomatoes, cheese, spicy BBQ vinaigrette

Pasta Al-Forno \$13

Chicken, shell pasta, garlic, peas, fried egg

Warning: Eating raw or undercooked meat, poultry, eggs, seafood, or shell fish may increase your risk of food borne illness, especially if you have certain medical conditions. August 23, 2019

Chef Richard Berger, Sous Chef Salamon Matthews, Sous Chef Keri Hernandez, Restaurant Manager Phillip Hall and Tiffany Ward AGM