



STARTERS

Jumbo Shrimp Cocktail – Cilantro Lime Sauce – 15

Chicken Quesadilla – Chicken, Jack & Cheddar Cheeses, Flour Tortilla & Salsa – 11
Add Guacamole – 3

Crispy Wings – 1 lb of Wings with choice of BBQ, Hot, Medium or Mild Sauce – 13

Bruschetta – Roma Tomatoes, Roasted Garlic & Shallots, Buffalo Mozzarella, Balsamic, Parmesan Toast – 9

Ahi Crudo – Seared Sashimi Grade Tuna, Arugula, Sesame Seeds, Capers, Citrus Vinaigrette, Sriracha, Crispy Chinese Noodles – 15

FRESH GREENS AND SOUPS

Add Chicken 5, Shrimp 6, Steak 9, or Salmon 9 to any salad.

Kokopelli Berry – Spring Mix, Fresh Strawberries, Bacon, Roasted Beets, Candied Pecans, Goat Cheese, Raspberry Vinaigrette – 12

Wedge – Gorgonzola, Tomato, Bermuda Onion, Bacon Bits, Bib Lettuce, Bleu Cheese Dressing – 10

Ahi Tuna – Seared Sashimi Grade Tuna, Heirloom Tomatoes, Cucumber, Romaine, Queen Olives, Onions, Fresh Herbs, Champagne Vinaigrette – 17

Bang-Bang Shrimp Caesar – Shrimp, Romaine, Romano Cheese, Garlic Croutons, Caesar Dressing – 9

Beet & Goat Cheese – Red & Golden Beets, Balsamic, Olive Oil, Mixed Greens, Candied Pecans – 12

Cobb Salad – Iceberg Lettuce, Bacon Bits, Tomato, Carrots, Avocado, Onion, Gorgonzola, Egg, Croutons – 12

Tortilla Soup – Cup 5 Bowl 7

PASTA

Served with Parmesan Garlic Crostini
All Pastas available with Chicken 5, Shrimp 6, Steak 9, Salmon 9

Fettuccine Alfredo – with Parmesan Cream Sauce – 13

Pasta Carbonara – Spaghetti with Smoked Bacon, Green Peas, and a Garlic, Parmesan Cream Sauce – 16

Creamy Pesto – Fettuccini Pasta, Creamy Pesto Sauce, Mushrooms, Blistered Tomatoes – 15

Tri Color Tortellini – Stuffed with Parmesan and Ricotta, Blush Cream Sauce, Fresh Herbs – 13

ENTREES

Filet Mignon – 8 oz Center Cut Angus Beef Filet. Served with Wild Mushroom Risotto and Burgundy Wine Reduction – 36

Pork Osso Bucco – Braised Pork. Finished with a Cremini Mushroom Marsala Sauce. Served with Creamy Mashed Potatoes and Fresh Vegetables – 26

Half Roasted Chicken – Roasted with fresh herbs and olive oil. Served with Creamy Mashed Potatoes, Fresh Vegetables and Grilled Lemon – 18

Baby Back Ribs – Cola Braised, Smokey BBQ Sauce, served with French Fries and Coleslaw.
Half Rack – 16 Full Rack – 31

Gold Canyon Burger – ½ lb Angus Beef, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Caramelized Onion. Served on Brioche Bun with side of French Fries – 13

Alaskan Salmon – 8 oz Herb Crusted Filet. Served with Creamy Mashed Potatoes and Fresh Vegetable, Citrus Beurre Blanc – 23

Jumbo Scallops – Lightly Blackened and topped with Lemon Butter Sauce. Served with Citrus Caper Risotto and Fresh Vegetables – 28

Mahi-Mahi Tacos – Three Cajun Mahi-Mahi Filets, Cabbage, Fresh Pico, Guacamole, Chipotle Crema, Cotija Cheese. Served with Coleslaw or French Fries – 14

Australian Rack of Lamb – Sweet Mustard and Herb Crusted. Served with Mashed Potatoes and Fresh Vegetables – 32

SIDES

Parmesan Fries with Truffle Oil - 5

French Fries - 4

Seasonal Fruit Cup - 4

Whipped Buttered Mashed Potatoes - 5

Seasonal Vegetable - 5

Crispy Sweet Potato Waffle Fries - 5

Beer Battered Crispy Onion Rings - 5

House Salad - Spring Mix, Carrots, Shaved Bermuda Onion, Grape Tomatoes - 5

Caesar Salad - Romaine Hearts, Classic Caesar Dressing, Garlic Croutons, Shaved Parmesan - 5

Our wine list is presented in progressive format from lighter to fuller intensity within each section to assist you in your selection.

BUBBLES

Ruffino, Prosecco – Veneto, Italy	8	35
Perrier Jouet, Brut, “Grand” – Champagne, France		80
Opera Prima (Available as a Bellini or Mimosa for \$2 more)	7	30

WHITES

Chateau Ste. Michelle, Riesling – Columbia Valley, Washington Ripe peach & juicy pear with subtle mineral notes	8	31
Ruffino, Pinot Grigio, “Lumia” – Friuli, Italy Elegant minerality with hints of pears & green apples	8	32
Pighin Pinot Grigio – Friuli, Italy Fruity and floral with banana, pineapple, and wisteria flowers on the nose. Persistent, with excellent body and balance on the palate.		41
Conundrum White Blend – California Hint of oak that plays with flavors of peach, apple and citrus. The long finish will leave you longing for another glass.	10	36
Kendall-Jackson, Chardonnay, “Vintner’s Reserve” – California Layered aromas of green apples, peaches, honey & vanilla	9	34
Cakebread Chardonnay – Napa Valley, California Creamy golden apple, Asian pear and honeydew with complimentary coconut and sweet oak scents. Fresh and lively on the palate with rich citrus, apple, melon and tropical fruits.		60
Rombauer Vineyards Chardonnay – Carneros, California Juicy peaches, pineapples and lime greet the nose, followed by vanilla and cedar. Silky palate, with soft spice, vanilla, nectarines marking the finish mouth watering acidity.		60
Jordan, Chardonnay – Russian River Valley, California A creamy palate complemented by ample acidity supports flavors of Fuji apple, pineapple and Meyer lemon		55

REDS

Mark West, Pinot Noir – Acampo, California Smooth, easy drinking Pinot Noir with notes of rich berry flavors and subtle oak.	8	33
Laetitia, Pinot Noir, “Estate” – Central Coast, California Ripe plum and blackberry aromatics with hints of framboise and chocolate complete this elegant Pinot.		50
Hahn, Merlot – Central Coast, California Medium bodied Merlot with aromas of dark cherry and plum, with wisps of clove and black tea.	8	35
Ravenswood Zinfandel, “Old Vine” – Lodi, California Soft, round, spicy and jammy with voluptuous overtones of plums and berries.	8	36
Wild Horse Cabernet Sauvignon – Paso Robles, California Aromas and flavors of cherry, strawberry, cedar and clove, coupled with a lush mouthfeel yielding smooth tannins.	10	38
Emmolo Merlot, California Superbly rich fruit, soft tannins and dark color.		55
Conundrum Red Blend, California A rich, dark red, it offers aromas of ripe berries and plums, warmed by a hint of cocoa. Tannins are rounded out by the ripeness of the berries for a texturous but smooth mouth feel.		43
B.R. Cohn Gold Label Cabernet Sauvignon – Napa Valley, California Built for food! Classic Cabernet aromas of cassis and plum yield to black cherry and briar. Medium to full-bodied palate with rich plum and subtle tannins.		70
Silverado Vineyards Cabernet Sauvignon – Napa Valley, California Dark cranberry in color with a hint of baking spices on the nose.		110
Franciscan Magnificent Red Blend – Napa Valley, California The flavors are elegant and rich with cherry and blackberry fruit followed by fine, supple tannins and a velvety mouthfeel. Notes of cocoa, crème de cassis and black truffle complement to complex fruit. Delicious roundness and texture lead to a seamless finish.		65
Stag’s Leap Wine Cellars ‘Artemis’ Cabernet Sauvignon – Napa Valley, California Inviting aromas of red currant and cranberry mixed with hints of vanilla and dried herbs.		120
Chimney Rock Cabernet Sauvignon – Napa Valley, California Pure elegance on the a palate with the silkiest of tannins coated by lush mid-palate.		140
Justin Isosceles Reserve Red Blend – Paso Robles, California Intense cassis, black cherry and black plum notes, followed by sweet vanilla from the French oak barrels. Variable notes of cocoa, licorice.		185



DRINK FEATURE

Turtle Dove Martini Three Olives Cake Vodka, Hazelnut, Amaretto, Cream	12
Appletini Three Olives Vodka, Apple Pucker, Pineapple Juice	12
Lemon Drop Martini Three Olives Citrus Vodka, Sugar Rim	12
Jalapeno Watermelon Margarita Jalapeno Tequila, Fresh Watermelon	13
Chambord Margarita Jose Cuervo Tequila, Chambord, Orange Juice	13
Cadillac Margarita Jose Cuervo Gold Tequila, Conitreau, Sour Mix, Sugar Rim	13
Prickly Pear Margarita Jose Cuervo Tequila, Prickly Pear, Grand Marnier, Sugar Rim	11
Pomegranate Margarita Jose Cuervo Tequila, Campari, Pomegranate Juice	11
Blue Margarita Jose Cuervo Tequila, Blue Curacao, Sugar Rim	11
Moscow Mule Three Olives Vodka, Ginger Beer, Lime Juice (served in a copper mug)	12
Salty Dog Three Olives Vodka, Grapefruit Juice, Salted Rim	8

HAPPY HOUR
MONDAY-FRIDAY
3:00PM TO 5:00PM
House Wine...\$6
Domestic Draft Beer...\$4
Well Cocktails...\$6