



**DINNER APPETIZERS & STARTERS:**

- Shrimp Cocktail** - Jumbo Shrimp, Cilantro Lime Cocktail Sauce - **15**
- Ahi Crudo** - Seared Sashimi Grade Tuna, Arugula, Sesame Seeds, Capers, Citrus Vinaigrette, Sriracha, Crispy Chinese Noodles - **13**
- Bang-Bang Shrimp** - Crispy Shrimp tossed in a Sweet Chili Sauce, Spring Mix, Crispy Rice Noodles - **14**
- Chicken Quesadilla** - Pulled Chicken, Jack & Cheddar Cheeses, Peppers, Onions, Green Chili, Cilantro, Flour Tortilla, Fresh Pico de Gallo, Sour Cream & Salsa - **10** 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**
- Spinach & Artichoke Dip** - Served with Fried Pita Bread - **11**
- Chicken Tortilla Soup** - Cup - **5**      Bowl - **7**
- Hearty Bison Chili** -      Cup - **5**      Bowl - **7**

**GREENS:**

- Kokopelli Berry** - Spring Mix, Fresh Strawberries, Bacon, Roasted Beets, Candied Pecans, Gorgonzola, 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**
- Chicken Caesar** - Grilled Chicken Breast, Romaine, Romano Cheese, Garlic Croutons, Classic Caesar Dressing - **12**
- Bang-Bang Shrimp Caesar** - Crispy Cajun Shrimp tossed in a Sweet Chili Sauce, Romaine, Grape Tomato, Mild Yellow Pepper, Romano Cheese, Garlic Croutons, Classic Caesar Dressing - **17**
- Beet & Goat Cheese** - Red & Golden Beets, Balsamic, Olive Oil, Mixed Greens, Candied Pecans - **12**
- Cobb** - Bacon Bits, Tomato, Carrots, Avocado, Onion, Gorgonzola, Grilled Chicken, Egg, Croutons - **14**
- Beef Tenderloin** - Sweet Spring Mix, Filet Mignon, Candied Pecans, Bacon, Crumbled Goat Cheese, Dried Figs, Balsamic Vinaigrette - **19**

**PASTA: Served with Parmesan Garlic Crostini**

- Chicken Alfredo** - Chicken Breast, Parmesan, Cream, Herbs, Fettuccine Pasta - **17**
- Cavatappi Di Mare** - Green Lip Mussels, Pan Seared Jumbo Scallops, Colossal Shrimp, Tomato, Cream, Fresh Basil - **25**
- Salmon Pesto** - Creamy Pesto Sauce, Seared Salmon, Blistered Tomatoes, Cavatappi Pasta - **25**
- Bolognese** - Lightly Seasoned Pork & Veal, Homemade Tomato Sauce, Mirepoix, Fettucine Pasta - **20**
- Tri Color Tortellini** - Grilled Chicken, Parmesan, Ricotta, Mozzarella, Blush Cream Sauce, Herbs - **18**

**KOKOPELLI’S CLASSIC ENTREES: Served with Creamy Yukon Gold Mashed Potatoes and Seasonal Vegetables**

- Filet Mignon** - 8 oz. Center Cut Angus Beef Filet, Burgundy Wine Reduction - **36**
- Ribeye** - 16 oz. Char Crusted Angus Beef Ribeye, Demi Sauce, Shoestring Onions - **32**
- Veal Medallions** - 8 oz. Char Crusted, Port Caramelized Onion, Mushroom Marsala - **35**
- Pork Osso Bucco** - Cremini Mushroom Marsala Sauce - **25**
- Half Roasted Chicken** - Herb Olive Oil - **17**
- Baby Back Ribs** - Cola Braised, Smokey BBQ Sauce - Half rack - **16**      Full Rack - **30**
- “Wild Game”** - Inquire with your server about our Fresh Game Meats - **Mkt. Price \$\$**

**“Romantic Dinner for Two”** - Grilled Filet Mignon & Main Lobster Tail served with Vegetables & Mashed Potatoes, with choice of Side Salad or Cup of Soup to start. Choice of a bottle of House Red or White Wine, Dessert to share - **120**

- Gold Canyon Burger** - 1/2 lb. Angus Beef, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Onion - **13**
- BBQ Burger** - Angus Beef, Gruyere & Cheddar Cheese, Bacon, Onion Rings, BBQ Sauce, on Sourdough - **13**

**FRESH CATCH: Served with Wild Rice Pilaf and Seasonal Vegetables**

- Lobster Tail** - 8 oz. Canadian Cold Water, Drawn Butter, Meyer Lemon - **30**
- Alaskan Salmon** - 8 oz. Filet, Citrus, Beurre Blanc, Cucumber-Caper Relish - **23**
- Jumbo Scallops** - Lightly Blackened, Lemon Cream Sauce - **27**
- Seabass** - Pan Seared, Chimichurri Sauce - **25**
- Mahi-Mahi Tacos** - Three Cajun Mahi-Mahi Filets, Lime Cabbage, Fresh Pico, Guacamole, Chipotle Crema, Cotija Cheese - **13**

**SIDES:**

- Parmesan Fries with Truffle Oil** - **5**
- French Fries** - **3.50**
- 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**

Executive Chef - Sergio Perez  
Sous Chef - Ian McMillan

*Fall 2016*

\*These items may be served or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.