



LUNCH 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**

Nachos - Tortilla Chips, Jack & Cheddar Cheeses, Guacamole, Pico de Gallo, Bison Chili, Jalapenos, Black Olives, Salsa & Sour Cream - **10** Add Chicken - **5**

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, Fettuccine Pasta - **20**

Tri Color Tortellini - Grilled Chicken, Parmesan, Ricotta, Mozzarella, Blush Cream Sauce, Herbs - **18**

SANDWICHES & BURGERS: Served with Power Slaw

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**

Chipotle Chicken - Grilled Chicken, Bacon, Roasted Green Chili, Pepper Jack Cheese, Lettuce, Tomato, Grilled Red Onion, Chipotle Mayo on Ciabatta - **12**

Shrimp Po Boy - French Bread with Crispy Fried Shrimp, Creamy Coleslaw Lettuce, Tomato, Louisiana Style Remoulade - **16**

Tuna Salad - Albacore Tuna, Swiss Cheese, Lettuce, Tomato, Cranberries, Spiced Pecans on Multi Grain Wheat Bread - **11**

Sidewinder Club - Ham, Turkey, Bacon, Havarti & Cheddar Cheese, Mayo, Bib Lettuce, Tomato, Onion, on Sourdough - **12**

Reuben - Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island, on Marble Rye - **12**

BLTA - Smoked Bacon, Leaf Lettuce, Mayo, Tomato, Fresh Avocado, on Multi Grain Wheat Bread - **11**

Mahi-Mahi Tacos - Three Cajun Mahi-Mahi Filets, Lime Cabbage, Fresh Pico, Guacamole, Chipotle Crema, Cotija Cheese - **13**

ENTREES: Served with Mashed Potatoes and Seasonal Vegetables

Filet Mignon - 8 oz. Center Cut Angus Beef Filet, Burgundy Wine Reduction - **36**

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**

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.