CAPITAL CANYON CLUB menu

Starters + Shareables

Tempura Shrimp - 15

six jumbo shrimp dipped in house-made tempura deep fried / cocktail sauce lemon wedges

<u> Rosemary Shrimp Skewers</u> - 16

six jumbo shrimp marinated in a zesty blend of lemon garlic & herbs skewered / fresh sprigs of rosemary served with apricot chili sauce & lemon wedges

Spinach Artichoke Dip - 11

spinach / artichoke hearts mix of savory cheeses / served with a side of crispy tortilla chips & toasted baguette slices

<u>Loaded Nachos</u> - 12

seasoned ground beef / creamy nacho cheese fresh pico de gallo & sour cream / pickled jalapeno on side / served with crispy tortilla chips

Pizza Roll - 12

pepperoni / sausage / mozzarella & marinara rolled in focaccia bread served with a side of marinara sauce

Shrimp & Lobster Cocktail - 18

chilled poached shrimp & lobster claw meat bed of butter leaf lettuce / cocktail sauce lemon wedges

*<u>Blackened Ahi Tuna</u> - 16

blackened & seared rare ahi tuna pickled ginger slaw / sesame seeds served with wasabi & soy sauce

Street Tacos - 9

house-made slaw / cilantro crema / chipotle aioli pico de gallo & salsa roja / corn tortillas

(3) Carne Asada

(3) Atlantic Cod

fried or grilled (3) Shrimp

blackened or grilled

Jumbo Chicken Wings - 12

eight wings / carrots & celery sticks / ranch or bleu cheese dipping sauce / your choice of: buffalo, asian sesame or house bbq

Soups & Salads

Soup of the Day: Cup - 4 / Bowl - 6 ~ Salad Enhancements ~

Grilled Chicken - 7 / Ground Beef - 7 / *Grilled Shrimp - 8 / *Grilled Salmon - 13 / *Seared Ahi Tuna - 14

<u>Compressed Watermelon</u> - 12

fresh watermelon & arugula / feta cheese toasted almonds / pickled red onions drizzled with a balsamic reduction lemon honey vinaigrette

<u> Southwest Salad</u> - 14

crisp iceberg lettuce topped with baby heirloom tomatoes / sliced avocado shredded cheddar-jack cheese / black beans roasted corn / tortilla bowl served with a cilantro lime ranch dressing

<u>Canyon Cobb</u> - 12

iceberg lettuce / applewood smoked bacon bleu cheese crumbles / boiled egg avocado / heirloom tomatoes served with avocado ranch dressing

<u> Strawberry Spinach</u> - 10

baby spinach / fresh strawberries feta cheese crumbles / red onion candied walnuts / served with a creamy balsamic vinaigrette

<u>Garden Salad</u> - sm / lrg

crisp spring mix/carrots/red onions/grape tomatoes/cucumbers/<u>choice of dressing:</u> ranch/bleu cheese/balsamic vinaigrette avocado ranch/lemony ranch

Classic Caesar - $\frac{sm}{5}$ / $\frac{lrg}{9}$

crisp romaine hearts / shaved parmesan house-made herb croutons white anchovy filets served with house-made caesar dressing

Flatbreads

Mediterranean - 13

black olives / artichoke hearts / red onion marinated tomatoes / basil pesto feta & parmesan cheese

Sausage & Pepperoni - 13

sweet italian sausage / pepperoni / provolone & parmesan cheese / zesty house-made marinara fresh chopped herbs



Handhelds

Each Sandwich, Burger Comes With Your Choice of Side French Fries / Sweet Potato Fries / House-Made Chips / Fresh Fruit / Side Salad Substitutions: Soup or Truffle Fries - \$1

Capital Canyon Club - 16

roasted turkey breast / thick cut bacon black forest ham / avocado / swiss cheese tomatoes / butter leaf lettuce / mayonnaise toasted wheat bread

*Build Your Burger - 14

black angus beef patty / butter leaf lettuce tomato / red onion / toasted brioche bun <u>choice of:</u> cheddar / swiss / american provolone / pepper jack / bleu cheese

<u>add ons:</u> sautéed mushrooms / sautéed onions pickled jalapeños / green chiles - **\$.50 ea** bacon / fried egg / avocado - **\$1 ea**

Green Chile Chicken Sandwich - 14

marinated & grilled chicken breast smoked gouda/roasted green chiles sliced avocado topped with chipotle aioli toasted brioche bun/served with a pepperoncini

Capital Wraps - 16

~ Caesar Chicken ~

grilled chicken breast / crisp romaine lettuce shaved parmesan cheese tossed in a creamy caesar dressing

~ Tuscan Turkey ~

turkey breast / roasted red peppers / sun-dried tomatoes fresh spinach, & creamy mozzarella drizzled with a balsamic glaze & basil pesto

~ Buffalo Chicken ~

fried chicken strips tossed in spicy buffalo sauce / romaine lettuce / shredded cheddar cheese creamy bleu cheese dressing

<u>Sliders</u>

(2) Chef's Choice

ask your server for chef's weekly feature

(<u>2</u>) <u>Smashburger</u> - 12

two beef patties / tomato / red onion butter leaf lettuce / mini toasted brioche buns your choice of cheese (2) Prime Rib - 18

4 oz shaved prime rib / creamy horseradish provolone cheese / mini toasted brioche buns

Gluten Free Bread Available Upon Request

Entrées

Each Entrée Comes With Your Choice of Soup or Side Salad

Seafood Pasta - 32

linguini pasta noodles / tossed in a garlic white wine sauce / mussels / clams & scallops parmesan cheese / drizzle of olive oil garnished with diced tomatoes

<u>*Arizona Raised Filet Mignon</u>

<u>60z</u> - 36 / <u>80z</u> - 42

grilled arizona raised filet compound butter / served with garlic red skin mashed potatoes & sautéed seasonal vegetables

<u>*Tuna Poke Bowl</u> - 16

fresh seaweed salad / marinated rare ahi tuna mango /avocado / steamed white rice

<u>Chicken Marsala</u> - 21

breaded & fried marinated chicken breast sautéed mushrooms / rich marsala wine sauce served with creamy mashed potatoes & sautéed seasonal vegetables

*Honey Garlic Grilled Salmon - 32

fillet of grilled salmon / glazed with a savory honey garlic sauce / served with a side of seasonal vegetables / jasmine rice or roasted potatoes

<u>Vegetable Pasta</u> - 14

tomatoes / asparagus / squash / sautéed spinach penne pasta / lemon butter sauce topped with parmesan cheese

Gluten Free Bread & Pasta Available Upon Request

Chet's Features

<u>Traditional Fish & Chips</u> - 19

atlantic cod fillets / beer battered & fried golden brown / house-made slaw / pickle spear french fries / house-made tartar sauce

<u>Chef's House-Made Lasagna</u> - 16

layers of ground beef & pork creamy ricotta & mozzarella cheeses zesty house-made marinara

Consuming raw or undercooked meat, poultry, seafood and shellfish or eggs may increase your risk of foodborne illness