# CAPITAL CANYON CLUB

# Light Bites & Shareables

# Tempura Fried Shrimp - 16

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

# Orispy Brussels – 12

fried brussels sprouts with chopped thick cut bacon / topped with cotija & balsamic glaze

# Mexican Street Corn - 15

shaved grilled corn on the cob creamy mixture of mayonnaise & mexican crema / topped with crumbled cotija cheese & spices served with salsa verde chips

# Jumbo Chicken Wings – 16

eight wings / carrots & celery sticks / ranch or bleu cheese dipping sauce your choice of:

prickly pear / bbq / dry rub / buffalo

Blackened Ahi Tuna - 19

blackened & seared rare ahi tuna asian slaw / toasted sesame seeds served with wasabi & soy sauce

# 🕕 <u>Chips & Salsa</u> - 9

house-made chips / fire roasted salsa & guacamole

# Hand-Cut Fries - 8

Served with Utah Fry Sauce

Enhancements: Garlic & Parmesan - 2 / Poutine - 4 / Truffle Fries - 4

# Tacos & Handhelds

tacos are served with a side of: ranchero beans sandwiches & wrap are served with your choice of: chips & fire roasted salsa hand-cut fries, cup of soup or side salad

# (3) <u>Chicken Tinga Tacos</u> - 15

shredded chicken cooked in a spicy tomato sauce / flour tortillas topped with cotija & cilantro

# (3) <u>Birria Tacos</u> - 18

slow cooked short rib / cheesy flour tortillas / topped with onions & cilantro / served with consommé

### (3) Mahi-Mahi Tacos - 18

mahi-mahi / grilled or deep fried flour tortillas / served with citrus mango cabbage & micro cilantro topped with avocado crema

### <u> Diablo Reuben</u> - 16

thinly sliced corned beef baby swiss cheese / sauerkraut chipotle mayo / toasted rye

# <u>Capital Canyon Club</u> - 18

boar's head roasted turkey breast & black forest ham / thick cut bacon baby swiss cheese / tomato avocado / butter leaf lettuce mayonnaise / toasted wheat bread

# <u>Salsalito Turkey Club Wrap</u> - 17

tomato basil flour tortilla / romaine lettuce / thinly sliced boar's head roasted turkey breast / thick cut bacon / tomato / avocado chipotle mayo

# <u>Chipotle Chicken Melt</u> - 17

boar's head thinly sliced chicken thick cut bacon / vermont cheddar chipotle gouda / telera bread

# \*Build Your Burger - 16

7 oz handmade beef patty butter leaf lettuce tomato / red onion toasted brioche bun

<u>choice of boar's head cheese:</u> vermont cheddar / pepper colby jack chipotle gouda / baby swiss bleu cheese

#### <u>add ons:</u>

sautéed mushrooms sautéed onions / pickled jalapeños green chile - **.50 ea** thick cut bacon avocado - **1 ea** 

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

# CAPITALCANYON CLUB

# Soups & Salads

Cup - 5 / Bowl - 7

Chicken Tortilla Soup

New Mexico Green Chile

# 🕩 <u>Pear & Arugula Salad</u> - 14

arugula / julienne pear / goat cheese toasted almonds / served with agave lime vinaigrette

### Canyon Cobb - 14

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

# Taco Salad Bowl - 14

shredded iceberg lettuce seasoned ground beef / diced tomato sour cream / chopped jalapeño shredded cheddar cheese fire roasted salsa & guacamole served in a flour tortilla bowl

<u> Tijuana Caesar w/ Manchego</u> - 9

romaine lettuce / house-made caesar dressing & garlic croutons

~ Salad Enhancements ~

Grilled Chicken - 7 / \*Carne Asada - 14 / Ground Beef - 6

(3) \*Grilled Shrimp - 8 / \*Grilled Salmon - 13 / \*Seared Ahi Tuna - 14

# Main Course

Served with Your Choice: Cup of Soup or Side Salad

#### Shrimp Tamal - 38 Mole Dulce Rubbed 6 oz Filet - 36

four sautéed jumbo shrimp served & cream sauce / topped with fried kale chips

### Mesquite Smoked Salmon - 32

served with a warm tomato bread salad / grilled asparagus topped with cilantro lime crema

### 🕩 <u>Carne Asada</u> - 33

adobo marinated flank steak sautéed mix peppers ranchero beans / fire roasted salsa & guacamole served with flour tortillas

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

atlantic cod / battered & fried golden brown house-made slaw hand-cut fries / tartar sauce

served over creamy garlic mashed on creamy polenta / mixed peppers potatoes & toasted brussels sprouts topped with chimichurri

### Braised Short Rib - 32

served on buttermilk bleu cheese gnocchi / grilled asparagus / finished with demi glace & crispy onions

### Achiote Rubbed Half Chicken - 22

served on a bed of forbidden black rice & ranchero beans

# Chicken Fried Chicken - 20

served over mashed potatoes with your choice of: country gravy or new mexico green chile



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