

# Canyon River Grill



Good Food | Good Wine | Good Friends | Good Times

## Appetizers & Small Plates

### Crispy Calamari

Light batter | lemon | romesco aioli 15

### Charcuterie Plate

3 Imported cheeses | 3 cured meats | cornichons |  
pickled vegetables | whole grain mustard & fig jam 18

### Mini Drunken Seafood Pot

Clams | mussels | prawns | steelhead | grilled corn &  
onion relish | andouille sausage | herb white wine butter  
sauce 16

### Blazin' Wing Trio

Spicy Asian | red hot & Blue cheese | chili lime 12

### Washington Apple Flatbread

Red wine poached apple | blue cheese | candied walnuts  
cabernet reduction 12

### Wild Mushroom & Corn Flatbread

White sauce | mushrooms | feta cheese | grilled corn  
onion relish 12

### Artichoke Flatbread

Pesto | roasted garlic | artichoke | fire roasted tomato |  
parmesan cheese | feta cheese 12

## House-made Soups

### Creamy Northwest Chowder

Clams | steelhead | shrimp | onions | roasted garlic |  
crushed black pepper | creamy herb broth  
Cup 7 Bowl 12

### Creamy Tomato Bisque

Puree stewed tomato | basil | roasted garlic |  
white wine cream Cup 6 Bowl 11

## Fresh Salads

### Candied Orange & Beet

Cabernet marinated red beets | candied oranges | chevre  
cheese | pickled red onions | spiced walnuts | peas |  
champagne vinaigrette Small 9 Large 12

### Wilted Spinach & Mushroom

Mushroom | pickled red onions | blue cheese | pancetta  
dust | pine nuts | mustard vinaigrette |  
topped with a fried egg Small 9 Large 12

### Canyon Caesar

Whole romaine hearts | parmesan  
croutons | red onion confit | Blue cheese | caesar  
dressing Small 8 Large 12

### Add a protein to a salad

Chicken 5 | Steak 8 | Prawns 9

Split Item Fee \$5 | 21% Auto Gratuity on tables 8 or more | Consuming raw or under-cooked meats, poultry, seafood, shellfish  
Eggs or unpasteurized milk may increase your risk of food-borne illness

# Canyon River Grill

## Dinner Menu Served 5 PM til close

### Canyon Mushroom Burger

Lightly smoked fresh regional beef | candied bacon  
caramelized onion relish | mushroom chips |  
greens | truffle bistro sauce |  
brioche bun 16 (+2 House Fries)

### Lemon Pepper Chicken

Pan-seared semi-boneless chicken | seasonal vegetables |  
fingerling potato | mushroom | onion | roasted tomato  
ragu | garlic chicken jus 24

### Cedar Plank Steelhead

Broiled Steelhead | green beans | lemon | almond  
brown butter 27

### Add-On To A Dinner Entree

Soup: Northwest Chowder or Tomato Bisque 5

Salad: House Salad or House Caesar 5

### Northwest Seafood Cavatappi

Clams | mussels | prawns | Steelhead | red onions |  
mushrooms | roasted garlic | cavatappi pasta | white  
wine tarragon cream 26

### Smoked Pork Chop

House-smoked pork chop | candied bacon & apple  
chutney | fried blooming brussel sprouts | apple and  
cranberry bread dressing 25

### Broiled Rib Eye

Horseradish potato puree | spiced carrot puree | crushed  
truffle peas | demi-glace | cabernet reduction 28

### Meat Temperatures

Extra-rare:blue seared cold red 105-110 °F  
Rare: room temp red through out 115-120°F  
Medium rare:warm red through out 125-130 °F  
Medium:red in center pink through out 135-140°F  
Medium well:pink through out 145-150°F  
Well done:little to no pink mostly brown 155-160°F  
Extra well:gray-brown through out 165 °F

## Desserts

*The perfect end to a wonderful meal*

### Baked Cookie in a skillet with ice cream

Choose from: white chocolate macadamia nut | chocolate  
chip | peanut butter | triple chocolate. 9

### Caramel Apple Pie

Slice of deep dish apple pie | cinnamon crumb topping |  
small ice cream scoop | caramel sauce 9

Split Item Fee \$5 | 21% Auto Gratuity on tables 8 or more | Consuming raw or under-cooked meats, poultry, seafood, shellfish  
Eggs or unpasteurized milk may increase your risk of food-borne illness