

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

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