

Dinner Menu

Soups

- Stone Canyon Chili** **Cup \$5.00 Bowl \$9.00**
Served with cheddar and green chili cornbread
- Chef's Soup Du Jour** **Cup \$5.00 Bowl \$9.00**
- Cup of Soup Du Jour and Half Salad** **\$10.00**

Salads

Add Chicken \$5.00 Add Salmon \$7.00 Add Shrimp \$8.00

Dinner House Salad **\$5.00**
Mixed greens, baby heirloom tomatoes, sliced cucumbers, carrots, and garlic croutons with choice of dressing

Classic Caesar Salad **Petite \$7.00 Large \$10.00**
Chopped romaine hearts, garlic croutons, classic Caesar dressing, shaved Parmesan cheese, and Parmesan crisp

☉ **Summer Prosciutto Salad** **Petite \$7.00 Large \$10.00**
Chopped mixed greens, baby heirloom tomatoes, house-made fresh mozzarella cheese, pickled asparagus, shaved prosciutto, and cucumbers tossed in an aged herbed balsamic and extra virgin olive oil dressing

Grilled Panzanella Salad **Petite \$7.00 Large \$10.00**
Chopped spinach, arugula, gorgonzola cheese crumbles, grilled garlic Panzanella, chopped applewood smoked bacon, shaved red onion, shaved fennel, and baby heirloom tomatoes. Served with sherry oregano dressing

☉ 🌱 **Berry & Pecan Salad** **Petite \$7.00 Large \$10.00**
Chopped mixed greens, strawberries, blueberries, sun-dried cranberries, mandarin orange segments, feta cheese crumbles, and candied Arizona pecans. Served with cherry-cider vinaigrette

☉ **The Canyon Cobb** **Petite \$ 10.00 Large \$13.00**
Chopped mixed greens tossed in blue cheese dressing with ham, turkey, bacon, sliced hard-boiled egg, avocado, diced tomatoes, shaved red onions, cheddar-Jack cheese, and blue cheese crumbles

Split Plate Charge \$3.00

*** consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions**

Sandwiches

Served with choice of French fries, sweet potato fries, onion rings, house-fried potato chips, coleslaw, cottage cheese, side salad, or fresh fruit. Gluten-free bread available for \$1.00

Oven Roasted Turkey Rueben \$14.00

Oven roasted turkey breast, sauerkraut, melted Swiss cheese on thick-cut grilled rye bread and thousand-island dressing

Grilled Chicken Caprese Panini \$14.00

Grilled chicken breast, sliced tomatoes, fresh house-made mozzarella cheese, arugula, balsamic glaze on panini pressed bread

***Hatch Cheddar Patty Melt \$15.00**

½ lb. Angus beef patty with Chef's signature Arizona spice blend, sautéed peppers, onions, melted hatch cheddar cheese, roasted jalapeno aioli, guacamole on grilled Texas toast

***Stone Canyon Burger \$15.00**

*½ Lb. certified Angus beef patty, choice of cheese, lettuce, sliced tomato, red onion, dill pickles on a house-made toasted brioche bun

+ Add bacon... \$2 Add avocado... \$2 Add Sautéed Mushrooms ...\$2

🌱 Impossible Burger \$15.00

A vegetarian burger patty, choice of cheese, lettuce, sliced tomato, red onion, dill pickles on a house-made toasted brioche bun

Entrées

***Weekly Special MP**

Chef's weekly creation

🌱🌱 Summer Vegetable Pasta \$20.00

Summer squash, grilled corn, red onions, bell peppers, roasted cauliflower, diced asparagus, with penne pasta in an arugula pesto cream sauce. Topped with parmesan cheese and fresh chopped herbs

+ Can be made Vegan and Gluten-Free

Tortilla Crusted Chicken Breast \$24.00

Crispy corn tortilla crusted chicken breast, chili-lime chicken jus, topped with olive oil and lime dressed arugula salad with mandarin orange segments, shaved red onions, and bell peppers

🌱 *Mediterranean Salmon \$27.00

6 oz. Mediterranean seasoned seared salmon filet, cauliflower couscous, sautéed shaved Brussels sprouts, lemon wine caper butter sauce with whole pan-blistered baby heirloom tomatoes

🌱 Southwestern Shrimp Topopo \$28.00

(6) grilled shrimp, artichoke hearts, sautéed peppers, baby heirloom tomatoes, spinach, fresh garlic sautéed in a tequila lime sauce. Served over cilantro-lime rice topped with fresh avocado and seasoned tortilla strips

***Prime Filet Mignon \$34.00**

7 oz. signature Arizona spice blend rubbed prime filet mignon, sherry-wine and fennel demi sauce, crispy herb roasted fingerling potatoes and grilled asparagus