
First Course

SHRIMP COCKTAIL

Five jumbo shrimp served with a cocktail sauce.

BRUSCHETTA

Slow-roasted tomatoes chopped and marinated in garlic-herb oil on sourdough crostini and a goat cheese spread. Topped with feta cheese, fresh basil, and a balsamic reduction.

Second Course

SALAD OR SOUP

Third Course

HONEY GARLIC SALMON

Seared Atlantic farm-raised salmon filet with a honey garlic glaze. Blackened upon request.

STEAK FRITES

12 oz grilled ribeye strip steak served with hand-cut garlic-rosemary frites and a beef demi-glace sauce

TOMATO PESTO PASTA

2 seared chicken breasts cooked with slow-roasted tomatoes, garlic, fresh basil, pine nuts, and olive oil tossed in linguine noodles.

CANYON COBB

Chopped romaine lettuce, slow-roasted tomatoes, diced pork belly, sliced cucumbers, pickled red onions, crumbled smoked bleu cheese, and sliced balsamic marinated egg.

SALAD COMES WITH YOUR CHOICE OF MEAT

Chicken, Steak, Salmon, Ahi Tuna or Shrimp

Dessert Course

CHOCOLATE COVERED STRAWBERRIES

6 strawberries, dipped in a rich milk chocolate and drizzled with white chocolate.

DECADENT CHOCOLATE CAKE

Three-layer chocolate cake with raspberry sauce.

Drinks

COMPLIMENTARY GLASS OF WINE

White, Red, or Prosecco

