



# CANYON LAKE

STEAKHOUSE

## STARTERS

### GRILLED DENVER LAMB RIBS | 22

Pomegranate Molasses, Rosemary & Mint Chimichurri, Mango Chutney

### CANYON LAKE CHARCUTERIE & CHEESE BOARD | 22

House-Pickled Vegetables, Mustards, Artisan Sausages, Cured Meats, Marcona Almonds, Crostini & Flatbread

### HOUSE PORK BELLY | 19

Amarena Cherry Glaze, Corn, Red Pepper, Edamame

### GRILLED CAMEMBERT | 17

Hudson Valley Camembert, Kumquat Chutney, Local Honey, Focaccia

### WOOD-GRILLED OYSTERS\* | 24

Applewood-Smoked Bacon, Harissa & Sriracha Butter

### LOBSTERCARGOTS | 25

Lobster, Spinach, Garlic & Herb Pernod Butter, Gruyère & Parmesan Crust

### JUMBO POACHED SHRIMP COCKTAIL | 21

Horseradish Cocktail Sauce, Fresh Lemon

## SOUPS & SALADS

### CREAMY LOBSTER BISQUE | 17

Lobster Medallion, Crème Fraîche, Fines Herbes

### FRENCH ONION SOUP | 12

Caramelized Onion, Brioche Crostini, Gruyère & Swiss Cheeses

### STEAKHOUSE CAESAR | 15

Parmigiano-Reggiano, Crouton, Caesar Dressing

### SPICY AHI TUNA\* | 22

Avocado Mash, Mango, Edamame, Sriracha Aioli, Black Garlic Soy

### BABY ICEBERG WEDGE SALAD | 16

Heirloom Tomatoes, House-Smoked Bacon, English Cucumber, Pickled Red Onion, Point Reyes Blue Cheese, Creamy Roasted Garlic Dressing, Chives

## CHEF'S PLATES

### SMOKED & BRAISED LONG BONE BEEF SHORT RIB 22oz | 54

Barbecue Demi-Glace, Smoked Onion Jam

### TELLICHERRY PEPPERCORN-CRUSTED RACK OF VENISON\* | 62

Cipollini Onions, Marinated Goat Cheese

### MEYER LEMON & WILD ARUGULA RAVIOLI | 23

Peppadew Peppers, Champagne Cream, Artichokes, Marinated Goat Cheese, Fried Capers, Fresh Herbs

### ADD JUMBO SHRIMP | 18

### KURABOTA SMOKED & GRILLED PORK PORTERHOUSE\* 18oz | 44

Jalapeño Sweet Corn Mashed Potatoes, Fireball BBQ Glaze

### POULET ROUGE CHICKEN | 33

Truffle Gnocchi, Crispy Pancetta, Green Peas, Roasted Garlic Jus

### BLUE CHEESE-CRUSTED FILET MIGNON\* 8oz | 68

Yukon Mash, Asparagus, Red Wine Demi-Glace, Blue Cheese Crust

### SEARED U-8 DIVER SCALLOPS & PORK BELLY | 49

Jalapeño Goat Cheese Grits, Onion & Bacon Jam

### BLACKENED GULF GROUPER | 52

Applewood-Smoked Bacon & Artichoke Mash, Red Pepper Chimichurri, Garlic & Herb Butter

## WE PROUDLY SERVE DEBRAGGA STEAKS

## DRY-AGED PRIME STEAKS

BONELESS RIBEYE\* 18oz | 92

COWBOY BONE-IN RIBEYE\* 20oz | 80

NEW YORK STRIP\* 16oz | 78

PORTERHOUSE\* 30oz | 145

## WET-AGED STEAKS

FILET MIGNON\* 8oz | 59 10oz | 69

BONE-IN FILET MIGNON\* 16oz | 85

CHIMICHURRI 1855 SKIRT STEAK\* 12oz | 44

JAPANESE A5 WAGYU STRIP\* 6oz | 115

## SAUCES | 5

CANYON LAKE STEAK SAUCE

TRUFFLE BÉARNAISE

CHIMICHURRI

BRANDY PEPPERCORN

RED WINE DEMI-GLACE

HORSERADISH CRÈME FRAÎCHE

## ACCOMPANIMENTS

OSCAR-STYLE, CRAB, ASPARAGUS & TRUFFLE BÉARNAISE | 17

MAINE LOBSTER TAIL 6oz (STEAMED OR FRIED) | 28

TWO U-8 DIVER SCALLOPS | 19

THREE U-10 SHRIMP | 14

BLUE CHEESE CRUST | 9

## SIDE ITEMS

BRÛLÉED CREAMED CORN & HOUSE PORK BELLY | 14

JALAPEÑO GOAT CHEESE GRITS | 14

WHIPPED YUKON GOLD POTATOES | 14

PORCINI-DUSTED WILD MUSHROOMS & CIPOLLINI ONIONS | 14

TRUFFLED FRENCH FRIES, ROSEMARY SEA SALT | 14

ASPARAGUS, BLACK TRUFFLE BUTTER, PARMESAN | 14

SEA SALT-CRUSTED BAKED POTATO | 7

LOADED BAKED POTATO | 10

Smoked Bacon, Sour Cream, Gouda Cheese, Garlic Herb Butter, Chives

BRUSSELS SPROUTS, CARAMELIZED ONIONS,

APPLEWOOD BACON JAM | 14

MAC-N-CHEESE, CAVATAPPI, FONTINA & GRUYÈRE | 14

LOBSTER MAC-N-CHEESE, BACON CRUST | 21