



CANYON LAKE

STEAKHOUSE

STARTERS

GRILLED DENVER LAMB RIBS | 24

Pomegranate Molasses, Rosemary & Mint Chimichurri, Mango Chutney

CANYON LAKE CHARCUTERIE & CHEESE BOARD | 24

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

STEAKHOUSE POUTINE | 22

Smoked Fingerling Potatoes, Valdeón Blue Cheese, Bacon Scallion Relish, Pickled Onions

HONEY-BAKED BRIE | 20

Ile de France Brie, Streamsong Honey, Candied Pecans, Herbed Butter Crostini

WOOD-GRILLED OYSTERS* | 24

Applewood-Smoked Bacon, Harissa & Sriracha Butter

LOBSTERCARGOTS | 26

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

JUMBO POACHED SHRIMP COCKTAIL | 21

Horseradish Cocktail Sauce, Fresh Lemon

SOUPS & SALADS

TOMATO BISQUE | 16

San Marzano Tomato, Herbed Crostini, White Truffle Crema, Grana Padano, Fresh Basil

CAULIFLOWER SOUP | 16

Cauliflower, Cream, Brioche Crouton, Smoked Lardons, Black Truffle

KALE CAESAR | 15

Kale, Romaine, Heirloom Tomato, Grana Padano Tuile, 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, Herbed Dressing

CHEF'S PLATES

BRAISED LONG BONE BEEF SHORT RIB 22oz | 58

Bordelaise Sauce & Tomato Bacon Jam

VENISON TENDERLOIN | 64

Pistachio Crust, Yukon Silk, Miso-Glazed Carrots & Bordelaise

WILD MUSHROOM PAPPARDELLE | 38

Black Garlic Béchamel, Kale, Grana Padano, Meyer Lemon Olive Oil

ADD JUMBO SHRIMP | 18

CONFIT DUCK LEG | 44

Moullard Duck Leg, Smoked Fingerling Potato, Miso-Glazed Carrots, Bigarde Demi-Glace

CAULIFLOWER STEAK | 30

Grilled Spice-Rubbed Cauliflower Steak, Yukon Silk, Chimichurri, Pickled Onions

BLUE CHEESE-CRUSTED FILET MIGNON* 10oz | 78

Yukon Silk, Roasted Carrots, Bordelaise, Blue Cheese Crust

LOBSTER & GRITS | 52

Maine Lobster, Smoked Cheddar Grits & Tomato Bacon Jam

CHILEAN SEA BASS | 68

Guava Serrano Cream Sauce, Yukon Silk, Serrano Ham Chips, Crispy Onions & Roasted Cauliflower

WE PROUDLY SERVE DEBRAGGA STEAKS

DRY-AGED PRIME STEAKS

NEW YORK STRIP* 16oz | 88

PORTERHOUSE* 30oz | 160

BONELESS RIBEYE* 18oz | 98

COWBOY BONE-IN RIBEYE* 20oz | 84

WET-AGED STEAKS

FILET MIGNON* 8oz | 62 10oz | 72

CHIMICHURRI 1855 SKIRT STEAK* 12oz | 45

JAPANESE A5 WAGYU STRIP* 6oz | 115

SAUCES | 5

CANYON LAKE STEAK SAUCE

CHIMICHURRI

BORDELAISE

TRUFFLE BÉARNAISE

AU POIVRE

HORSERADISH CRÈME FRAÎCHE

ACCOMPANIMENTS

MAINE LOBSTER TAIL 6oz | 28

THREE U-10 SHRIMP | 14

BLUE CHEESE CRUST | 9

SIDE ITEMS

BRÛLÉED CREAMED CORN & HOUSE PORK BELLY | 14

SMOKED CHEDDAR CHEESE GRITS | 14

YUKON GOLD POTATO SILK | 14

DEMI-GLACE WILD MUSHROOMS | 14

LOADED FINGERLING POTATO | 14

CREAMED KALE | 14

SMOKED FINGERLING POTATO | 10

MISO-GLAZED CARROTS | 10

BRUSSELS SPROUTS | 14

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

ROASTED CAULIFLOWER | 14