



# 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 | 32

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

ADD JUMBO SHRIMP | 18

### CONFIT DUCK LEG | 44

Mouillard Duck Leg, Smoked Fingerling Potatoes, Miso-Glazed Carrots, Bigarade 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 LINZ 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 | 59 10oz | 69

CHIMICHURRI 1855 SKIRT STEAK\* 12oz | 45

JAPANESE A5 WAGYU STRIP\* 6oz | 115

## SAUCES | 5

CANYON LAKE STEAK SAUCE

TRUFFLE BÉARNAISE

CHIMICHURRI

AU POIVRE

BORDELAISE

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 POTATOES | 14

CREAMED KALE | 14

SMOKED FINGERLING POTATOES | 10

MISO-GLAZED CARROTS | 10

BRUSSELS SPROUTS | 14

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

ROASTED CAULIFLOWER | 14