

## STARTERS

**Tortilla Soup** Chicken, avocados, Jack and Cheddar cheese & crisp tortilla strips 6

**Legendary Baked Potato Soup** Creamy baked potatoes with blended cheeses, bacon & green onions 6

**Delmarva Crab Dip** A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 12

**Fiesta Eggrolls** Tortillas stuffed with rotisserie chicken, black beans, spinach, Jack and Cheddar cheese. Served with Campfire sauce 10

**Stuffed Poblano** Jumbo poblano stuffed with black beans, rotisserie chicken, grilled vegetables, Jack and Cheddar cheese. Served on salsa verde and topped with chipotle sour cream 10

**Shrimp Cargot** Shrimp prepared escargot-style, simmered in herb butter, topped with Havarti cheese and served with a toasted baguette 13

**Scallops** Blackened sea scallops pan seared, topped with whole grain mustard sauce. Served with fresh black bean salsa 13

**Spinach Artichoke Dip** Creamy spinach & artichokes topped with Jack cheese. Served with warm tortilla chips 11

## EXTRAS

**Mac & Cheese** 5

**Canyon Mushrooms** 4

**Baked Potato** 4

**Grilled Shrimp Skewer** 4

**Jumbo Lump Crabcake** 10

**For the Kids** (12 and under please)

## DESSERTS

**Key Lime Pie** Key lime custard in a graham cracker, walnut and pecan crust topped with whipped cream & finished with ground nuts 6

**Brownie Sundae** A warm homemade chocolate brownie served on a pool of caramel, topped with vanilla ice cream, our decadent chocolate sauce, whipped cream, chopped nuts and cherry 6

**Pineapple Upside Down Cake** Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with bourbon sauce & vanilla bean ice cream 6

**Bread Pudding** Slowly baked french bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 7

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## SANDWICHES

**Bacon Cheeseburger\*** Fresh ground angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, sweet pickles, mustard and mayonnaise on a toasted sesame seed bun 11

**Blackened Chicken Breast & Avocado Club** Grilled chicken, crispy applewood bacon, tomato, sprouts, Swiss cheese and honey mustard on toasted wheat bread 11

**Veggie Burger** Spiced brown rice, black beans & oat bran with sweet soy glaze, Jack cheese, mayonnaise, mustard and sweet pickles on a toasted sesame seed bun 12

**Today's Fish Sandwich\*** Chef's pick on a toasted sesame seed bun with lettuce, tomato, red onion and coleslaw MKT

**Prime Rib Sandwich** Generous thinly sliced prime rib layered on a freshly toasted french baguette with mayonnaise. Accompanied with beef au jus and horseradish sauce 13

**Pan-Seared Crabcake Sandwich** Jumbo lump crabcake pan seared to a golden brown on toasted sesame seed bun with lettuce & tomato. Served with a side of Rémoulade 14

**Pulled Pork Sandwich** Oven-roasted pulled pork on a toasted sesame seed bun with coleslaw and a side of Curley's BBQ sauce 10

## SALADS

**"Not So Simple" House Salad** Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons and choice of dressing 8 Add Chicken 6 Add Salmon 8

**Simple Caesar Salad** Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan 7<sup>50</sup> Add Chicken 6 Add Salmon 8

**Canyon Salad** Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons, and black bean salsa 13<sup>50</sup>

**Wood Grilled Tenderloin Beef Tip Salad\*** Beef tips on mixed greens, homemade cornbread croutons, red onion, grape tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette 15

**Southwest Salad** Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Jack cheese, chipotle-blue dressing, avocado and BBQ sauce 13<sup>50</sup>

**Sesame Seared Ahi Tuna Salad\*** Seared tuna filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons and Adobe dressing 15<sup>50</sup>

## ENTRÉE PLATES

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$5<sup>50</sup>

### FROM THE WOOD-FIRED ROTISSERIE

**Wood-Fired Rotisserie Chicken "Our Specialty"** – Slow roasted throughout the day to bring you maximum flavor. Served with redskin mashed potatoes & seasonal vegetable 16<sup>50</sup>

**Chicken & Barbecue Ribs** Combination of our rotisserie chicken & St. Louis BBQ ribs. Served with fries and coleslaw 23

**Short Smoked Atlantic Salmon\*** Topped with mustard sauce. Served with canyon rice and sautéed spinach 20

**St. Louis BBQ Ribs** Slow cooked ribs, Curley's BBQ sauce, redskin mashed potatoes and seasonal vegetable 23 Half Rack 18

**Fresh Vegetable Platter** Chef's creative collection of today's freshest finds from local market 13

**Big Meatloaf Stack** Ground beef, sausage & mixed cheeses with mashed potatoes & seasonal vegetable 15

**Spiced Rubbed Pork Chop\*** Hardwood-grilled, spiced rubbed double cut chop. Served with redskin mashed potatoes and seasonal vegetable 15<sup>50</sup>

**Chicken Pot Pie** Homemade crust filled with rotisserie chicken, carrots, peas and redskin potatoes 14

**Eastern Shore Crabcakes** Jumbo lump crab cakes with canyon rice and sweet glazed carrots 24

**Filet Mignon\*** Petite tenderloin filet, gorgonzola blue cheese butter and Chilean cabernet sauce. Served with redskin mashed potatoes and sweet glazed carrots 24

Asterisk (\*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness

20% gratuity will be added to check for parties of six (6) or more. Please inform your server of any food allergies.



# WINE SELECTIONS

## Sparkling Wines

Sparkling Wine, Domaine Ste. Michelle	8	32
Moscato D'Asti, Riveto, Dante Rivetti		46
Champagne, Nectar Imperial, Moet & Chandon		74
Champagne, Taittinger		66
Champagne, Dom Perignon		178

## White Wines

Pinot Grigio, Prendo	8	32
Pinot Grigio, Estancia	10	40
Pinot Grigio, Valdadige, Santa Margarita		47
Sauvignon Blanc, Fire Road	9	36
Sauvignon Blanc, Brancott	10	40
Sauvignon Blanc, Regional Collection, Nobilo		28
Riesling, Chateau St. Michelle	7	28
Reisling, Eroica, Chateau Ste. Michelle		41
Sauvignon Blanc, Biltmore Estates		33
Chardonnay, Unoaked, Kim Crawford	11	44
Chardonnay, Select, Hess, Monterey	8	32
Pinot Gris, Signature Collection, King Estate	11	44
White Table Wine, Evolution, Sokol Blosser		32
Chardonnay, Reserve, Simi Vineyards		43
Conundrum, Caymus		46
Chardonnay, Vintners Reserve, Kendal-Jackson	11	44
Chardonnay, Sonoma-Cutrer, Russian River Valley		44
Chardonnay, Franciscan	12	48

## Captains List

Sauvignon Blanc, Joseph Phelps		52
Chardonnay, Cakebread Cellars		62
Chardonnay, Carneros, Rombauer		63
Chardonnay, Russian River Valley, Paul Hobbs		74

## Blush Wines

White Zinfandel, Berringer	6	24
Vintage Rose, Barboursville Vineyards, Barboursville, Virginia		28

## Red Wines

Pinot Noir, Cono Sur, Central Valley	8	32
Pinot Noir, Sonoma Coast, La Crema		46
Pinot Noir, Mark West	10	40
Merlot, Winemakers Select, Blackstone	8	32
Merlot, Errazuriz Estate		36
Zinfandel, Vintners Blend, Ravenswood Winery	9	36
Malbec, Terrazas, Reserva		33
Malbec, Dolium, Mendoza	9	36
Shiraz, Rosemount Estates, South Eastern Australia	8	32
Zinfandel, Lodi Appellation, 7 Deadly Zins		38
Zinfandel, Cline	9	36
Merlot, Souverain, Alexander Valley	10	40
Zinfandel, Frogs Leap		48
Cabernet Sauvignon, Louis M. Martini	10	40
Cabernet Sauvignon, Private Selection, Robert Mondavi	9	35
Cabernet Sauvignon, Paso Robles, Liberty School	13	52
Primus, Veramonte, Casablanca Valley	12	48

## Captains List

Pinot Noir, Premiere Cuvee, Archery Summit		70
Pinot Noir, Elizabeth's Reserve, Adelsheim		89
Merlot, Duckhorn		95
Meritage, Magnificat, Franciscan		85
Zinfandel, Grgich Hills Estates		68
Cabernet Sauvignon, Mt. Veeder		73
Cabernet Sauvignon, Silver Oak		108

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