

STARTERS

Soup of the Day 7

SUN Chicken Noodle
MON Chili
TUE Clam Chowder
WED Tomato Basil
THU Black Bean Stew
FRI Tortilla*
SAT Baked Potato

* Available Daily

Delmarva Crab Dip A blend of creamy cheeses, jumbo lump crab meat, herbs & spices. Served with a toasted baguette 14

Fiesta Eggrolls Tortillas stuffed with chicken, black beans, spinach, Monterey Jack & smoked Cheddar cheese. Served with Campfire sauce 12

Guacamole Fresh guacamole mixed with smoked tomatoes, diced red onions and cilantro. Served with tortilla chips. Topped with black bean salsa 11

Coconut Shrimp 5 large shrimp battered in coconut milk then breaded in coconut panko breading. Fried golden brown then served over orange marmalade sauce. Topped with papaya, pineapple, and mango salsa 14

Calamari 10 oz fresh cut calamari dredged in seasoned flour and fried to golden perfection. Drizzled with roasted garlic aioli and accompanied with charred tomato salsa 13

Spinach Artichoke Dip Creamy spinach and artichokes topped with Monterey Jack. Served with warm tortilla chips 12

EXTRAS

Mac & Cheese 7

Canyon Mushrooms 4

Iron Skillet Cornbread 4

Baked Potato 4

Grilled Shrimp Skewer 6

Jumbo Lump Crabcake 12

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 7

Chocolate Uprising Chocolate brownie layered with vanilla ice cream and Callebaut chocolate walnut fudge. Topped with warm caramel and chocolate sauce 8

Pineapple Upside Down Cake Yellow cake on chopped pineapple in Jim Beam bourbon sauce. Topped with pineapple bourbon sauce & vanilla bean ice cream 7

Bread Pudding Slowly baked French bread and raisins mixed with Grand Marnier flavored cream custard, sweet cream Grand Marnier sauce, cocoa, topped with raspberries 8

We would like to see you make it home safely. If you do not have a designated driver, please allow us to call a cab for you. Beverages containing alcohol are not available for carry-out, except as permitted by law

SANDWICHES

Sandwiches are served with your choice of our seasoned fries, Chef's coleslaw, market fresh vegetable, redskin mashed potatoes or sweet glazed carrots

Bacon Cheeseburger* Angus beef, applewood bacon, Jack and Cheddar cheese, lettuce, tomato, onion, pickles, mustard and mayo on a toasted sesame seed bun 14

Blackened Chicken Breast & Avocado Club Grilled chicken, crispy applewood bacon, tomato, sprouts, avocado, Swiss cheese and honey mustard on grilled wheat bread 14

Veggie Burger Spiced brown rice, black beans & oat bran with sweet soy glaze, pepper Jack cheese, tomato, lettuce, onion, mayo, and mustard on a toasted sesame seed bun 13

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

French Dip Sandwich Thinly sliced prime rib layered on a freshly toasted baguette with mayonnaise. Served with horseradish and au jus sauce 16

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 16

Pulled BBQ Chicken Slow-roasted rotisserie chicken on a toasted sesame seed bun with coleslaw & a side of Curley's BBQ sauce 11

Prime Rib Burger* Thinly sliced prime rib layered on angus burger. Served with horseradish sauce on a toasted sesame seed bun 15

SALADS

"Not So Simple" House Salad Mixed greens, cherry tomatoes, goat cheese, carrots, spiced pecans, cornbread croutons & choice of dressing 8 Add Chicken 6 Add Salmon 9

Simple Caesar Salad Romaine, homemade cornbread croutons, sweet red peppers & Caesar dressing. Topped with shredded Parmesan 8 Add Chicken 6 Add Salmon 9

Canyon Salad Rotisserie chicken, blue cheese vinaigrette, romaine, red onion, tomato, homemade cornbread croutons and black bean salsa 14

Wood Grilled Steak Salad* Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing \$18 Petite 15

Southwest Salad Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey Jack, Chipotle-blue cheese dressing, avocado & BBQ sauce 15

Sesame Seared Ahi Tuna Salad* Seared tuna filet over greens, tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing 18

ENTRÉE PLATES

Add a simple Caesar or "Not So Simple" House Salad to any entrée for \$6

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 & green beans 17

Chicken & Barbecue Ribs Combination of our rotisserie chicken & St. Louis cut BBQ ribs. Served with julienne fries and coleslaw 23⁵⁰

Short Smoked Atlantic Salmon* Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & sautéed spinach 19

St. Louis BBQ Ribs Slow cooked St. Louis cut ribs topped with Curley's BBQ sauce. Served with julienne fries and coleslaw Full Rack 24 Half Rack 19

Fresh Vegetable Platter Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 14

Rattlesnake Pasta Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked Mozzarella cheese & chopped cilantro 14⁵⁰

Big Meatloaf Stack Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow-cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes and green beans 15

Fried Shrimp Jumbo shrimp fried in a light batter. Served with cocktail and rémoulade sauce, coleslaw and fries 18

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

Filet Mignon* Tenderloin steak topped with blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 29 Petite 25

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.

CHARDONNAY

Hendry, Napa, CA 13/48

Kunde Estate, Sonoma, CA 9/30

Kendall-Jackson, Santa Rosa, CA 10/32

Mer Soleil, Central Coast, CA 70

Rombauer, Carneros, CA 72

Cakebread Cellars, Napa, CA 95

SAUVIGNON BLANC

Kim Crawford, Marlborough, NZ 11/40

Duckhorn, Napa, CA 55

SPARKLING WINE & CHAMPAGNE

Piper Heidsieck, Champagne, France 13/50

Veuve Clicquot Brut, "Yellow Label", France 100

MORE WHITE WINE

Spatburguder, "Rose" Mosella, Mosel, Germany 11/38

Pinot Grigio, Prendo, Veneto, Italy 9/30

Pinot Grigio, Santa Margherita, Alto Adige, Italy 15/55

Pinot Gris, Foris, Rogue Valley, OR 10/32

Riesling, Mosella, "Kabinet", Mosel, Germany 10/35

White Table Wine, Evolution #9, Dundee, OR 11/33

Fume Blanc, Robert Mondavi, Napa, CA 11/38

Moscato d'Oro, Dessert Wine, Napa, CA 10/38



We would like to see you make it home safely. If you do not have a designated driver, please allow us to call a cab for you. Beverages containing alcohol are not available for carry-out except as permitted by law.

CABERNET SAUVIGNON

Blue Rock, Alexander Valley, CA 18/68

Kenwood Yulupa, Sonoma, CA 9/33

BR Cohn "Silver", N. Coast, CA 12/42

Cakebread Cellars, Napa, CA 140

Silverado Vineyards, Napa, CA 85

L' Ecole 41, Columbia Valley, WA 16/61

Silver Oak, Alexander Valley, CA 150

Stag's Leap "Artemis", Napa, CA 92

MERLOT

Jade Mountain, Napa, CA 9/30

Joseph Carr, Napa, CA 12/44

Duckhorn, Napa, CA 85

Rombauer, Carneros, CA 16/60

PINOT NOIR

Eola Hills, Willamette Valley, OR 11/40

Foris, Rogue Valley, OR 9/30

La Crema, Sonoma, CA 14/52

Archery Summit, Willamette Valley, OR 75

Torii Mor "Black Label", Yamhill, OR 16/60

Au Bon Climat, "Isabelle Morgan", Santa Maria Valley, CA 80

MORE RED WINE

Malbec, Pascual Toso, Mendoza, Argentina 9/31

Malbec, Valentin Bianchi, Mendoza, Argentina 11/40

Meritage, Franciscan Magnificat, Napa, CA 90

Meritage, Isenhower Cellars, Columbia, WA 12/48

Shiraz, Razor's Edge, McLaren Vale, Australia 9/30

Zinfandel, Klinker Brick, Lodi, CA 12/40

Zinfandel, Frog's Leap, Napa, CA 65

Black Riesling, Mosella, Mosel, Germany 14/52

Chianti Classico Riserva, Ducale Ruffino, Italy 11/40

Rioja, Campo Viejo Reserva, Rioja Spain 10/35

Our Sommelier's Wine of the Month ASK