

STARTERS

BUFFALO JUMBO SHRIMP

buffalo sauce and
blue cheese dressing 16.00

SEARED AHI TUNA*

sesame seed and black pepper crusted sushi
grade tuna, Asian slaw, wasabi and soy-lime
sauce (served rare and chilled) 15.00

JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken,
sourdough croutons, apples, red grapes and
smoked gouda fondue 13.50

GRILLED CHICKEN WINGS

chipotle ranch dressing, spicy peppers
& scallions 9.00 *double 15.00*

CRISPY CALAMARI

tossed in garlic and spicy pepper mix
with chipotle aioli 12.00

ARTICHOKE SPINACH DIP

salsa, sour cream and warm tortilla chips 11.00

LODGE CORNBREAD

with maple butter 9.50

CANYON FLATBREAD

ORIGINAL

basil pesto, oven roasted tomatoes,
mozzarella and fresh basil 11.00

MARGHERITA

basil pesto, tomatoes, fresh mozzarella, balsamic
vinaigrette & fresh basil 12.00

ROASTED PEPPERS AND SAUSAGE

basil pesto, roasted peppers, spicy Italian
sausage, pepper jack and fresh basil 12.50

ROTISSERIE CHICKEN

original flatbread with rotisserie chicken,
wild mushrooms and truffle oil 13.00

GARLIC SPINACH

basil pesto, garlic spinach, artichokes, mozzarella,
Grana Padano & crushed red pepper 12.00

SALADS

HOUSE SALAD

mixed greens, grape tomatoes, cucumbers,
red onion, parmesan, spicy walnuts and
balsamic vinaigrette *Starter 7.50 Entree 11.00*

CAESAR SALAD

romaine, garlic sourdough croutons, parmesan
crisp and Caesar dressing (anchovies available
upon request) *Starter 7.50 Entree 11.00*

WEDGE SALAD

iceberg, applewood smoked
bacon, grape tomatoes and blue
cheese dressing *Starter 8.50 Entree 13.00*

add to any House, Caesar, or Wedge salad:

rotisserie chicken 4.00
grilled salmon 8.00
grilled shrimp 9.00
filet mignon 8.00

SPINACH SALAD

baby spinach, rotisserie chicken, applewood
smoked bacon, apples, red grapes, nuts, eggs,
manchego cheese and walnut-bacon dressing 13.00

THAI CHICKEN SALAD

mixed greens, grilled chicken breast, carrots,
tortilla strips, tossed in honey-lime vinaigrette,
topped with cilantro and spicy peanut sauce 13.00

ROTISSERIE CHICKEN CHOPPED SALAD

mixed greens, rotisserie chicken, cornbread
croutons, grape tomatoes, applewood smoked
bacon, golden raisins, sweet corn and honey-lime
vinaigrette (blue cheese crumbles
available upon request) 14.00

GRILLED STEAK SALAD

mixed greens, sliced steak, peppers,
grape tomatoes, blue cheese and
balsamic vinaigrette 16.50

SOUP

FRENCH ONION Monday 6.00

CHICKEN TORTILLA Tuesday 6.00

TOMATO BASIL Wednesday 6.00

WILD MUSHROOM WITH BRANDY CREAM Thursday 6.00

SHRIMP AND SWEET CORN CHOWDER Friday 7.00

LOBSTER BISQUE Saturday 8.00

CHICKEN NOODLE Daily 6.00

An 18% gratuity will be added to all parties of 10 or more

ENTREES

SIMPLE GRILLED FISH

with basmati rice pilaf, seasonal vegetables, chef's salsa and grilled citrus
ask your server for today's selections *MKT*

BABY BACK RIBS

slow cooked, wood fired and basted with barbecue sauce,
French fries and coleslaw *Half Rack 16.00 Full Rack 25.50*

CLASSIC ROTISSERIE CHICKEN

garlic mashed potatoes, grilled asparagus and chicken au jus *18.50*

GRILLED MEATLOAF

barbecue basted or mushroom Marsala sauce with seasonal vegetables and garlic mashed potatoes *12.50*

BURGERS

*All burgers are available with your choice of American, Cheddar,
Blue cheese, Monterey Jack or Gruyere.*

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

ORIGINAL*

shredded lettuce, tomato, mustard,
mayonnaise and homemade pickles *12.00*

REDSTONE*

cheddar, applewood
smoked bacon and barbecue sauce *13.00*

SALMON BURGER

shredded lettuce, crumbled feta, tomato,
onion, homemade pickles with
tarragon mayonnaise *16.00*

TURKEY

freshly ground, served with shredded lettuce,
tomato and chipotle aioli *12.50*

SANDWICHES

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

GRILLED VEGETABLE

wood fired vegetables served on toasted French roll with pesto and fresh mozzarella *13.00*

PRIME RIB*

thinly sliced on French roll with au jus and horseradish cream *16.50*

ROTISSERIE TURKEY

buttermilk marinated turkey, lettuce, tomato, cheddar on multi-grain bread with basil aioli *13.00*

WOOD FIRED FISH

lettuce, tomato, homemade pickles and tartar sauce *MKT*

GRILLED STEAK

sliced tenderloin, arugula, crispy onion rings, white cheddar sauce on French roll *16.50*

PULLED PORK

slow roasted pulled pork, cheddar, coleslaw, homemade pickles and barbecue sauce *13.50*

ROTISSERIE CHICKEN

arugula, smoked tomato aioli, Monterey jack on French roll with chicken au jus *13.00*

SIDES

HOMEMADE PICKLES *3.50*

BAKED BEANS *4.00*

COLESLAW *4.00*

LODGE CORNBREAD WEDGE *4.00*

FRENCH FRIES *4.00*

GARLIC MASHED POTATOES *5.50*

DESSERT

STONE'S CHOCOLATE CAKE

chocolate frosting and vanilla ice cream *9.00*

BANANA CREAM PIE

toasted nut crust, banana custard,
fresh bananas and whipped cream *9.00*

KEY LIME PIE

almond and graham cracker crust *9.00*

WARM CHOCOLATE CHIP COOKIE SUNDAE

vanilla ice cream, candied pecans and whipped
cream served with chocolate fudge sauce *9.00*

CARROT CAKE

toasted pecans & caramel sauce *9.00*

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* Indicates food items that are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.