

OUR CHEFS PREPARE ALL OUR MENU ITEMS DAILY USING FRESH QUALITY INGREDIENTS.

STARTERS

CANYON CREEK DIP Creamy blend of fresh spinach, artichokes and Asiago cheese served with warm nacho chips and homemade salsa	9
ALMOND-CRUSTED GOAT CHEESE Cranberry and roasted garlic-studded cheese served with homemade cran-apple chutney, greens and crackers	10
CHOPHOUSE GARLIC BREAD Sun-dried tomato baguette stuffed with smoked mozzarella, drizzled with roasted red pepper-garlic butter and topped with freshly diced tomato	8
CRUSTED TUNA Crusted sushi grade tuna, seared and served chilled, with maple horseradish mustard	11
JUMBO COCONUT SHRIMP Plump shrimp coated in coconut and served with a horseradish marmalade dip	11
BACON WRAPPED SCALLOPS Plump juicy scallops wrapped in Applewood-smoked bacon, served with sweet and sour Thai dipping sauce	13
COLOSSAL SHRIMP COCKTAIL Jumbo shrimp served with our cocktail sauce	14

SOUPS AND SALADS

KANSAS CITY STEAK SOUP Loads of shaved prime rib and vegetables in a rich, hearty broth	5
BAKED POTATO SOUP A homemade blend of potatoes, garlic, cream and a pinch of thyme, garnished with sour cream, cheddar, chives and bacon	5
GARDEN SALAD A toss of crisp romaine, iceberg, baby lettuce, ripe tomato and homemade croutons with your choice of dressing	5
CAESAR SALAD Fresh romaine tossed with Parmesan, croutons, Applewood-smoked bacon bits and creamy homemade dressing	5
CHOPHOUSE SALAD A house specialty combining sliced ripe tomatoes, sweet onions, crumbled blue cheese and raspberry vinaigrette	6

ENTRÉE SALADS

GRILLED CHICKEN CAESAR Chilled thin-sliced half chicken breast combined with fresh romaine and our homemade dressing. Topped with crumbled Parmesan and warm bacon bits	13
ASIAN BEEF SALAD Sesame-chipotle marinated top sirloin grilled to order on a bed of greens with sweet chili dressing, creamy goat cheese, crunchy sugared pecans and crisp wonton croutons	17
SEARED TUNA SALAD Crusted sushi grade tuna, with miso-dressed greens, roasted peppers, sliced avocado and sugared pecans	17
SESAME-TERIYAKI SALMON Grilled Jail Island salmon served with crisp greens, fire-roasted peppers, Mandarin orange segments, and miso dressing	17

BURGERS AND SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH CANYON CREEK FRIES

ULTIMATE CHEESEBURGER Smoked mozzarella, Asiago and cheddar cheese	12
BACON CHEESEBURGER Barbecue basted with Applewood-smoked bacon and cheddar cheese	12
PRIME RIB SANDWICH Thinly sliced and stacked on an onion baguette served with horseradish-Dijon mayonnaise	17

SIDES

SWEET POTATO FRIES	5	SAUTÉED JUMBO SHRIMP	10
SAUTÉED ONIONS	4	KING CRAB	13
SAUTÉED MUSHROOMS	5		

CANYON CREEK SPECIALIZES IN SIGNATURE STEAKS AND CHOPS. WE USE FLAVOURFUL TENDER CUTS AND THE FINEST AGED BEEF. OUR STEAKS AND CHOPS HAVE A UNIQUE SEASONING BLEND, THAT'S BEEN CAREFULLY DEVELOPED TO ENHANCE THE MEAT'S NATURAL FLAVOUR.

STEAKS AND CHOPS

ALL OF OUR STEAKS AND CHOPS ARE SERVED WITH 2 OF THE FOLLOWING SIDES:

CHOPHOUSE SALAD • GARDEN SALAD • CAESAR SALAD • FRESH VEGETABLES • LOADED BAKED POTATO • CRISP FRIES • WILD RICE PILAF • SOUR CREAM 'N' CHIVES MASHED POTATOES

PREMIUM TOP SIRLOIN STEAK

Hand-cut from quality beef, our most flavourful steak is seasoned, then grilled to order and brushed with butter **24**

ROAST PRIME RIB

Aged 40 days, mustard-crust and slow-roasted. Served with jus and creamy horseradish sauce
16 OZ **30** 12 OZ **27** 8 OZ **24**

TORONTO'S BEST DOUBLE BONE PORK CHOP

Tender grilled centre-cut on the bone with lingonberry glaze. For optimal flavour, chef recommends it cooked to medium **25**

CHIPOTLE SIRLOIN

8 oz top sirloin marinated in chipotle and roasted garlic, topped with goat cheese butter **24**

CENTRE CUT NEW YORK STEAK

Centre-cut New York steak, lightly seasoned and grilled to order 14 OZ **31** 10 OZ **28**

BROILED LAMB CHOPS

3 thick double-boned chops marinated in herb oil and served with fresh mint jus **28**

PEPPERCORN NEW YORK

Thick 10 or 14 oz steak, grilled to order with a rich peppercorn sauce 14 OZ **32** 10 OZ **29**

FILET MIGNON

Centre-cut filet wrapped in Applewood-smoked bacon, grilled to order and brushed with butter **30**

CHICAGO-CUT STRIPLOIN

10 oz, 2-inch thick steak, brushed with butter and served with Cabernet roasted garlic jus and crisp onion straws **29**

HAWAIIAN RIB STEAK

16 oz AAA Hawaiian rib steak marinated in a pineapple-teriyaki infusion **34**

STEAK AND CRAB

8 oz top sirloin served with ½ lb. of King Crab legs and drawn butter **35**

YOUR GUIDE TO THE PERFECT STEAK

CANYON CREEK STEAKS ARE CAREFULLY CHOSEN AND GRILLED TO PERFECTION

BLUE RARE COLD RED CENTRE
RARE COOL RED CENTRE

MEDIUM RARE WARM RED CENTRE
MEDIUM WARM PINK CENTRE

MEDIUM WELL COOKED THROUGHOUT, TRACE OF PINK CENTRE
WELL DONE COOKED THROUGHOUT

CHICKEN, RIBS AND SEAFOOD

SPIT ROASTED HALF CHICKEN

Plump house roasted chicken basted with citrus and spice served with sour cream 'n' chive mashed potatoes and a honey balsamic jus **16**

PENNE RUSTICO

Herbed chicken sautéed with spinach, sun-dried tomatoes, roasted peppers, portobello mushrooms and feta tossed with pasta in a homemade tomato sauce **16**

CEDAR PLANK SALMON

8 oz butter-brushed Jail Island salmon fillet grilled on a hand-cut plank, topped with a lemon white wine and tomato broth. Served with sour cream 'n' chives mashed potatoes **20**

SIMPLY FISH

Fresh grilled fillet marinated in olive oil, citrus and white wine, seasoned with smoked Alderwood sea salt and lemon pepper. Served over sautéed spinach with cipollini onions, peppers and a mixture of seasonal vegetables **22**

GRILLED PORK BACK RIBS

Ribs brushed with smokey Hawaiian luau barbecue sauce and cooked until fork-tender. Served with fries **24**

PAN-SEARED HALIBUT

Thick cornflake and Parmesan-crust fillet on a bed of sautéed baby spinach and peppers with tomato-caper hollandaise. Served with sour cream 'n' chives mashed potatoes **25**

MISO ROASTED BLACK COD

Served in a saffron lobster broth with shredded vegetables and fingerling potatoes **26**