

DINNER MENU

OVERLOOK FLATBREADS

House-made Flatbread topped with your Choice of:

\$10 each

ROASTED BEET: Roasted Beet, Goat Cheese & Arugula with Garlic Sauce

SAINT-ANDRE: Roasted Pear, Gorgonzola Cheese & Prosciutto with Saint-Andre Sauce

MARGARITA: Grilled Chicken Breast, Heirloom Tomato, House-pulled Mozzarella, Fresh Basil and Balsamic Vinegar

SOUP OF THE DAY

Daily Creation from our Chefs

\$7

HOUSE-PULLED MOZZARELLA

House-pulled and breaded Mozzarella flash fried and served with Marinara Sauce

\$8

TEXAS CRAB CAKES

Fresh Blue Lump Crabmeat blended with Red Peppers, Red Onion, Garlic, Jalapeño and Cilantro pan-seared and served with Texas Tartar Sauce

\$13

HOUSE SALAD

Fresh Greens with Red Onion, English Cucumber, Heirloom Tomato and House-made Croutons served with your choice of Dressing

\$7

SOUTHWEST SALAD

Fresh Tuscan Greens served with Quinoa, Black Beans, Sweet Corn, Orange, Avocado and House-made Cilantro Lime Vinaigrette ...Add Chicken to make it a local favorite

\$10 ...Salad Only

\$14 ...with Grilled Chicken

GOAT CHEESE SALAD

Pepita Crusted Texas Goat Cheese flash fried and served over a Blend of Fresh Winter Greens, shaved Red Onion and Dried Cranberries with a Cilantro-Lime Vinaigrette

\$9

Add Grilled Chicken Breast for Additional \$6

SMOKED SALMON CAESAR

Spinach Caesar with Smoked Salmon and topped with Pumpnickel Croutons

\$12

Matthew Wayland, Executive Chef & Director of Food & Beverage

Bradley Keyes, Chef de Cuisine

Jesse Pado, Sous Chef

Kenneth Garnett, Food and Beverage Manager

DINNER MENU

MUSHROOM & CHEESE RAVIOLI

House-Made Ravioli stuffed with Mushrooms and Goat Cheese topped with Porcini Marsala Cream Sauce and Toasted Pine Nuts

\$16

CANYON CHICKEN

Roasted Chicken Breast served with pan-seared Pinon Nut, Cranberry & Sage Dressing Cake, Wild Mushroom Au Jus and Seasonal Vegetable

\$17

CHICKEN FRIED WILD BOAR

South Texas Chicken Fried Wild Boar Cutlet topped with Jalapeño Cream Gravy served with Garlic Mashed Potatoes and Seasonal Vegetable

\$19

BEEF TOURNEDOS

Tender Tournedos of Beef Filet topped with House-made Crab Gorditas and Tequila-Jalapeño Béarnaise served with Green Chili Scalloped Potatoes

\$29

LAMB OSSO BUCCO

Slow Braised North Texas Dorper Lamb Shank served with Rosemary Mashed Potatoes and Seasonal Vegetable

\$25

CANYON DUCK

Pan-Seared Duck Breast with an Orange Balsamic-Fig Gastrique served with Lemon Fennel Risotto and Pancetta Brussel Sprouts...Delicious!

\$27

SEAFOOD CREPES

House Made Crepes stuffed with Crab, Shrimp, Tomato, Red Onion, Jalapeño and Spinach topped with Cilantro Cream Sauce

\$21

HILL COUNTRY BEEF POT PIE

Sautéed Beef Tenderloin Tips, Cremini Mushrooms, English Peas and Baby Carrots cooked in a Red Wine Demi-Glaze Sauce served with Creamy Garlic Mashed Potatoes

\$18

ANCIENT GRAINS

Roasted Wild Mushrooms and Fennel served over Ancient Grains: A Blend of Shitake, Oyster and Cremini Mushrooms, Amaranth, Farrow, Quinoa and Wild Rice

\$14

TUSCAN SIRLOIN

Tuscan Marinated 8 oz. Sirloin topped with Garlic Roasted Mushrooms and Red Wine Herb Butter served with Green Chili Scalloped Potatoes and Seasonal Vegetable

\$19

BURGER & FRIES

Half-pound of Prime Beef served on a Toasted Bun with Lettuce, Tomato, Pickle, Onion and your Choice of Cheese served with Seasoned Fries

\$12

Add Jalapeño, Bacon, Caramelized Onion, Fried Egg, Sautéed Mushroom or Hatch Green Chilies for \$1 each

SELECTION OF HOUSE-MADE DESSERTS AVAILABLE

Price Does Not Include Tax and Gratuity

Children Menu (10 Years and Under) Available Upon Request

The Produce is Organic and Meats are "All Natural" when available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk food Borne Illness.