

Dinner Menu



Appetizers

Steamed Mussels

Sautéed with olive oil, garlic, and white wine and finished with a spicy tomato sauce. Served with a toasted sourdough baguette.

Ginger Chicken Potstickers

Drizzled with teriyaki sauce and garnished with scallions.

Nachos

Crisp fried corn-flour tortilla chips topped with Monterey Jack cheese, chorizo, Hatch chile pesto, sour cream and cilantro.

Pretzel Rolls

Served warm with Monterey Jack cheese sauce.

Baked Brie

Topped with fig-almond pesto, garnished with seasonal fruit & served with a toasted sourdough baguette.

Crisp Pork Belly Sliders

Glazed with a brown sugar-mustard sauce, topped with sweet chili slaw & served on pretzel rolls.

Steak Sliders

Tender steak topped with bleu cheese and apple-red onion relish and served on brioche rolls.

BLT Flatbread

Crisp flat bread topped with oven roasted tomatoes, applewood smoked bacon, mozzarella cheese, chopped Romaine lettuce and ranch dressing.

Turkey Flatbread

Crisp flat bread topped with blackberry jam, julienned turkey, pickled veggies, red onion & Swiss cheese.

Truffle French Fries

French fries tossed with truffle oil and sprinkled with freshly grated Parmesan cheese and chopped parsley.

Onion Rings

Crispy golden fried onion rings, piled high and served with ranch dipping sauce

Buffalo Wings

Eight breaded chicken wings deep fried and spun in a classic spicy buffalo sauce served with celery and bleu cheese.

Salads

Wedge Salad

A crisp wedge of iceberg lettuce with cucumber, bacon bits, chopped egg, purple onion and tomato with tangy bleu cheese dressing.

Grilled Caesar Salad

Grilled artisan romaine lettuce with grape tomatoes, purple onion, avocado, balsamic glaze and Caesar dressing.

Spinach & Apple Salad

Fresh spinach, curried cashews, purple onion, grapes, apples and a honey sesame vinaigrette dressing.



Wedge Salad

Pasta

Grown Up Mac & Cheese

Cavatapi noodles smothered in rich aged cheddar cheese sauce, with a swirl of bleu cheese and topped with zesty garlic panko crumbs.

Cheese Ravioli

Pasta stuffed with Grana Podano, Parmigiano Reggiano and Mozzarella cheeses covered with a pesto alfredo sauce.

Mushroom Ravioli

Pasta stuffed with portabella and porcini mushrooms covered with a mushroom demi glaze.



Mushroom Ravioli

Wild Canyon Café Specialties

Pot Roast

Homestyle chuck roast with carrots and purple onions served over mashed potatoes, slathered in a savory beef gravy, and topped with a pretzel rod and golden onion rings.

Four Seasons Tilapia

Grilled tilapia topped with sautéed purple onions, grape tomatoes, peppers and mushrooms.

Baked Cod

Eight ounce Atlantic cod filet baked with white wine, butter and our house made seafood seasoning served with fresh vegetables and choice of potato.

Shrimp Scampi

Twelve large shrimp served in a white wine garlic butter sauce served with fresh vegetables and choice of potato.

Frenched Pork Chop

Eight ounce White Marble Farms Frenched pork chop served with mashed potatoes and a savory mushroom demi glace.

Whiskey Peppercorn Filet

Eight ounce filet of beef finished with a whiskey cream sauce and served with fresh vegetables and choice of potato.

K.C. Strip Steak

Bone-in New York strip topped with our house made jus and onion topper. Served with fresh vegetables and choice of potato.

Surf and Turf

Eight ounce beef filet grilled to perfection, served with six large garlic butter shrimp.

Ribs

Full or half rack covered in your choice of BBQ, honey dijon or teriyaki sauce served with fresh vegetable and choice of potato.

Half Rack or Full Rack

BBQ Pulled Pork

Eight ounce of prime pork rump slow roasted and braised to perfection then shredded and saturated with tangy BBQ sauce. Served with Texas toast and mashed potatoes.

Broasted Chicken

Golden chicken dipped in our homemade seasoned bread crumbs and golden fried, served with fresh vegetable and mashed potatoes and gravy.

Ranch Fried Chicken

Ranch breaded boneless chicken breast, crispy fried and served atop a mound of mashed potatoes and gravy with fresh steamed broccoli.

Cashew Chicken Lettuce Wraps

Tender pieces of seasoned cashew chicken served with fried rice noodles, accompanied by dipping cups of teriyaki and sweet chili sauces with fresh crisp lettuce leaves for wrapping.



Pot Roast



Frenched Pork Chop



4 Seasons Tilapia

Panini

All panini are served with French fries.

Shrimp Scampi BLT Panini

Garlic shrimp, tomatoes, crisp bacon and artisan Romaine lettuce with a spicy chipotle aioli.

Sconnie Panini

Shaved roast beef, aged cheddar cheese, smoked gouda, balsamic glazed onions and a zesty horseradish sauce.

Southwest Turkey Panini

Roasted turkey piled high with Monterey Jack cheese, grilled corn, peppers, onions and spicy chipotle aioli.

Reuben Panini

Corned beef piled with sauerkraut, Swiss cheese and Thousand Island Dressing.



Shrimp Scampi BLT

Burgers

All burgers are served with French fries.

Mushroom Demi Burger

1/3 lb. certified organic beef from Niman Ranch Farms grilled and topped with lettuce, tomato, purple onion and rich mushroom demi glaze.

Char Burger

1/3 lb. certified organic beef from Niman Ranch Farms char-grilled and topped with lettuce tomato and onion.

Black and Bleu Burger

1/3 lb certified organic beef from Niman Ranch Farms grilled and topped with granny smith apple slices, lettuce, tomato, onion and bleu cheese crumbles.



Black and Bleu Burger

Kid's Menu

All kid's menu items are served with french fries.

Hamburger

Cheeseburger

Hot Dog

Macaroni & Cheese

Chicken Tenders

Grilled Cheese



Beverages

Coffee, unsweetened ice tea (free refills)

Hot tea, hot chocolate

Coca Cola products (free refills)

Sprecher Root Beer

Juice:

Orange, Cranberry, Grape,

Grapefruit, Apple, Tomato

Small

Large

Ask about our specialty coffee drinks.



Coca-Cola® products proudly served.

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

