

CANYON BREEZE

AT RED MOUNTAIN RESORT

DINNER

FARRO RISOTTO \$24

Asparagus, Fresh Corn, Yam Puree, Parmesan Cheese, Ricotta Cheese

287/46/12/6/7

MOLASSES SEARED CERVENA VENISON \$31

Roasted Shallot, Blackberry & Sage Demi, Pepita Cinnamon Dusted Yam, Danish Blue Cheese

266/24/28/6/3 GF

BLUE CORN CRUSTED ORGANIC FREE RANGE CHICKEN \$25

Smoked Red Pepper Coulis, Black Bean & Corn Relish, Olive Oil Mashed Potatoes

262/44/11/5/6 GF

GRILLED WILD ALASKAN SOCKEYE SALMON \$27

Roasted Garlic & Shallot Aioli, Rosemary Mashed Potato, Ragout of Asparagus,

Yukon Gold Fingerling Potatoes, Grape Tomato & Baby Carrots

396/24/32/19/2 GF

TOFU STEAK \$22

Served with Baked Potato or Baked Yam

301/38/23/9/6 V/GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

Served with Baked Potato or Baked Yam

304/38/32/3/4 GF



Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber (g)

GF=Gluten Free DF=Dairy Free AI=Anti-Inflammatory V=Vegan

Should one of our evening's entrees bring out your "Inner Chef" we can prepare our New York Strip Loin, Grilled Chicken Breast or Tofu Steak using any of the sauces or sides mentioned above.

A 15% gratuity will be added to all à la carte purchases.

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HABANERO MANGO GLAZED SHRIMP \$26

Coconut Kaffir Lime Infused Black Forbidden Rice, Green Onion Crema
281/32/19/10/2 GF

CAPRESE WHOLE WHEAT FLATBREAD \$22

Fresh Mozzarella, Roasted Cashew, Basil & Parmesan Pesto, Grape Tomatoes,
Portobello Mushrooms, Fresh Basil, Lemon Zested Broccoli Florets, Balsamic Reduction
351/49/14/12/3

PEPITA CRUSTED RACK OF NEW ZEALAND LAMB \$32

Stone Ground Herbed Mustard, Neufchâtel Mint Mashed Purple Potatoes,
Red Wine Tomato Jus
405/18/40/19/3 GF

SHREDDED RED CHILE CHICKEN STREET TACOS \$24

Cilantro Lime Cabbage, Guacamole, Pico de Gallo, Sonoran Black Beans, Corn Tortillas,
Queso Cotija 337/42/26/9/8 GF

FRESH SUSTAINABLY WILD CAUGHT OR FARMED FISH \$28

Served with Baked Potato or Baked Yam
377/38/34/10/4 GF/AI

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

Served with Baked Potato or Baked Yam
359/45/36/4/4 GF/AI

TOFU STEAK \$22

Served with Baked Potato or Baked Yam
301/38/23/9/6 V/GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

Served with Baked Potato or Baked Yam
304/38/32/3/4



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OVEN ROASTED ORGANIC FREE RANGE CHICKEN BREAST \$26
Yukon Gold Mashed Potato, Smoked Grape Tomatoes, Corn,
Poblano Chiles, Green Onion, Balsamic Jus
338/26/42/7/2 GF

PRICKLY PEAR BARBECUE GLAZED PORK TENDERLOIN \$24
Agave Caramelized Pineapple, Red Chili Pecan Slaw, Cornbread
416/30/29/21/2 GF

PAN ROASTED BAJA SEA BASS \$26
Smokey Romesco Sauce, Almonds, Parsnip Puree, Wilted Spinach
272/30/27/6/7 GF/AI

POLENTA LASAGNA \$24
Wilted Rocket Greens, Basil Goat Cheese Ricotta, Ratatouille Sauce
185/28/7/5/4 GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28
Served with Baked Potato or Baked Yam
304/38/32/3/4 GF

TOFU STEAK \$22
Served with Baked Potato or Baked Yam
301/38/23/9/6 V/GF



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PAN SEARED PRICKLY PEAR MARINATED DUCK BREAST \$27
Mango, Kiln Dried Cherry & Ancho Chile Pico de Gallo, Bhutanese Red Rice
275/27/23/8/2 GF

SONORAN FISH TACOS \$27
Avocado Crema, Black Charro Style Beans, Queso Cotija,
Pico de Gallo, Cilantro Lime Cabbage, Corn Tortillas
314/38/34/3/6 GF

EGGPLANT NAPOLEON \$24
Roasted Red Pepper, Garlic Wilted Spinach, Vegan Arugula Pesto,
Raw Alfredo Sauce, Arrabbiata Sauce
201/17/6/14/6 V/GF/AI

ESTANCIA GRILLED GRASSFED NEW YORK STRIPLOIN \$28
Maytag Blue Cheese Potato Au Gratin, Chipotle Coffee Demi Glace, Garlicky Green Beans
389/35/37/13/5 GF

TOFU STEAK \$22
Served with Baked Potato or Baked Yam
301/38/23/9/6 V/GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22
Served with Baked Potato or Baked Yam
359/45/36/4/4 GF/AI

FRESH SUSTAINABLY WILD CAUGHT OR FARMED FISH \$28
Served with Baked Potato or Baked Yam
377/38/34/10/4 GF/AI



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HAWAIIAN YELLOWFIN TUNA \$27

Wasabi Mashed Potatoes, Daikon Radish Salad, Crispy Rice Noodles, Tamari Orange Reduction
309/41/37/2/9 GF

TURKEY BOLOGNESE \$23

Penne Pasta, Slow Simmered Tomato, Red & Green Bell Peppers, Fresh Herbs,
Garlic, Wilted Rocket Greens, Shaved Reggiano Parmesan
310/52/14/5/4

ESTANCIA GRASSFED NEW YORK STRIPLOIN \$28

Goat Cheese Mashed Potatoes, Cabernet Sauvignon Demi Glace,
Fricassee of Applewood Smoked Bacon, Shiitake Mushroom, Vine Ripened Tomato & Chive
343/23/33/13/3 GF

CAULIFLOWER & YUKON GOLD POTATO KORMA \$22

Yam, Chickpeas, Tomato, Brown Basmati Rice, Madras Curry, Cumin, Coriander Seed,
Garam Masala, Cashew Coconut Milk
304/51/9/9/8 V/GF/AI

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

Served with Baked Potato or Baked Yam
359/45/36/4/4 GF/AI

TOFU STEAK \$22

Served with Baked Potato or Baked Yam
301/38/23/9/6 V/GF



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MOROCCAN SPICE RUBBED DUCK BREAST \$28

Cauliflower Cous Cous, Pistachio Mint Pesto, Pomegranate Molasses

298/19/29/13/3 GF

PORCINI MUSHROOM DUSTED WILD ALASKAN BLACK COD \$28

Garlic Wilted Spinach, White Truffle Whipped Potatoes

349/17/21/23/3 GF/AI

GRILLED PORK CHOP \$31

Honey, Peach, Chipotle and Rhubarb Chutney,

Strawberry Port Sauce, Creamy Herb Polenta

481/40/37/17/3 GF

GRILLED EGGPLANT TEMPEH TACOS \$23

Sonoran Spiced Five Grain Tempeh, Cilantro, Black Beans, Pico de Gallo,

Cilantro Lime Cabbage, Guacamole, Cotiji Cheese

392/38/27/19/10 GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

Served with Baked Potato or Baked Yam

359/45/36/4/4 GF/AI

ESTANCIA GRASSFED BEEF NEW YORK STRIPLOIN \$28

Served with Baked Potato or Baked Yam

304/38/32/3/4 GF

TOFU STEAK \$22

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QUINOA, BLACK BEAN & CORN MEATBALLS \$22

Spaghetti Squash Noodles, Roasted Red Pepper Marinara, Freshly Microplaned Reggiano Parmesan
276/55/12/4/10 GF

GRILLED ESTANCIA RANCH GRASSFED BEEF NEW YORK STRIPLOIN \$29

Vine Ripened Tomato, Fresh Basil & Shallot Salad, Balsamic Reduction,
Peppered Goat Cheese, Roasted Garlic & Basil Mashed Potatoes
258/21/29/7/2 GF

GREEN CURRY HALIBUT \$28

Kaffir Lime, Lemongrass, Coriander, Fresh Ginger, Garlic, Grape Tomato,
Cilantro, Coconut Milk, Rice Noodles, Sriracha, Chopped Cashews
408/37/24/19/1 GF/AI

GRILLED QUAIL \$27

Fire Roasted Cream Corn, Maple Chipotle Butter Sauce, Sautéed Baby Kale
374/23/26/22/3 GF

TOFU STEAK \$22

Served with Baked Potato or Baked Yam
301/38/23/9/6 V/GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

Served with Baked Potato or Baked Yam
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