

CANYON BREEZE

AT RED MOUNTAIN RESORT

DINNER

LEMON SPINACH PEPITA PESTO RISOTTO \$24

ARBORIO RICE, ASPARAGUS, GREEN PEPITAS (GF)

295/44/8/7/3

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

280/42/12/7/7 GF/DF

TAMARI WILD SALMON \$27

SUNIMONO PICKLED RADISH, ASIAN PEAR, GINGER & DAIKON ROOT SALAD,
BROWN SUSHI RICE, WHITE MISO GLAZE

319/30/32/12/1 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/DF



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

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

We can prepare the New York Strip Loin, Chicken Breast or Tofu steak with any of the sauces or sides mentioned above. Guests on meal inclusive packages enjoy soup & salad, one entrée, vegetable and dessert.

Menu pricing applies to guests on à la carte packages. 15% gratuity added to all a la carte purchases.

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DINNER

HABANERO MANGO GLAZED SHRIMP \$26

COCONUT KAFFIR LIME INFUSED BLACK FORBIDDEN RICE, GREEN ONION CREMA
281/32/19/10/2 GF/DF

GRILLED LEMON ARUGULA SPELT FLATBREAD \$22

BASIL ALFREDO, GRILLED PORTOBELLO MUSHROOMS, MANCHEGO
GRAPES, PISTACHIOS, WHITE TRUFFLE OIL
348/33/16/16/2

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 \$25

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/DF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$24

SERVED WITH BAKED POTATO OR BAKED YAM
359/45/36/4/4 GF/AI/DF

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/DF



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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/DF

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

RAGOUT OF MIXED OLIVES, ROASTED FENNEL AND FINGERLING POTATO, YELLOW
GRIT CAKE, KALAMATA OLIVE MAYO, RED PEPPER HURRICANE PEACH MARMALADE

452/29/30/23/3 GF

POLENTA LASAGNA \$24

WILTED ROCKET GREENS, BASIL GOAT CHEESE RICOTTA, RATATOUILLE SAUCE

295/28/7/5/4 GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

SERVED WITH BAKED POTATO OR BAKED YAM

304/38/32/3/4 GF/DF

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
279/24/24/10/2 GF/DF

SONORAN FISH TACOS \$27
AVOCADO CREMA, BLACK CHARRO STYLE BEANS, QUESO COTIJA,
PICO DE GALLO, CILANTRO LIME CABBAGE, CORN TORTILLAS
341/40/35/6/7 GF

EGGPLANT NAPOLEON \$24
ROASTED RED PEPPER, GARLIC WILTED SPINACH, VEGAN ARUGULA PESTO,
VEGAN CASHEW PINE NUT ALFREDO, ARRABBIATA SAUCE
191/15/5/14/6 V/GF/AI

ESTANCIA GRILLED GRASSFED NEW YORK STRIPLOIN \$28
MAYTAG BLUE CHEESE POTATO AU GRATIN, CHIPOTLE COFFEE DEMI GLACE,
GARLICKY GREEN BEANS
389/33/37/13/5 GF

TOFU STEAK \$22
SERVED WITH BAKED POTATO OR BAKED YAM
301/38/23/9/6 V/GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$24
SERVED WITH BAKED POTATO OR BAKED YAM
359/45/36/4/4 GF/AI/DF

FRESH SUSTAINABLY WILD CAUGHT OR FARMED FISH \$28
SERVED WITH BAKED POTATO OR BAKED YAM
377/38/34/10/4 GF/AI/DF



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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/DF

TURKEY BOLOGNESE \$25

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 \$25

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 \$24

SERVED WITH BAKED POTATO OR BAKED YAM

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

TOFU STEAK \$22

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PORCINI MUSHROOM DUSTED WILD ALASKAN BLACK COD \$28

GARLIC WILTED SPINACH, WHITE TRUFFLE WHIPPED POTATOES

349/17/21/23/3 GF/Al/DF

GRILLED PORK CHOP \$31

HONEY, PEACH, CHIPOTLE AND RHUBARB CHUTNEY,
STRAWBERRY PORT SAUCE, CREAMY HERB POLENTA

481/40/37/17/3 GF

MOROCCAN SPICE RUBBED DUCK BREAST \$28

CAULIFLOWER COUS COUS, PISTACHIO MINT PESTO, POMEGRANATE MOLASSES

298/19/29/13/3 GF/DF

GRILLED EGGPLANT TEMPEH TACOS \$24

SONORAN SPICED FIVE GRAIN TEMPEH, CILANTRO, BLACK BEANS, PICO DE GALLO,
CILANTRO LIME CABBAGE, GUACAMOLE, COTIJA CHEESE

392/38/27/19/10 GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$24

SERVED WITH BAKED POTATO OR BAKED YAM

359/45/36/4/4 GF/Al/DF

ESTANCIA GRASSFED BEEF NEW YORK STRIPLOIN \$28

SERVED WITH BAKED POTATO OR BAKED YAM

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BLACK PEPPER FETTUCCINI WITH CABERNET SLOW ROASTED TOMATOES \$27

HOUSE MADE RICOTTA CHEESE, ROASTED GARLIC, BROCCOLINI, SPINACH, SHAVED
PARMESAN

485/50/12/28/3

GRILLED ESTANCIA RANCH GRASS FED NEW YORK STRIPLOIN \$29

QUINOA BROWN RICE PILAF, CHIMICHURRI SAUCE

360/28/31/15/5 GF/DF

GREEN CURRY HALIBUT \$28

KAFFIR LIME, LEMONGRASS, CORIANDER, FRESH GINGER, GARLIC, GRAPE TOMATO,
CILANTRO, COCONUT MILK, RICE NOODLES, CHOPPED CASHEWS

408/37/24/19/1 GF/AI/DF

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

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