

EVENING DINING

LITE

MARKET SOUP Created Fresh Daily **\$8**

CANYON BREEZE SALAD Mixed Seasonal Greens, Walnuts, Apple, Blue Cheese, Bacon, Tomato, Beets, Herb Balsamic Vinaigrette **\$10** GF, add Salmon, Chicken, Tofu or Steak **\$22**

SUPERFOOD CAESAR SALAD Baby Kale, Romaine, Lemon Garlic Dressing, Quinoa, Crushed Red Pepper, Parmesan, Multigrain Croutons **\$10** add Salmon, Chicken, Tofu or Steak **\$22** GF *Vegan available*

CASUAL

WITH MARKET SOUP & FRESH HOUSE SALAD

ARTISAN FLATBREAD PIZZA **\$21** new every evening.

BAR 10 RANCH GRASS FED UTAH BEEF BURGER Choice of Tortilla Chips or Sweet Potato Fries. Served on a Fresh Baked Bun. Turkey or Veggie Burger available **\$21**

GREEN CHILE PORK Slow Simmered Pork, Tomatillos, Poblano Chilies, Hominy, Cilantro, Shaved Red Cabbage, Cotija Cheese, Cumin Scented Corn Tortilla Strips. Served with Seasonal Vegetables & Cornbread **\$21** GF

INSPIRED

WITH MARKET SOUP & FRESH HOUSE SALAD, PORTIONED FOR YOUR GOOD HEALTH

PASTA BOLOGNESE Slow Simmered Ragu of Ground Beef, Vine Ripened Tomato, Garlic, Onion, Herbs & Spices, Shaved Reggiano Parmesan **\$24** GF or *Vegetarian available*

WILD SOCKEYE SALMON Whole Grain Rice, Seasonal Vegetables **\$25** GF

GRILLED PORK CHOP Prickly Pear Barbecue Glaze, Honey Grilled Pineapple, Red Chile Pecan Slaw, Creamy Polenta **\$25** GF

PAN SEARED FREE RANGE CHICKEN Golden Lemon Jus, Wilted Spinach, Seasonal Vegetables, Whipped Yukon Gold Potato **\$26** GF

RED ROCK TACOS Spice Rubbed Chicken, Steak, Salmon, Tempeh or Tofu. Tomato Pico De Gallo Salsa, Cilantro Lime Cabbage, Avocado Crema, Charro Beans, Cotija Cheese, Mexican Street Corn **\$26** GF

UTAH GRASS FED STEAK House Made Steak Sauce or Red Wine Demi, Yukon Gold Mashed Potato, Garlicky Green Beans **\$28** GF

PLANT BASED

WITH MARKET SOUP & FRESH HOUSE SALAD

PRICKLY PEAR BBQ GLAZED TEMPEH Red Chile Pecan Slaw, Cornbread, Seasonal Vegetables **\$25** GF

PAN SEARED SAVORY TOFU Lemon Garlic Sauce, Wilted Spinach, Seasonal Vegetables, Whipped Yukon Gold Potato **\$26** GF/Vegan

LOS VEGETALES TACOS Spice Rubbed Firm Tofu or Slow Simmered Tempeh, Skillet Warmed Corn Tortillas, Tomato Pico De Gallo Salsa, Cilantro Lime Cabbage, Avocado Crema, Charro Beans, Cotija Cheese, Mexican Street Corn **\$26** GF

Guests on meal inclusive retreats may select 1 dinner choice and 1 beverage.

All Canyon Counter Items are À la Carte. For your convenience a 15% gratuity will be added to a la carte purchases.

Canyon Breeze is not a Gluten-Free Kitchen. Please alert your server to severe food allergies.