

LITE

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

ANTIOXIDANT SALAD Spinach, Kale & Mixed Baby Lettuce, Blueberries, Turmeric Poppy Chia Seed Dressing, Beets, Goat Cheese, Tamari Roasted Walnuts **\$8 GF**

CASUAL

WITH MARKET SOUP & FRESH HOUSE SALAD

BAR 10 RANCH GRASS FED UTAH BEEF BURGER Choice of Tortilla Chips or Sweet Potato Fries. Served on a Brioche Bun. Turkey or Veggie Burger available **\$18**

RED CHILE CHICKEN MACHACA STEW Slow Simmered Chicken, Cilantro, Shaved Red Cabbage, Cotija Cheese, Cumin Scented Corn Tortilla Strips. Served with Seasonal Vegetables & Cornbread Muffin **\$18 GF**

INSPIRED

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

TODAY'S SPECIAL CREATION ask your server for details **\$25**

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 Golden Lemon Jus, Wilted Spinach, Seasonal Vegetables, Whipped Yukon Gold Potato **\$26 GF**

CIDER GLAZED PORK CHOP Granny Smith Apple, Bourbon, Chipotle & Apricot Chutney, Prickly Pear, Creamy Polenta **\$25 GF**

FREE RANGE GINGER CHICKEN Matcha Brown Jasmine Rice, Roasted Radish, Miso Kaffir Sriracha Sauce, Fire Roasted Shishito Chile **\$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 Red Wine Demi, Applewood Bacon, Crimini Mushroom, Tomato & Chive Fricassee, Yukon Gold Mashed Potato, Garlicky Green Beans **\$28 GF**

PLANT BASED

WITH MARKET SOUP & FRESH HOUSE SALAD

PAN SEARED TOFU Red Wine-Balsamic Reduction, Coconut Bacon, Crimini Mushroom, Tomato & Chive Fricassee, Yukon Gold Mashed Potato, Garlicky Green Beans **\$23 GF/Vegan**

GINGER TEMPEH Matcha Brown Jasmine Rice, Roasted Radish, Miso Kaffir Sriracha Sauce, Fire Roasted Shishito Chile **\$25 GF**

PAN SEARED SAVORY TOFU Lemon Garlic Sauce, Wilted Spinach, Seasonal Vegetables, Whipped Yukon Gold Potato **\$23 GF/Vegan**

CIDER GLAZED TEMPEH Granny Smith Apple, Bourbon, Chipotle & Apricot Chutney, Prickly Pear Jam, Creamy Polenta **\$25 GF**

Guests on meal inclusive retreats may select 1 dinner choice and 1 nonalcoholic beverage.
Canyon Counter items are not included. 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.