

DINNER APPETIZERS

Classic Canoa Quesadilla

Monterey jack, cheddar cheese, diced green chilies, guacamole, salsa 7.95

Chile Dusted Chicken Quesadilla

Flour tortilla, Monterey jack cheese, mild green chiles, tomatoes, guacamole, salsa 8.95

Wok Charred Salmon Cakes

Mango chutney, mixed greens 9.95

Willcox Tomato and Mozzarella Bruschetta

Fresh basil, balsamic reduction 7.95

Canoa Ranch Sampler

Firecracker Shrimp, Shrimp Cocktail, Asian Chicken Skewers, Chicken Quesadilla 14.95

Burger Skewers*

Cheddar cheese, grilled onions 8.95

Firecracker Shrimp

Panko crusted crispy shrimp, Asian napa salad, spicy red chile sauce 9.95

Applewood Smoked Salmon

Dill cream cheese, capers, red onion, apple slices, lahvosh crackers 10.95

Crispy Calamari

Lightly breaded, marinara sauce 8.95

Shrimp Cocktail

Horseradish cocktail sauce 9.95

Asian Chicken Skewers

Grilled chicken, Thai peanut sauce 7.95

Today's Soup 3.95

Crab Bisque 5.5

Caesar, Tossed Salad or Wedge of Iceberg 3.95

DINNER ENTRÉE SALADS

Asian Chopped Chicken Salad

Snow peas, mandarin oranges, wontons, cashews, daikon sprouts, sesame dressing 9.95

Grilled Fresh Salmon Salad

Tomatoes, cucumbers, snow peas, lemon, roasted tomato vinaigrette 12.95

Dave's Famous Cobb Salad

Monterey jack, cheddar cheese, bleu cheese crumbles, chopped ham, turkey, bacon, avocado, romaine lettuce, ranch dressing 11.95

Beef & Bleu Salad

Grilled bistro tender, bleu cheese crumbles, red onion, tomatoes, balsamic vinaigrette 12.95

Franciscan Chicken Salad

Green apples, walnuts, bleu cheese crumbles, bleu cheese dressing 10.95

Caesar Salad

Romaine, parmesan, Caesar dressing, croutons

Grilled Chicken 9.95

Firecracker Shrimp 12.95

DINNER SPECIALTIES

Sautéed Beef Liver & Onions

Bacon, garlic mashed potatoes, fresh vegetables 14.95

Bistro Tender Steak*

Garlic butter, baked potato, fresh vegetables 15.95

Add garlic basted grilled shrimp 18.95

Herb Marinated Boneless Pork Chop

Tangerine & mango glaze, garlic mashed potatoes, fresh vegetables 15.95

Fresh Natural Chicken Breast

Garlic mashed potatoes, fresh vegetables 14.95

Canoe Style ~ fresh basil crusted, lemon caper sauce

Wild Mushroom Chicken Marsala ~ rich brown sauce

Chicken Chardonnay ~ artichoke hearts, red grapes,
fresh herbs, chardonnay butter sauce

Filet Mignon Medallions*

Bordelaise sauce, baked potato, fresh vegetables 21.95

Herb Marinated Full Rack of Lamb*

Garlic mashed potatoes, fresh vegetables, mint jelly 29.95

Aged Prime New York Strip*

Balsamic grilled onions, baked potato, fresh vegetables 24.95

Thai Chicken Pasta

Snow peas, carrots, lo mien noodles, spicy Thai peanut sauce 14.95

Rigatoni with Wild Mushrooms

Marinara, parmesan, fresh basil 13.95

Add sweet Italian sausage 16.95

DINNER FRESH SEAFOOD

Coconut Crusted Hawaiian Wahoo

Berry fruit compote, herbed rice medley, fresh vegetables 16.95

Sautéed Sea Bass & Mexican White Shrimp

Lemon caper sauce, herbed rice medley, fresh vegetables 18.95

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Atlantic Salmon

Garlic mashed potatoes, fresh vegetables 17.95

Grilled Atlantic Salmon ~ Yogurt dill sauce

Wok Charred Salmon ~ Honey mustard glaze

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Half Pound Grilled Shrimp Skewers

Garlic lemon butter, herbed rice medley, fresh vegetables 17.95

Red Trout Amandine

Toasted almonds, beurre blanc, herbed rice medley, fresh vegetables 16.95

◆**Gluten Free Menu Available, Please Ask Your Server**◆

*These items may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.