

# Grill on The Green

Dinner Menu Served Daily 4-7pm

## Starters

### **\*\*Crab Cakes**

Pan seared lump crab meat, served with cucumber and citrus slaw, roasted garlic and chipotle aioli 14.00

### **\*\*Sea Scallops**

Pan seared scallops served on a bed of arugula salad with a blood orange and strawberry compote 14.00

### **\*\*Fire Cracker Shrimp**

Dozen lightly breaded butterfly shrimp served with traditional hot chili sauce 14.00

---

### **Soups and Salad's served with Rolls and Butter**

**Soup of the Day** Cup 4.00 / Bowl 5.00

## Salads

### **Ultimate Iceberg**

Chilled Iceberg lettuce topped with tomatoes, bacon bits, scallions, gorgonzola crumbles and blue cheese dressing 7.50

### **House Salad**

Mixed greens served with your choice of dressing, cherry tomatoes, Belgium endives, red onions and cucumber topped with garlic crostini 6.50

### **House Caesar**

Chopped hearts of romaine tossed in Caesar dressing, shaved parmesan, garden style croutons 6.50

## Entrée Salads

### **\*\*Gorgonzola Steak**

Perfectly grilled sirloin steak smothered with creamy gorgonzola cheese, red onion jam and oven roasted tomatoes served on a bed of mixed greens topped with tumbled weed onions 17.25

### **\*\*Fresh Salmon**

Grilled salmon filet, oven roasted tomatoes, red onions, asparagus spears and cucumber, served over a bed of mixed greens and raspberry vinaigrette 17.25

### **Salmon Caesar Salad**

Chopped hearts of romaine tossed in Caesar Dressing, shaved parmesan and garden style croutons topped with roasted tomatoes and Grilled balsamic glaze Salmon fillet 17.75

---

## Poultry

**Entrees served with Roasted garlic mashed potatoes and seasonal vegetables**

### **\*\*Chicken Marsala**

Lightly seasoned chicken breast cooked with mushrooms and onions in a rich and creamy marsala sauce topped with shaved parmesan 17.25

### **\*\*Parmesan Crusted Chicken**

Lightly breaded chicken breast layered with baby spinach, mushrooms and gruyere cheese served with a roasted garlic cream sauce 17.25

---

## Seafood

**Served with Rice Pilaf and Seasonal Vegetables**

### **\*\*Salmon Fillet**

Walnut crusted salmon filet topped with grey poupon and dill compound butter 19.25

### **\*\*Rainbow Trout**

Delicious buttered lobster and spinach stuffed trout baked in tin foil 19.25

## Pastas

All pastas served with rosemary infused focaccia bread

Gluten Free Chickpea Penne Pasta Available upon request!

### \*\*Scallop Linguine

Pan seared shrimp and scallops tossed with spinach and tomatoes in saffron infused garlic cream sauce served over linguine pasta 22.00

### \*\*Sundried Tomato Pasta

Roasted garlic and parmesan crusted chicken breast, julienne of sweet red bell pepper, sundried tomatoes and sautéed spinach cooked in a white wine and butter sauce served over linguine pasta 18.00

## Beef, Lamb & Pork

Your Choice of one of your best flavors sauce or infused Butter, served with Seasonal Vegetables and your choice of Garlic Mashed Potatoes, Au Gratin, Baked Potato or French Fries

### \*\*St Louis Pork Ribs

In house smoked ribs smothered in tangy BBQ Sauce 27.00  
Half a Rack 17.00  
(Limited Availability)

### \*\*Blacken Ribeye

Mouthwatering grilled ten-ounce center cut Cajun steak 22.00

### \*\*Sirloin Steak

Perfectly grilled eight-ounce sirloin steak 19.00

### \*\*Filet Mignon

Eight-ounce bacon wrapped tender filet of beef 23.00

### \*\*Lamb Rack

Parmesan crusted New Zealand lamb 29.00  
Half a Rack 19.00

### \*\*B.L.T. Cheese Burger

Applewood smoked bacon, cheddar & swiss cheese with lettuce, tomatoes, pickles and onions on a butter toasted brioche bun 11.25

Choose your best flavor sauce  
or your choice of infused butter

Roasted Garlic Cream Sauce  
Port Wine Reduction  
Lobster Compound Butter  
Wild Mushroom Compound Butter  
Tangy B.B.Q. Sauce

Want More Add

\*\*Lump Crab Cake 6.00  
\*\*Parmesan Crusted Chicken Breast 5.00  
Crispy tumble weed onions 1.75  
Red onion Jam and melted gorgonzola cheese 3.00  
Loaded backed potato, cheese, bacon, scallions, sour cream 2.00

Rare – Mostly Red  
Medium Rare- Pink with Red Center  
Medium – Pink Throughout  
Medium Well – Mostly Brown with a Pink Center  
Well Done– Brown

### A la Cart Items

Extra Sauce 1.50  
Roasted Garlic Mashers 1.50  
Baked Potatoes 2.00  
French Fries 2.00

Au Gratin Potatoes 3.50  
Rice Pilaf 1.50  
Petite Salad 4.50



[www.canoaranchgolfclub.com](http://www.canoaranchgolfclub.com)

Spilt Plate Charge 2.50  
Please No Substitution!!!

Specialty Menu Items NOT Valid with Discounts or Promotions

Executive Chef: Alex Duran

Sous Chef: Agustin Cervantes

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.  
Food Allergens: Please be advised food prepared may contained milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.