

dining around

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Canyon Grille shines at Welk Resort

The staff at Welk Resort is gearing up for their 50th anniversary celebration happening throughout 2014 (especially in April) but first they're focusing on presenting a wonderful holiday season at the beautiful resort built by the one and only Lawrence Welk in 1964. With its golf courses, hotel, pools, villas, theater and other fine amenities, the resort has gotten only more fabulous over the years, especially with their Canyon Grille Restaurant & Bar.

Serving breakfast, lunch and dinner, the Canyon Grille has come up with some innovative specialties definitely worth trying. Executive Chef Donna Carig and Director of Resort Marketing Cathy Nerenberg have collaborated on enticing new items including Craft Burgers — eight tasty 1/3-lb. certified Angus burgers. Among them are the Hangover Burger (topped with grilled ham, fried egg, American cheese, bacon and hash browns served on Texas toast with country gravy), the Carnivore Burger (topped with slow-roasted BBQ pulled pork, crispy bacon, cheddar and BBQ sauce), and the Comfort Burger (meatloaf patty topped with sautéed mushrooms, mashed potatoes, crispy onion strings and gravy). They're all either \$12 or \$13 and served with tater tots, fries or homemade kettle chips.

Also new at Canyon Grille is the tempting Pick Your Potatoes option — enjoy tater tots, fries or kettle chips in a variety of styles including Carne Asada (topped with carne asada, guacamole, pico de gallo and sour cream), Comfort style (topped with homemade Sloppy Joe sauce and cheddar cheese), and Hot Wing style. Also on the menu are

Breakfast Taters topped with egg and corned beef, and the Loaded Spud piled with melted cheese, bacon, sour cream and chives.

The dinner menu is terrific with appetizers such as the Canyon Grille

Combo (quesadilla, wings, egg rolls and coconut shrimp) and Sliders (mini burgers with grilled onions on toasted rolls).

For your main course, consider the signature "Welk-ome Inn Chicken & Dumplings" (a big favorites of Lawrence and Fern Welk), the Traditional Meatloaf (always a big seller this time of year),

Roast Prime Rib, Glazed North Atlantic Salmon, Pan Seared Scallops, Grilled Pork Chop, the Macadamia Crusted Chicken Breast or one of the pastas.

Canyon Grille also serves breakfast daily offering omelets, waffles, Benedicts and more. For lunch, they have the fabulous burgers, as well as the classic Monte Cristo, and an open-faced Thanksgiving Sandwich.

In addition they serve a regular Sunday Champagne Brunch Buffet for \$23.95 that includes two glasses of champagne per person. For the holidays, the resort will have a gala New Year's Eve party in the Stonebridge Room featuring an extraordinary hors d'oeuvres buffet, entertainment by the Big Daddy Orchestra (playing all genres of music), and champagne for \$125 per person.

The Welk Resort is at 8860 Lawrence Welk Dr. in Hidden Meadows (760-749-3182). Also of note is the Welk Family Christmas Show, now playing at the Welk Theater through December 28. For tickets, call 1-888-802-SHOW.



(L to R) Donna and Cathy

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