



Dinner Menu 5pm–9pm

BEGINNINGS

CANYON GRILLE COMBO

A combination of quesadilla, chicken wings, egg rolls and two coconut shrimp, served with ranch dressing, salsa and BBQ sauce. 13

SHRIMP COCKTAIL

Chilled colossal shrimp, served in a martini glass with slices of lemon and avocado, and cocktail sauce. 11

CHICKEN QUESADILLA

Roasted diced chicken, peppers, onions and mixed shredded cheese in a grilled tortilla, served with sour cream, guacamole and salsa. 10

COCONUT SHRIMP

Golden and crispy coconut breaded shrimp, served with tropical fruit chutney. 11

FRIED PICKLES

Corn meal fried pickles sprinkled with crumbled blue cheese, served with malt aioli. 7

HOT WINGS

Half-dozen spicy or mild chicken wings, served with crisp celery and buttermilk ranch dressing. 8

VEGETABLE EGG ROLLS

Crispy rolls served with sweet & sour sauce. 7

CHICKEN TENDERS

Golden strips of breaded chicken, served with kettle chips and your choice of dressing. 8

SLIDERS

Three mini-burgers with grilled onions on toasted rolls, served with a side of Thousand Island Dressing. 8

SPECIALTY DRINKS

- Mimosa. 7
- Strawberry Bellini. 7
- Bloody Mary. 6
- Fruit Daiquiris. 6

SALADS & SOUP

CAJUN SALMON SALAD

Cajun Spice grilled Salmon with mixed field greens, citrus segments, and diced tomatoes with honey mustard dressing. 14

ORIENTAL CHICKEN SALAD

Marinated grilled chicken with baby spring mix, green pepper, cilantro, cabbage and crispy wonton strips, served with oriental dressing. 10
Substitute Shrimp or Salmon. 6

SPINACH SALAD

Crisp baby spinach with crispy bacon, diced red onion and boiled egg, served with honey balsamic vinaigrette. 8

TACO SALAD

Seasoned ground beef, lettuce, black olives and cheese, served on a crisp tortilla shell. 10

CG CHOPPED COBB SALAD

Grilled diced chicken, crispy bacon, avocado, diced tomato, boiled egg, blue cheese crumbled on a bed of romaine lettuce, served with your choice of dressing. 12

ICEBERG LETTUCE WEDGE

Crispy bacon, cucumber, cherry tomatoes, red onions with blue cheese crumbles served with your choice of dressing. 7

CANYON GREEN SIDE SALAD

Fresh mixed field greens with cucumber, cherry tomatoes and your choice of dressing. 5

CAESAR SALAD

Crisp hearts of romaine lettuce with shredded Parmesan cheese, house made seasoned croutons and tossed in Creamy Caesar Salad Dressing. 7

CHEF'S ORCHESTRATION

Masterful soups that change daily!
Cup. 4 Bowl. 6

PASTA

SHRIMP PENNE PASTA A LA DIABLO

Jumbo shrimp sautéed in butter, chopped fresh garlic, crushed red chili flakes, fresh tomatoes and green onions, tossed in white wine cream sauce. 17

CHICKEN FETTUCCINI ALFREDO

Fettuccini noodles tossed in creamy Alfredo sauce, with marinated grilled chicken breast. 14

SHRIMP SCAMPI LINGUINI

Succulent shrimp, sautéed with garlic, butter, white wine, and fresh lemon juice, served on linguine garnished with Parmesan cheese and parsley. 17

PASTA DE VINCI

Penne Pasta tossed in cheese and wine sauce, served with sautéed chicken, bacon, mushrooms, onions and garlic. 16

ANGEL HAIR PASTA

Tender and juicy shrimp sautéed in garlic, fresh basil and chopped tomatoes, sprinkled with shredded Parmesan cheese. 17

For parties of eight or more an 18% gratuity will automatically be added to your bill.
Service fee of 18% applies to all take-out order. Entrée items split in the kitchen will be assessed an additional \$3 charge
A Note To Our Guests: Consuming raw or undercooked eggs, meats or seafood may increase your risk of food borne illness.
Please advise your servers if you have any food allergies.



Dinner Menu 5pm–9pm

HERITAGE COLLECTION
Welk Family Favorites

HIDDEN VALLEY SALAD

Inspired by the village's location in the former center of the rich avocado and citrus groves, we offer fresh selected greens topped with sliced avocado, citrus segments, slices of fresh mushrooms and our own balsamic vinaigrette dressing. **9**

PORK TENDERLOIN

Well seasoned pork tenderloin with apricot brandy sauce, served with red roasted potatoes and vegetables of the day. **21**

STUFFED CHICKEN BREAST

A tender breast of chicken, lightly seasoned, stuffed with Asparagus and provolone cheese topped with citrus Beurre Blanc sauce. **17**

HALIBUT FILET WITH THAI CURRY SAUCE

Parmesan crusted halibut filet served with angel hair tossed with red onion, diced tomatoes and spinach. **25**

W THE WELK-OME INN CHICKEN & DUMPLINGS

Lawrence & Fern Welk's favorite. **15**

SEAFOOD SKEWER

Chef selection of fish, shrimp, and scallops skewers with bell peppers, onions and zucchini served with caper cream sauce. **23**

W TRADITIONAL MEATLOAF

Home style meat loaf made with our fifty year old recipe smothered with brown gravy, served with mashed potatoes and seasonal vegetables. **15**

SYMPHONY BURGER

A juicy burger topped with avocado, crispy bacon and Swiss cheese. Served with lettuce, tomatoes, onions, kettle chips and Thousand Island Dressing. **10**

W Lawrence Welk Signature Dish

ENTRÉES

All entrées are served with your choice of mashed potatoes, roasted red potatoes or rice pilaf, and seasonal vegetables.

FILET MIGNON

Charbroiled filet mignon with brandy green peppercorn sauce. **26**

ALASKAN SEABOARD COD

Pan seared cod fish served with brandy lobster cream sauce. **17**

PRIME RIB

A juicy and tender serving of beef seasoned with fresh herbs, served with creamy horseradish and au jus. **20**

GRILLED PORK CHOP

Well seasoned pork chop grilled to perfection, glazed with chunky apple cinnamon sauce. **19**

SOY-GLAZED NORTH ATLANTIC SALMON

Perfectly grilled filet of salmon seasoned and topped with freshly made soy glaze, served with angel hair pasta tossed with sautéed spinach and diced tomatoes. **20**
(No side items included)

MACADAMIA CRUSTED CHICKEN BREAST

Lightly season chicken breast covered with crushed macadamia nuts, served with mango pineapple chutney. **18**

AU POIVRE NEW YORK STEAK

A full flavored classic cut, perfectly grilled with our very own seasonings, topped with Maitre D' hotel butter. **24**

BBQ BABY BACK RIBS

Charbroiled baby back ribs rubbed with spices, glazed with our very tangy BBQ sauce. **19**

PAN SEARED ATLANTIC SEA SCALLOP

Perfectly seared scallops drizzled with citrus Beurre Blanc sauce. **24**

A LA CARTE

Grilled Chicken Breast. **5**
Steam Vegetables. **3**
Mashed Potatoes. **3**
Baked Potato. **4**
Salmon. **8**

Shrimp. **8**
Guacamole. **3**
French Fries. **2**
Half Avocado. **2**

DESSERTS

Your server will be pleased to present you with our daily dessert selection upon request.

BEVERAGES

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Lemonade, Raspberry Iced Tea. **2**
Orange, Apple, Cranberry, Grapefruit, V8, Tomato Juice. **3**
Milk, Chocolate Milk, Hot Chocolate. **3**
Iced Tea, Hot Tea, Coffee. **2**

THANK YOU FOR DINING WITH US.

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