



September 28th Thru October 4th 2026

SALADS

BBQ Chicken Salad

A bed of lettuce topped with chicken tenders, bbq sauce, black beans, corn and tomatoes

Spinach, Beet, & Goat Cheese Salad (V)

A bed of spinach topped with beets, pecans, and goat cheese Add: Chicken or Shrimp

Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing and topped with grilled chicken

Fruit & Cottage Cheese Plate (V)

A combination of fresh seasonal fruit and cottage cheese served with zucchini bread

MAIN COURSE

Grilled Salmon

Topped with maple pecan butter

Meat Lasagna

Served with a side of garlic bread

Green Chile and Chicken Mac & Cheese

Classic macaroni tossed with a rich cheese sauce, hatch green chiles, and chicken

Shrimp Creole

Shrimp sauteed in a spicy tomato sauce served on a bed of rice

Pasta Primavera (V)

Pasta tossed with basil, sauteed vegetables, and a rich cream sauce

Buttersquash Ravioli (V)

Served with brown butter sage sauce

Salisbury Steak

Topped with mushroom onion gravy

Grilled Chicken Breast

Served with your choice of sides

SANDWICHES & BURGERS

Gold Canyon Burger *

Your choice of cheddar, Swiss, or American cheese

Impossible Burger (V)

Gluten Free vegan patty topped with your choice of cheese

All Beef Hot Dog

1/4 pound hot dog on a bun with your choice of sides

French Dip Sandwich

A french roll filled with hot roast beef and served with a side of Au Jus

Chicken Quesadilla

Flour tortilla topped with cheese, chicken, peppers, and onions

Mushroom and Swiss Black Bean Burger(V)

Brioche bun topped with black bean patty, sauteed mushrooms, and Swiss cheese

SIDES

Ala Carte Sides \$1.50

French Fries

Sweet Potato Fries

Three Bean Salad

Potato Chips

Fruit Salad

Cottage Cheese

Applesauce

Soup of the Day

Dessert of the Day

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness. * These items can be cooked to order.