



APPETIZER

Fajita Chicken Quesadilla
Fajita Chicken, Peppers & Onion
Lime Crema, Guacamole, Mixed Cheese 19.50
(Substitute Steak or Shrimp for 5)

Red Rock Wings
Choice of Buffalo Sauce, Sweet
Spicy Chipotle or Hot Honey
Served with Celery & Carrots 17.25

Pulled Pork Sliders
Petite Buns, Kalua Pulled Pork
BBQ Sauce, Coleslaw 16.25

Tres Amigos VG
Tri Color Tortilla Chips
Guacamole, Pico de Gallo 10.50

Southwest Queso Cheese Dip
Zesty Cheese Dip, Tri Color Tortilla Chips 9.50

BLUE PLATE ENTREES

***10 oz. New York Strip Steak**
Red-skin Mashed Potatoes, Herb Butter
Chef's Daily Vegetables, Beef Gravy 53.00

***10 oz. Prime Rib Dinner GF**
Red-skin Mashed Potatoes, Herb Butter
Chef's Daily Vegetables 42.50

***Pan Seared Steelhead Trout GF**
(Four-Star Best Aquaculture Practices (BAP) Certified)
Southwestern Rice, Prickly Pear Compound Butter
Chef's Daily Vegetables 36.50

Roasted Chicken Half GF
Red-skin Mashed Potatoes
Herb Butter, Chef's Daily Vegetables 30.75

Pot Roast
Chuck Steak, Root Vegetables
Red-skin Mashed Potatoes, Beef Gravy 26.75

Fish & Chips
Beer Battered Fish, Coleslaw
French Fries, Tartar Sauce 21.50

Canyon Smothered Burrito
(Choice of Steak or Chicken)
Sautéed Pepper & Onion, Black Beans
Spanish Rice, Guacamole, Ranchero Sauce
Lime Crema, Cotija Cheese 20.50

Spaghetti Western
Spaghetti, Meatballs, Zesty Marinara
Parmesan Cheese, Garlic Toast 17.50

SWEET TREATS

Cheesecake V
Mixed Berries, Caramel or Chocolate Sauce 10.50

Chocolate Molten Cake 9.50 V

Apple Crisp with Vanilla Ice Cream 8.50 V

Assorted Ice Cream or Sorbet 6.50 V

SALAD

Add Grilled Tofu, Chicken or Steak for 6.25

Southwest Caesars Salad
Romaine, Dried Corn, Black Beans, Tortilla Strips
Cotija Cheese, Southwest Caesar Dressing 17.50
(1/2 Size Side Salad Available for 8.95)

Harvey House Salad V
Mixed Greens, Tomatoes, Cucumbers
Carrot, House-Made Citrus Vinaigrette 15.50
(1/2 Size Side Salad Available for 8)

THE LIGHTER SIDE

Green Chili Corn Tamale V, GF
Southwest Rice, Roasted Green Chili
Ranchero Sauce, Lime Crema, Cotija Cheese 22.50

Southwest Protein Bowl VG
Grilled Tofu or Diced Chicken
Ancient Grain Quinoa Blend
Chef's Daily Vegetables
Chipotle Agave Sauce 19.50

Canyon Vegan Burrito VG
Sautéed Pepper & Onion, Black Beans
Spanish Rice, Guacamole, Ranchero Sauce 18.25

Black Bean Burger V
Udi's Gluten Free Bun available upon request
Lettuce, Tomato, Pickle, Onion, Cheddar Cheese
Canyon Sauce, French Fries or Side Salad 17.50

SOUP

Tortilla Black Bean Soup VG
Black Beans, Hominy, Corn, Green Chili
Fire Roasted Tomatoes, Southwest Spices
Chipotle Pepper, Tortilla Strips 10.50

SANDWICHES & WRAPS

Udi's Gluten Free Bun available upon request
(Add Poblano Pepper for 2)

***Ultimate Bison Burger**
Lettuce, Tomato, Onion, Pickle
Grilled Poblano Pepper, Green Onion Mayo
Swiss & Cheddar Cheese, French Fries 24.50

***Shaved Prime Rib Sandwich**
Prime Rib, Baguette, Swiss Cheese Peppers & Onions
Horseradish Sauce, Au Jus, French Fries 23.50

***Fred Harvey Double Bacon Cheeseburger**
Two Patties, Cheddar Cheese, Bacon, Lettuce, Tomato
Onion, Pickle, Canyon Sauce, French Fries 20.50

Sonoran Turkey Bacon Wrap
Turkey, Bacon, Cheddar, Romaine, Tomato
Red Onion, Spicy Ranch, French Fries 20.50

BBQ Pulled Pork Sandwich
Kalua Pulled Pork, French Fries, Coleslaw 19.50

Chicken Club Sandwich
Fried or Grilled Chicken Breast, Bacon
Swiss Cheese, Green Onion Mayo, Lettuce
Tomato, Onion, Pickle, French Fries 15.25

Hot Honey Fried Chicken Sandwich
Fried Chicken Breast tossed in House-Made Hot Honey
Lettuce, Tomato, Onion, Pickle, French Fries 14.75

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

Allergen information for all menu available upon request.

