

CANYON BREEZE

AT RED MOUNTAIN RESORT

DINNER

FARRO RISOTTO \$24

ASPARAGUS, FRESH CORN, YAM PUREE, PARMESAN CHEESE, RICOTTA CHEESE

287/46/12/6/7

MOLASSES SEARED CERVENA VENISON \$31

ROASTED SHALLOT, BLACKBERRY & SAGE DEMI,
PEPITA CINNAMON DUSTED YAM, DANISH BLUE CHEESE

266/24/28/6/3 GF

BLUE CORN CRUSTED ORGANIC FREE RANGE CHICKEN \$25

SMOKED RED PEPPER COULIS, BLACK BEAN & CORN RELISH,
OLIVE OIL MASHED POTATOES

262/44/11/5/6 GF

GRILLED WILD ALASKAN SOCKEYE SALMON \$27

ROASTED GARLIC & SHALLOT AIOLI, ROSEMARY MASHED POTATO,
RAGOUT OF ASPARAGUS, YUKON GOLD FINGERLING POTATOES,
GRAPE TOMATO & BABY CARROTS

396/24/32/19/2 GF

TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

SERVED WITH BAKED POTATO OR BAKED YAM

304/38/32/3/4 GF/DF

GF=Gluten Free, DG=Dairy Free, AI=Anti Inflammatory, V=Vegan

We can prepare the New York Strip Loin, Chicken Breast or Tofu steak with any of the
sauces or sides mentioned above. 15% gratuity added to all a la carte purchases.



Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber (g)

Guests on meal inclusive packages enjoy soup & salad, one entrée, vegetable and dessert.

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DINNER

HABANERO MANGO GLAZED SHRIMP \$26

COCONUT KAFFIR LIME INFUSED BLACK FORBIDDEN RICE, GREEN ONION CREMA
281/32/19/10/2 GF

CAPRESE WHOLE WHEAT FLATBREAD \$22

FRESH MOZZARELLA, ROASTED CASHEW, BASIL & PARMESAN PESTO,
GRAPE TOMATOES, PORTOBELLO MUSHROOMS, FRESH BASIL,
LEMON ZESTED BROCCOLI FLORETS, BALSAMIC REDUCTION
351/49/14/12/3

PEPITA CRUSTED RACK OF NEW ZEALAND LAMB \$32

STONE GROUND HERBED MUSTARD, NEUFCHÂTEL MINT
MASHED PURPLE POTATOES, RED WINE TOMATO JUS
405/18/40/19/3 GF

SHREDDED RED CHILE CHICKEN STREET TACOS \$24

CILANTRO LIME CABBAGE, GUACAMOLE, PICO DE GALLO,
SONORAN BLACK BEANS, CORN TORTILLAS, QUESO COTIJA
337/42/26/9/8 GF

FRESH SUSTAINABLY WILD CAUGHT OR FARMED FISH \$28

SERVED WITH BAKED POTATO OR BAKED YAM
377/38/34/10/4 GF/AI

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

SERVED WITH BAKED POTATO OR BAKED YAM
359/45/36/4/4 GF/AI

TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM
301/38/23/9/6 V/GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

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OVEN ROASTED ORGANIC FREE RANGE CHICKEN BREAST \$26

YUKON GOLD MASHED POTATO, SMOKED GRAPE TOMATOES, CORN,
POBLANO CHILES, GREEN ONION, BALSAMIC JUS

338/26/42/7/2 GF

PRICKLY PEAR BARBECUE GLAZED PORK TENDERLOIN \$24

AGAVE CARAMELIZED PINEAPPLE, RED CHILI PECAN SLAW, CORNBREAD

416/30/29/21/2 GF

PAN ROASTED BAJA SEA BASS \$26

SMOKEY ROMESCO SAUCE, ALMONDS, PARSNIP PUREE, WILTED SPINACH

272/30/27/6/7 GF/AI

POLENTA LASAGNA \$24

WILTED ROCKET GREENS, BASIL GOAT CHEESE RICOTTA, RATATOUILLE SAUCE

185/28/7/5/4 GF

ESTANCIA GRASS FED BEEF NEW YORK STRIPLOIN \$28

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304/38/32/3/4 GF/DF

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PAN SEARED PRICKLY PEAR MARINATED DUCK BREAST \$27
MANGO, KILN DRIED CHERRY & ANCHO CHILE PICO DE GALLO, BHUTANESE RED RICE
279/24/24/10/2 GF

SONORAN FISH TACOS \$27
AVOCADO CREMA, BLACK CHARRO STYLE BEANS, QUESO COTIJA,
PICO DE GALLO, CILANTRO LIME CABBAGE, CORN TORTILLAS
341/40/35/6/7 GF

EGGPLANT NAPOLEON \$24
ROASTED RED PEPPER, GARLIC WILTED SPINACH, VEGAN ARUGULA PESTO,
RAW ALFREDO SAUCE, ARRABBIATA SAUCE
191/15/5/14/6 V/GF/AI

ESTANCIA GRILLED GRASSFED NEW YORK STRIPLOIN \$28
MAYTAG BLUE CHEESE POTATO AU GRATIN, CHIPOTLE COFFEE DEMI GLACE,
GARLICKY GREEN BEANS
389/33/37/13/5 GF

TOFU STEAK \$22
SERVED WITH BAKED POTATO OR BAKED YAM
301/38/23/9/6 V/GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22
SERVED WITH BAKED POTATO OR BAKED YAM
359/45/36/4/4 GF/AI

FRESH SUSTAINABLY WILD CAUGHT OR FARMED FISH \$28
SERVED WITH BAKED POTATO OR BAKED YAM
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HAWAIIAN YELLOWFIN TUNA \$27

WASABI MASHED POTATOES, DAIKON RADISH SALAD, CRISPY RICE NOODLES,
TAMARI ORANGE REDUCTION

309/41/37/2/9 GF

TURKEY BOLOGNESE \$23

PENNE PASTA, SLOW SIMMERED TOMATO, RED & GREEN BELL PEPPERS, FRESH HERBS,
GARLIC, WILTED ROCKET GREENS, SHAVED REGGIANO PARMESAN

310/52/14/5/4

ESTANCIA GRASSFED NEW YORK STRIPLOIN \$28

GOAT CHEESE MASHED POTATOES, CABERNET SAUVIGNON DEMI GLACE,
FRICASSEE OF APPLEWOOD SMOKED BACON, SHIITAKE MUSHROOM,
VINE RIPENED TOMATO & CHIVE

343/23/33/13/3 GF

CAULIFLOWER & YUKON GOLD POTATO KORMA \$22

YAM, CHICKPEAS, TOMATO, BROWN BASMATI RICE, MADRAS CURRY, CUMIN,
CORIANDER SEED, GARAM MASALA, CASHEW COCONUT MILK

304/51/9/9/8 V/GF/AI

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

SERVED WITH BAKED POTATO OR BAKED YAM

359/45/36/4/4 GF/AI

TOFU STEAK \$22

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MOROCCAN SPICE RUBBED DUCK BREAST \$28

CAULIFLOWER COUS COUS, PISTACHIO MINT PESTO, POMEGRANATE MOLASSES

298/19/29/13/3 GF

PORCINI MUSHROOM DUSTED WILD ALASKAN BLACK COD \$28

GARLIC WILTED SPINACH, WHITE TRUFFLE WHIPPED POTATOES

349/17/21/23/3 GF/AI

GRILLED PORK CHOP \$31

HONEY, PEACH, CHIPOTLE AND RHUBARB CHUTNEY,
STRAWBERRY PORT SAUCE, CREAMY HERB POLENTA

481/40/37/17/3 GF

GRILLED EGGPLANT TEMPEH TACOS \$23

SONORAN SPICED FIVE GRAIN TEMPEH, CILANTRO, BLACK BEANS, PICO DE GALLO,
CILANTRO LIME CABBAGE, GUACAMOLE, COTIJI CHEESE

392/38/27/19/10 GF

GRILLED ORGANIC FREE RANGE CHICKEN BREAST \$22

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359/45/36/4/4 GF/AI

ESTANCIA GRASSFED BEEF NEW YORK STRIPLOIN \$28

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QUINOA, BLACK BEAN & CORN MEATBALLS \$22

SPAGHETTI SQUASH NOODLES, ROASTED RED PEPPER MARINARA,
FRESHLY MICROPLANED REGGIANO PARMESAN

276/55/12/4/10 GF

GRILLED ESTANCIA RANCH GRASS FED NEW YORK STRIPLOIN \$29

QUINOA BROWN RICE PILAF, CHIMICHURRI SAUCE

360/28/31/15/5 GF

GREEN CURRY HALIBUT \$28

KAFFIR LIME, LEMONGRASS, CORIANDER, FRESH GINGER, GARLIC, GRAPE TOMATO,
CILANTRO, COCONUT MILK, RICE NOODLES, SRIRACHA, CHOPPED CASHEWS

408/37/24/19/1 GF/AI

GRILLED QUAIL \$27

FIRE ROASTED CREAM CORN, MAPLE CHIPOTLE BUTTER SAUCE, SAUTÉED BABY KALE

374/23/26/22/3 GF

TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

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