

## ARTISANAL SOUPS

Puree of Butternut Squash  
{GF,V} 145 . 21 . 4 . 7 . 4 . 326 (6)  
pomegranate molasses  
pumpkin crunch

Puree of Cauliflower  
{GF} 65 . 5 . 4 . 4 . 2 . 313 (2)  
onion / manchego cheese

New England Clam Chowder  
{GF} 105 . 10 . 4 . 6 . 1 . 329 (2)  
potatoes / celery / onion / organic cream

## SMALL PLATES

“Waldorf” Salad  
{GF} 165 . 20 . 2 . 10 . 3 . 116 (15)  
grilled hilltop orchard apples  
nutmeg mascarpone / cranberries  
toasted walnuts

Sous Vide Mill River Farm  
Baby Carrots  
{GF} 45 . 20 . 2 . 7 . 4 . 267 (14)  
salted pecans  
vermont maple syrup / chèvre

Smoked Salmon Mousse  
130 . 13 . 5 . 7 . 1 . 126 (1)  
spicy whole-wheat  
buttermilk crackers  
juniper-pickled red onions  
crispy dill

Charred Brussels Sprouts  
{GF} 150 . 11 . 7 . 10 . 5 . 256 (3)  
creamy caesar / crispy pork bacon  
toasted almonds / parmesan reggiano



North East Valley Family Farms is about creating a supply chain between the farmer and the chef. Their foods are purchased directly from small-to-medium sized family-run farms throughout the Northeast. They pay a premium for products, like the beef we serve, to their farm partners and are committed to providing locally-raised products to compliment menus, just like ours.

## CHEF INSPIRED SEASONAL DISHES

Grilled Portobello Mushroom  
{GF} 300 . 33 . 8 . 17 . 11 . 468 (9)  
roasted root vegetables / white bean puree  
citrus-infused aged balsamic reduction

Highlawn Farms Ricotta Gnudi  
495 . 65 . 15 . 18 . 6 . 313 (15)  
butternut squash / sage / local honey  
pistachio crumble / parmesan reggiano

Seared Salmon Fillet\*  
{GF} 335 . 26 . 32 . 12 . 5 . 342 (3)  
bell pepper & almond romesco  
sundried tomato / charred kale & farro salad

Sautéed Mussels  
435 . 59 . 13 . 15 . 7 . 264 (5)  
white wine / potato / fennel / corn  
crispy artisan baguette

LaBelle Farms Duck Breast\*  
{GF} 340 . 32 . 25 . 13 . 5 . 408 (16)  
sundried cherry mostarda / sweet potato puree  
matchstick apple salad / toasted almonds

Grilled Pork Tenderloin  
{GF} 450 . 62 . 31 . 10 . 9 . 513 (24)  
rosemary fingerling potatoes / swiss chard  
pearl onions / huckleberry gastrique

## THE CANYON RANCH GRILL compose your own plate

### FROM THE SEA

Day Boat White Fish  
{GF} 105 . 0 . 21 . 2 . 0 . 77 (0)

Line-Caught Tuna\*  
{GF} 125 . 0 . 28 . 1 . 0 . 51 (0)

Iceland Arctic Char\*  
{GF} 170 . 0 . 24 . 8 . 0 . 59 (0)

### FROM THE LAND

Vermont Soy Tofu  
{GF,V} 120 . 2 . 14 . 8 . 2 . 36 (0)

Misty Knoll Chicken Breast  
{GF} 140 . 0 . 26 . 3 . 0 . 63 (0)

Grass-Fed Beef Tenderloin\*  
{GF} 200 . 0 . 32 . 9 . 0 . 70 (0)

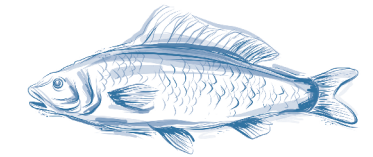
## SAUCE ENHANCEMENTS

Teriyaki  
{GF, V} 60 . 14 . tr . tr . tr . 355 (12)

Housemade Chimichurri Sauce  
{GF,V} 30 . 1 . tr . 3 . tr . 38 (0)

Hosta Hill Hot Sauce  
{GF, V} 10 . 1 . 0 . 0 . 0 . 287 (0)

House Whole-Grain Mustard  
{GF, V} 5 . tr . tr . tr . tr . 335 (1)



Canyon Ranch has been honored with the distinction of business partner with the Monterey Bay Aquarium's Seafood Watch Program. This program engages, empowers and supports consumers and businesses who purchase seafood that is fished or farmed in ways that minimize environmental impact. This distinction has resulted from our dedication to sustainable practices, and from our transition to exclusively purchasing sustainably farmed or caught seafood.

## VEGETABLES

Sautéed Spinach & Garlic  
{GF, V} 45 . 4 . 3 . 3 . 3 . 90 (1)

Steamed Broccoli  
{GF, V} 25 . 5 . 2 . tr . 2 . 23 (1)

Roasted Root Vegetables  
{GF, V} 65 . 9 . 3 . 3 . 4 . 23 (5)

## ROOTS & GRAINS

Baked Potato  
{GF, V} 140 . 31 . 4 . tr . 3 . 19 (2)

Sweet Potato  
{GF, V} 140 . 32 . 3 . tr . 5 . 56 (10)

Sundried Tomato,  
Charred Kale & Farro Salad  
{V} 120 . 23 . 5 . 2 . 4 . 157 (1)

## CULINARY THEATER

Ask your server about our daily offerings.

## NUTRIENT ANALYSIS

Calories . carb grams . protein grams . fat grams . fiber grams . sodium mg (sugar grams)  
tr = trace (less than 1 gram) GF = Gluten-Free (no wheat, rye or barley) V = Vegan (contains no animal product)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We offer a variety of freshly prepared gluten-free items (no wheat, rye or barley), however our kitchens are not gluten-free environments.