

APPETIZERS

TOMATO MOZZARELLA GF 16

Thick cut tomato slices with melted mozzarella, fresh basil, olive oil, fennel, roasted garlic, with a drizzle of balsamic reduction

PULLED PORK POUTINE 20

Our take on “Canada’s National Dish”; addictive french fries with our in-house smoked pulled pork shoulder topped with melted cheese curds and covered in gravy

SPINACH ARTICHOKE DIP GF 16

A classic dip, served with blue corn chips

SILVER FORK PARTY NACHOS 20

Heaping size of blue corn chips, cheddar cheese, jalapenos, tomatoes, onions, olives, black beans, topped with our cilantro lime crema, and side of salsa

ADD;avocado, chile verde, chicken 5.00

ADD STEAK 7.00

SOUP, SALADS, and VEGETARIAN

PESTO PASTA 22

Penne with basil pesto, goat cheese, sun dried tomatoes and shredded parmesan cheese

ADD CHICKEN / SALMON / STEAK 5.00 / 6.00 / 7.00

CAULIFLOWER STEAK GF 19

A seasoned thick cut cauliflower steak topped with an avocado salsa and avocado herb dressing, served with cilantro lime rice and black beans

SEARED SALMON SALAD * GF 24

Lettuce, tomato, cucumber, onion, carrots, and red cabbage with our light Herb and Avocado Lime dressing

KASSIE’S SALAD * GF 22.50

Romaine lettuce, chicken, bacon crumbles, tomato, and avocado with our Teriyaki Ranch dressing

SUBSTITUTE STEAK 4.00

GOLDEN BEET SALAD GF 20

Roasted golden beets, chevre cheese, raisins, and sweet and spicy walnuts over arugula with our Maple Vinaigrette

ADD CHICKEN / SALMON / STEAK 5.00 / 6.00 / 7.00

CLASSIC CAESAR SALAD side salad / large salad 11 / 17

Crisp romaine lettuce with garlic croutons and shredded parmesan in our house-made caesar dressing

ADD CHICKEN / SALMON / STEAK 5.00 / 6.00 / 7.00

HOUSE SALAD GF side salad / large salad 8 / 13

House greens with carrot, cabbage, tomato, mushrooms and cucumber with our house Blue Cheese

Vinaigrette **ADD CHICKEN / SALMON / STEAK 5.00 / 6.00 / 7.00**

SOUP DU JOUR * cup / bowl 6 / 10

GF means this item is or can be made Gluten Free

BURGERS

SILVER FORK BISON BURGER * **23**

Half pound ground bison with extra sharp cheddar, sliced tomatoes and arugula, our garlic aioli and bacon jam, on a toasted bun - served with a side of fries

THE CLASSIC BURGER * **19**

Homestyle 7 oz hamburger with lettuce, tomatoes, onion and pickle - served with a side of fries

BEYOND BURGER **20**

Plant based meatless patty with lettuce, tomato, onion, and pickles

ADD; CHEESE (CHEDDAR, SWISS, BLUE, OR PEPPER JACK) / AVOCADO OR BACON 1.50 / 5.00

ENTREES

SAUSAGE & PEPPER PASTA **24**

Italian sausage and bell peppers in our house red sauce over linguine and topped with Burrata cheese

ELMO'S MEATLOAF **23**

Dan's personal homemade recipe - served with mashed potatoes and gravy and a vegetable medley

CAROLINA SHRIMP & GRITS **26**

A stolen recipe of Carolina cheese grits with pan seared shrimp with bacon, sauteed red onion, bell peppers, mushrooms, and garlic

APPLE ONION PORK CHOP * **28**

Two juicy chops with our Apple and Onion Chutney, mashed potatoes and gravy, served with a vegetable medley

CHEF RENE'S FAMOUS RIBS * GF **28**

1/2 Rack of smoked Louisiana rubbed baby back ribs served with mashed potatoes and our house vegetable medley

CAJUN SEARED SALMON * **32**

Cajun seasoned seared salmon served with a sauteed medley of broccolini, bacon and onion with a lemon butter sauce

HERB BUTTER STEAK * GF **34**

An 8 oz tenderloin topped with a garlic herb butter, served with mashed potatoes and gravy and a vegetable medley

THE CANYON PEPPER STEAK * GF **40**

Peppercorn incrustated Filet "Au Poivre", with brandy and Major Grey Chutney , served with mashed potato and a vegetable medley

**Thoroughly cooking food of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of food borne illness*