

Canon Club

MESQUITE WOODFIRE SEAFOOD

LET'S GET STARTED

HOUSE MADE FOCACCIA BREAD 2

MINISTRONE SOUP 8

carrots, celery, potatoes, green beans, green zucchini

BURRATA 12

roasted red peppers, balsamic reduction, focaccia bread

CANON STYLE FRIES 10

house cut fries, grilled tiger shrimp, white cheddar cheese, guacamole, pico de gallo

WOODFIRE CORN 6

wood fire grilled, crushed black pepper, butter, parmesan cheese, lime

CRISPY CALAMARI 13

fried squid, tiger shrimp, lemon wheels with arrabiata sauce and harissa aioli**

CRAB CAKE BITES 14

cucumbers, pickled shallots, harissa aioli**

HAMACHI CRUDO 16

mesquite-seared Hamachi, crispy leeks, orange segments, sliced jalapeno peppers**, ponzu

CLAMS + MUSSELS 15

turmeric and garlic broth with focaccia bread

GOLDEN SHRIMP BASKET 12

guinness battered tiger shrimp with house cut french fries

CEVICHE TOSTADA 13

fish ceviche, fuji apple, guacamole, harissa**, pickled fresno chilies, cilantro, micro shiso, corn tortillas

MESQUITE WOODFIRE GRILL

includes 2 sidekicks

KING SALMON 29

PACIFIC SWORDFISH 29

ARTIC CHAR 29

SPANISH OCTOPUS 29

TIGER SHRIMP SKEWER 27

BRANZINO (WHOLE FISH) 37

FILET MIGNON 43

*choice of salmoriglio or ponzu sauce

SIDEKICKS 7

SAUTEED SPINACH

shallots, garlic, lemon juice

MASH POTATOES

CANON SLAW
whole grain mustard & capers

BROCCOLINI

lemon juice & crispy shallots

MIXED GREENS

balsamic, cherry tomatoes & cucumbers

SAUTEED KALE

lemon juice, garlic, chili flakes

SWEET POTATO FRIES

HOUSE CUT FRIES

TREATS 9

SPANISH FLAN

CHOCOLATE CLUB CAKE

LEMON TART

SHELLFISH

TREASURES OF THE SEA

oysters, peruvian scallops, tiger shrimp, king crab

Platter 70 | Tower 135

RAW BAR

BLUE ISLAND
OYSTERS
½ DOZEN 18

shucked to order,
served with mignonette
& cocktail sauce

PERUVIAN SCALLOP ½ DOZEN 13
oil, grey salt, micro shiso

COCKTAIL SHRIMP ½ DOZEN 15
with cocktail sauce

ALASKAN KING CRAB LEGS
25 ½ LB | 50 1 LB
chilled or steamed with harissa** & drawn butter

FROM THE GARDEN

CLASSIC CAESAR 13

romaine, house made croutons, parmesan cheese, caesar dressing

ROASTED BEET SALAD 14

avocado, candied pecans, goat cheese, tarragon, arugula, honey lemon vinaigrette

KALE + QUINOA SALAD 16

avocado, grapes, feta cheese, apples, pistachios, banyuls vinaigrette

FARMER'S MARKET MIX 16

mixed greens, grilled corn, sautéed broccolini, roasted beets, cucumber, avocado, balsamic vinaigrette

STEAK SALAD 24

wood fire skirt steak, grilled onions, crispy shallots, cherry tomatoes, blue cheese, avocado, balsamic vinaigrette

SHRIMP SKEWER SALAD 21

market greens, tart cherries, candied pecans, goat cheese, balsamic vinaigrette

SALMON SALAD 24

market greens, cherry tomatoes, pistachios, grilled corn, avocado, honey lemon vinaigrette

CLUB CLASSICS

MAINE LOBSTER ROLL 22

atlantic lobster chunks, crema, espellete, grey salt, house made brioche roll
*choice of 1 sidekick

SEAFOOD LOVER'S PASTA 22

semolina pasta, manila clams, tiger shrimp, lobster, mussels, scallops, basil, garlic, marinara

STEAK + FRIES 27

wood fire skirt steak, house-cut fries, arugula, carrots, garlic confit

GUINNESS FISH + CHIPS 16

crispy cod filets with french fries & dill tartar sauce

CIOPPINO 25

mussels, clams, tiger shrimp, marinara broth, focaccia bread

PENNE VODKA PASTA 15

cream & tomato sauce, parmesan cheese

HORSERADISH CRUSTED HALIBUT 35

crispy leeks, sautéed kale, couscous

WHOLE BRANZINO 35

grilled or fried whole branzino, fennel salad, mint, orange, basil, citrus ponzu

CHEF GUSTAVO CHAVES

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. Please notify your server of any allergies.

**spicy