

# 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 1 sidekick

KING SALMON 23

PACIFIC SWORDFISH 23

ARTIC CHAR 23

SPANISH OCTOPUS 23

SHRIMP SKEWER 19

CHICKEN 17

PRIME SKIRT STEAK 23

\*choice of salmoriglio or ponzu sauce

## SIDEKICKS 6

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

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

BLUE ISLAND  
OYSTERS  
½ DOZEN 18

shucked to order,  
served with mignonette  
& cocktail sauce

## FROM THE GARDEN

CLASSIC CAESAR 10

romaine, house made croutons, parmesan cheese, caesar dressing  
add Chicken or Shrimp 6 | Salmon 7

ROASTED BEET SALAD 14

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

KALE + QUINOA SALAD 15

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

FARMER'S MARKET MIX 15

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

STEAK SALAD 21

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

SHRIMP SKEWER SALAD 19

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

SALMON SALAD 21

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

## CLUB CLASSICS

MAHI-MAHI FISH TACOS 13

grilled or fried, guacamole, cabbage, \*\*harissa aioli, pico de gallo, corn tortillas

MAINE LOBSTER ROLL 22

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

GRILLED CHICKEN SANDWICH 16

guacamole, garlic aioli, little gems, marinated chicken, house made  
sourdough bread

STEAK SANDWICH 17

grilled onions, pickled fresno chilies, dijon crème, arugula, house made  
sourdough bread

SWORDFISH SANDWICH 17

wood fire swordfish steak, crispy shallots, canon slaw, garlic aioli,  
pickles, brioche bun

SALMON PASTA 17

penne pasta, asparagus, white cream sauce

STEAK + FRIES 25

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

GUINNESS FISH & CHIPS 16

crispy cod filets, french fries & dill tartar sauce

CIOPPINO 23

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

PENNE VODKA PASTA 15

cream & tomato sauce, parmesan cheese

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