



### Our Philosophy

Canyon Ranch offers nourishing cuisine filled with bright, focused and vibrant flavors with multiple textures, visual appeal, enticing aromas and superior nutritional value. Our unique food experiences feature clean, wholesome, seasonal and fresh ingredients with an emphasis on local, organic and sustainable farming and fishing methods.

### Wine Pairing

Our Sauvignon Blanc by the glass, Capaia, is from South Africa. The wine has the flavor intensity of a New Zealand Sauvignon Blanc and the roundness typically found in a California wine. This is highly suggested with most of our small plates.

\*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.

Please let your server know your time restrictions.

## SMALL PLATES

100 / 10•12•1 / 3	<b>THAI CEVICHE*</b> key west shrimp marinated in pomelo, cilantro, jicama and bird chile	12
115 / 12•14•2 / 2	<b>PERUVIAN CEVICHE*</b> local sea bass with jalapeño, lime, mixed onion and giant Peruvian corn	12
100 / 2•20•1 / tr	<b>TUNA CARPACCIO*</b> with kaffir ponzu and local microgreens	11
125 / 8•12•5 / 2	<b>MARINATED OCTOPUS AND GARBANZO SALAD</b> grilled octopus, garbanzo beans, lemon and parsley	9
165 / 6•19•7 / 1	<b>POBLANO PEPPER WITH SHRIMP AND GOAT CHEESE</b> strips of poblano pepper stuffed with shrimp and goat cheese, roasted with pumpkin seeds	6
155 / 14•20•2 / 3	<b>GRILLED CALAMARI SALAD*</b> marinated grilled calamari with spicy chilled vegetables and fermented sweet "black" garlic	9
205 / 32•9•6 / 3	<b>DEVILS ON HORSEBACK</b> Maytag blue cheese-stuffed dates roasted in veal bacon with a balsamic drizzle	7
125 / 18•4•5 / 2	<b>ROASTED PINEAPPLE WITH DUCK PROSCIUTTO</b> thinly shaved duck prosciutto with roasted pineapple, rosemary oil and fresh cracked black pepper	9
145 / 18•10•5 / 6	<b>GRILLED CAESAR*</b> grilled romaine, roasted garlic dressing, toasted multi-grain crouton with poached egg and white anchovy	9
60 / 16•1•tr / 1	<b>CHILLED WATERMELON SOUP</b> freshly juiced local watermelon garnished with mango and toasted cumin seed	6
95 / 15•2•5 / 4	<b>AVOCADO TARTARE</b> Florida avocado, heirloom tomatoes and peppers with mango yuzu vinaigrette	8
80 / 9•3•4 / 2	<b>MIXED GREENS SALAD</b> watercress, frisée, arugula and butter lettuce with sherry shallot vinaigrette	8
140 / 13•7•8 / 4	<b>VEGETABLE SALAD</b> shaved fennel, spinach, onion, cucumber, roasted peppers, tomatoes, pistachios and feta cheese	9
70 / 8•4•3 / 3	<b>HEARTH-FIRED PEPPERS AND FENNEL</b> roasted red peppers and fennel topped with goat cheese and fresh basil, baked in the hearth oven	6
60 / 4•2•5 / 2	<b>CHILLED ASPARAGUS</b> presented simply; with parsley, shallot, lemon and olive oil	8
90 / 24•1•tr / 3	<b>LOCAL MANGOES</b> dressed with key lime juice, Maldon salt and tangerine micro greens	10

## ENTREES WITH SUGGESTED WINE PAIRINGS

235 / 18•33•3 / 2	<b>FLORIDA GROUPER*</b> duck prosciutto-wrapped grouper, hearth-fired with corn truffle and roasted vegetable salsa <i>Querciabella, Sangiovese/Merlot, Tuscany, Italy 06</i>	22
385 / 26•41•15 / 4	<b>LOCAL YELLOWTAIL*</b> a mild, firm white fish with yellow pepper broth, sautéed snow peas and fava beans <i>Heller Estate, Chenin Blanc, Carmel Valley, CA 07</i>	22
310 / 36•28•7 / 5	<b>SUSTAINABLY CAUGHT CHILEAN SEA BASS*</b> spicy fresh pineapple broth and cool key lime cucumber Marine Stewardship Council-certified catch <i>Mattebella, Chardonnay, Long Island, NY 07</i>	24
305 / 11•34•14 / 3	<b>SASHIMI GRADE TUNA*</b> seared loin of tuna with seasonal vegetables and local herb pesto <i>Siduri, Pinot Noir, Abre Vert Vineyard, Willamette Valley, OR 06</i>	23
395/ 26•29•20 / 5	<b>ORGANIC SALMON*</b> peppered balsamic strawberries, walnut quinoa salad and spinach <i>Chateau d'Esclan, Whispering Angel, Provence, France 07</i>	20
305 / 16•27•15 / 6	<b>CRAB CAKES</b> blue crabmeat cakes with snap pea puree, roasted pepper aioli and oven roasted rapini <i>True Earth, Chardonnay, Mendocino, CA 07</i>	22
340 / 28•29•15 / 5	<b>DIVER SCALLOPS*</b> seared scallops with veal bacon, creamy leeks, white corn, wild mushrooms and asparagus tips <i>Siduri, Pinot Noir, Abre Vert Vineyard, Willamette Valley, OR 06</i>	20
445 / 50•38•6 / 4	<b>NATURAL CHICKEN BREAST</b> thinly pounded chicken breast sautéed and served with artichokes, roasted tomatoes, olives and lemon, atop pasta <i>Mattebella Chardonnay, Long Island, NY 07</i>	19
490 / 68•17•15 / 8	<b>RED CURRY VEGETABLES</b> pineapple, peppers and vegetables simmered with red curry paste, coconut milk and pistachios, over brown rice <i>Querciabella, Sangiovese/Merlot, Tuscany, Italy 06</i>	17
355 / 34•30•11 / 4	<b>AUSTRALIAN LAMB CHOPS*</b> Herb-seared lamb chops with roasted plantains and seasonal fruit relish <i>Pretty Sally, Cabernet/Shiraz, Victoria, Australia 05</i>	24
345 / 18•35•15 / 3	<b>GRASS-FED BEEF TENDERLOIN*</b> Tall Grass beef tenderloin with tomato confit, blue cheese polenta and sautéed greens <i>Chateau Fayol, Merlot/Cabernet, Bordeaux France. 05</i>	25
330 / 15•36•13 / 2	<b>BEEF SHORT RIBS</b> braised in our signature Mongolian BBQ sauce, with grilled baby bok choy and white sweet potato <i>Heller Estate, Cabernet Sauvignon, Carmel Valley, CA 05</i>	21



### Paradise Farms

Less than an hour away in Home- stead, lies Paradise Farms, a lush, five-acre organic farm owned by renowned grower Gabrielle Marewski. Many of the delicious, oh-so-fresh fruits, vegetables and herbs you're enjoying come from her farm. This is food you can feel good about eating.

### Grass Fed Beef

Grass fed beef is cleaner, tastier and leaner than grain-finished beef, and has much less environmental impact. And now research is showing that it offers nutritional advantages by concentrating beneficial compounds found in grass. It turns out that cows are what they eat, too – cows that eat grass, the way nature intended, are healthier, and healthier for you.

**Our standard protein portion size is five ounces. However, we offer a double portion of protein for an additional price; please ask your server for details.**

Calories / Carb gm • Protein gm • Fat gm / Fiber gm tr= trace (less than 1 gram)

18% gratuity will be added to all checks.

## BALANCED SELECTIONS

*The perfect combination of flavor and nutrition in a satisfying portion.*

### CHILLED WATERMELON SOUP

freshly juiced local watermelon garnished with mango & toasted cumin seed

### HEARTH-FIRED PEPPERS AND FENNEL

roasted red peppers & fennel topped with goat cheese & basil, baked in the hearth oven

### LOCAL YELLOWTAIL

a mild, firm white fish with yellow pepper broth, sautéed snow peas & fava beans

### FRUIT SORBET

ask for today's selection

580 / 67•46•18 / 9

\$35

---

### PERUVIAN CEVICHE\*

local sea bass with jalapeño, lime, mixed onion and giant Peruvian corn  
115 / 12•14•2 / 2

### VEGETABLE SALAD

shaved fennel, spinach, onion, cucumber, roasted peppers, tomatoes, pistachios and feta cheese  
140 / 13•7•8 / 4

## ENTRÉE CHOICES:

### ORGANIC SALMON\*

peppered balsamic strawberries, walnut quinoa salad and spinach  
395 / 26•29•20 / 5

### GRASS-FED BEEF TENDERLOIN\*

Tall Grass beef tenderloin with tomato confit, blue cheese polenta and sautéed greens  
345 / 18•35•15 / 3

### RED CURRY VEGETABLES

pineapple, peppers and vegetables simmered with red curry paste, coconut milk and pistachios, over brown rice  
490 / 68•17•15 / 8

### FRESH BERRY BOWL

the pick of the season

\$50

Calories / Carb gm • Protein gm • Fat gm / Fiber gm  
tr = trace (less than 1 gram)



## SIMPLE EATS

<b>GRILLED CHICKEN BREAST</b> 175 / 0•33•4 / 0	10
<b>GRILLED SALMON</b> 220 / 13•24•13 / 0	12
<b>FISH OF THE DAY</b> 110 / 0•23•2 / 0	14
<b>GRASS-FED BEEF TENDERLOIN</b> 220 / 0•33•9 / 0	16
<b>STEAMED VEGETABLE BASKET</b> 80 / 18•5•1 / 7	8
<b>SAUTÉED SPINACH &amp; GARLIC</b> 45 / 4•3•3 / 3	6
<b>SAUTÉED GREEN BEANS</b> 55 / 8•2•2 / 4	6
<b>BAKED SWEET POTATO</b> 180 / 43•2•tr / 6	5
<b>PASTA WITH MARINARA SAUCE</b> 285 / 51•9•4 / 4	8
<b>STEAMED BROWN RICE</b> 120 / 25•3•1 / 1	5

## RANCH CLASSIC

A selected dinner entrée from our  
Tucson and Lenox properties

<b>AIOLI-GLAZED LOBSTER TAIL</b> with steamed carrots, rice and pasta medley, and pineapple dipping sauce 315 / 41•28•5 / 5	34
--	----

Calories / Carb gm • Protein gm • Fat gm / Fiber gm  
tr= trace (less than 1 gram)