



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

115 / 8•16•2 / 2	HANGING SHRIMP garlic scented shrimp, chilled heirloom tomato consommé, Thai red chilies, and cilantro microgreens	12
130 / 13•16•2 / 2	PERUVIAN CEVICHE* local corvina with jalapeño, lime, mixed onion and giant Peruvian corn	12
125 / 8•12•5 / 2	MARINATED OCTOPUS AND GARBANZO SALAD grilled octopus, garbanzo beans, lemon and parsley	9
165 / 6•19•7 / 1	POBLANO PEPPER WITH SHRIMP AND GOAT CHEESE strips of poblano pepper stuffed with shrimp and goat cheese, roasted with pumpkin seeds	7
205 / 32•9•6 / 3	DEVILS ON HORSEBACK Maytag blue cheese-stuffed dates roasted in veal bacon with a balsamic drizzle	7
105 / 7•7•6 / 2	LAMB TATAKI with grapefruit, mint and toasted pistachios	10
80 / 5•13•1 / tr	FIREY ASIAN TUNA TARTARE* hand minced ahi tuna with mint, cilantro, coconut milk, Thai chilies, and crispy grilled rice cracker	11
95 / 15•2•5 / 4	AVOCADO TARTARE Florida avocado, heirloom tomatoes and peppers with mango yuzu vinaigrette	8
100 / 9•7•4 / 2	ROASTED TOMATO GAZPACHO with "Greek salad" garnish and fresh blue crab meat	6
145 / 18•10•5 / 6	GRILLED CAESAR* grilled romaine, roasted garlic dressing, toasted multi-grain crouton with poached egg and white anchovy	9
80 / 9•3•4 / 2	MIXED GREENS SALAD watercress, frisée, arugula and butter lettuce with sherry shallot vinaigrette	8
140 / 13•7•8 / 4	VEGETABLE SALAD shaved fennel, spinach, onion, cucumber, roasted peppers, tomatoes, pistachios and feta cheese	9
50 / 11•3•1 / 4	FRESH LOCAL HEARTS OF PALM with grilled scallions, radish sprouts and yuzu orange vinaigrette	11
250 / 34•6•10 / 1	PUMPKIN PAPPARDELLE hand cut pasta tossed with pumpkin puree, pomegranate drizzle and macadamia nuts	7

ENTREES WITH SUGGESTED WINE PAIRINGS

250 / 22•31•5 / 3	FLORIDA GROUPEL* <i>hearth-fired local grouper, with cilantro-spiked white corn and roasted vegetable salsa</i> Alphonse Dolly, Sauvignon Blanc, France 07	22
385 / 27•38•15 / 8	LOCAL YELLOWTAIL* <i>a mild, firm white fish dredged in our Latin spice mix, hearth-fired with spicy snap peas and local avocado orange relish</i> Pazo San Mauro, Albariño, Rias Baixas Spain 07	22
310 / 36•28•7 / 5	SUSTAINABLY CAUGHT CHILEAN SEA BASS* <i>spicy fresh pineapple broth and cool key lime cucumber</i> Marine Stewardship Council-certified catch Willamette Valley, Riesling, Oregon 07	24
440 / 51•39•7 / 4	CANDIED GINGER CRUSTED TUNA* <i>with twice-cooked pineapple, basmati rice cake and sweet soy glaze</i> Mattebella, Chardonnay, Long Island, NY 07	25
340 / 22•18•19 / 4	ROSEMARY ROASTED BLACK COD* <i>rosemary fingerling potatoes, wild mushroom hunter sauce and roasted rapini</i> Calera, Pinot Noir, Central Coast, CA 06	23
305 / 16•27•15 / 6	CRAB CAKES <i>blue crabmeat cakes with snap pea puree, roasted pepper aioli and oven roasted rapini</i> Domaine de la Sauvese, Cotes de Provence, France 08	22
300 / 28•27•10 / 6	DIVER SCALLOPS* <i>cauliflower puree, local grapefruit, crispy fennel and herb salad</i> Huber Hugo, Gruner Veltliner, Austria 08	20
385 / 18•41•15 / 3	GRASS-FED BEEF TENDERLOIN* <i>truffle cheese crusted beef tenderloin with Chianti reduction, grilled kale and twice baked Yukon Gold potato</i> Pretty Sally, Cabernet/Shiraz Blend, Victoria, Australia 06	25
445 / 50•38•6 / 4	NATURAL CHICKEN BREAST thinly pounded chicken breast sautéed and served with artichokes, roasted tomatoes, olives and lemon, atop pasta Lolonis, Chardonnay, Redwood Valley, Mendocino, CA 06	19
355 / 34•30•11 / 4	AUSTRALIAN LAMB CHOPS* <i>Herb-seared lamb chops with roasted plantains and seasonal fruit relish</i> Benziger, Merlot, Sonoma, CA 05	24
490 / 68•17•15 / 8	RED CURRY VEGETABLES <i>pineapple, peppers and vegetables simmered with red curry paste, coconut milk and pistachios, over brown rice</i> Willamette Valley, Riesling, Oregon 07	17



Paradise Farms

Less than an hour away in Homestead, 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.



SIMPLE EATS

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

RANCH CLASSIC

A selected dinner entrée from our
Tucson and Lenox properties

AIOLI-GLAZED LOBSTER TAIL with steamed carrots, rice and pasta medley, and pineapple dipping sauce 315 / 41•28•5 / 5	34
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Calories / Carb gm • Protein gm • Fat gm / Fiber gm
tr= trace (less than 1 gram)

BALANCED SELECTIONS

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

ROASTED TOMATO GAZPACHO

with "Greek salad" garnish and fresh blue crab meat

FRESH LOCAL HEARTS OF PALM

grilled scallions, radish sprouts, yuzu orange vinaigrette

LOCAL YELLOWTAIL

dredged in Latin spice mix, hearth-fired with spicy snap peas and local avocado orange relish

FRUIT SORBET

ask for today's selection

600 / 64•48•20 / 15

\$39

PERUVIAN CEVICHE*

local sea bass with jalapeño, lime, mixed onion and giant Peruvian corn

130 / 13•16•2 / 2

VEGETABLE SALAD

shaved fennel, spinach, onion, cucumber, roasted peppers, tomatoes, pistachios and feta cheese

140 / 13•7•8 / 4

ENTRÉE CHOICES:

ROSEMARY ROASTED BLACK COD*

rosemary fingerling potatoes, wild mushroom hunter sauce and roasted rapini

340 / 22•18•19 / 4

GRASS-FED BEEF TENDERLOIN*

truffle cheese crusted beef tenderloin with Chianti reduction, grilled kale and twice baked Yukon Gold potato

430 / 30•40•15 / 4

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

DESSERTS

FRESH BERRY BOWL 50 / 12•1•1 / 5	9
FRENCH VANILLA CHEESECAKE 180 / 22•8•7 / tr Greek yogurt & local honey tropical fruit compote	7
WARM CHOCOLATE CAKE 155 / 21•4•6 / tr cocoa paint, vanilla yogurt	7
HIBISCUS CRÈME BRÛLÉE 125 / 17•4•4 / tr custard baked with hibiscus liquor	7
CHOCOLATE ZUCCHINI CAKE 160 / 24•2•7 / 1 chocolate zucchini cake & candied zucchini strings	7
FRUIT BREAD PUDDING 125 / 19•5•3 / 1 fresh fruit baked with custard & homemade bread	7
FRENCH APPLE CRUMBLE 125 / 28•2•2 / 4 with honey vanilla frozen yogurt	7
KEY LIME TART 145 / 23•4•5 / tr local key lime custard & house-made graham crackers	7
CHOCOLATE CHIP COOKIES 170 / 26•2•7 / 1 canyon ranch signature	4
COOKIE OF THE DAY ask for today's selection	4
ICE CREAM / SORBET ask for today's selection	5

Calories / Carbs•Protein•Fat / Fiber, tr=trace (less than 1 gram)

COFFEE & TEA

ORGANIC FAIR TRADE COFFEE	
regular & decaf	4
espresso-single/double	3/4
cappuccino or latte	5
hot chocolate	5
LOOSE LEAF TEAS	5

DESSERT DRINKS

MOSCATO D'ASTI, MARCARINI ∞ Piemont, Italy 2005	8
FONSECA TERRA BELLA RESERVE PORT NV † Portugal NV	10
MUSCAT, YALUMBA "MUSEUM" RESERVE ∞ South Australia NV	12
HEAVEN ON EARTH † South Africa NV	10
TRU HIBISCUS LIQUOR † beautiful red color, sweet "raspberry" flavor	9
TRU JASMINE LIQUOR † slightly sweet floral notes, amber color	9
LEMONCELLO † house made with all organic ingredients	9
APPLE-ATION, EAU DE VIE, DAVIS VINEYARDS † Distilled brandy from century-old apple orchards	10

∞ sustainable † organic