

LOBSTERLUST

LOBSTER & WINE, A MATCH MADE
IN CULINARY HEAVEN.

CANYON
CREEK
CHOPHOUSE®



JULY 14

AUG 30

LOBSTERLUST

Heavy-on-the-Lobster Cakes

Rich bites of lobster in these cakes, pan-fried in a panko crust served with chipotle mayo on the side for a bit of heat

11.95

Mussels Get the Lobster Treatment

Maritime mussels get steamy in a lobster-white-wine broth, with garlic, veggies & a fresh tomato-chive finish

9.95

Truffled Deep Seafood Salad

Poached lobster, black tiger shrimp and grilled calamari with crisp lettuce and grape tomatoes, dressed with white truffle and lemon vinaigrette

16.95

Canyon Burger with Lobster

Hearty 7 oz burger topped with fresh avocado, and a mixture of lobster, onion, pickles, chives & mayo, finished with tomato, lettuce and fries

14.95

Steak and Drunken Lobster

8 oz grilled top sirloin crowned with lobster cooked in a white-wine broth & dressed with lush hollandaise, served with a loaded baked potato

27.95

Half-Baked Lobster and Steak

The lobster is poached, cleaned & packed back into the shell, topped with a lightly broiled panko-parmesan crust, served with grilled lemon and drawn butter. Married with an 8 oz grilled top sirloin and served with a loaded baked potato

34.95

Whole Lobster for Purists

1 ½ pound fresh Atlantic lobster served with rice pilaf, grilled lemon, drawn butter and lobster crackers & forks to savour every luscious morsel

39.95

Recommended Wines

Glass \$6.50

Bottle \$25.95

Jackson-Triggs VQA Merlot (Niagara)

Jackson-Triggs VQA Chardonnay (Niagara)

RECEIVE A COMPLIMENTARY NIAGARA WINERY TOUR PASS FOR 2
WITH EVERY JACKSON-TRIGGS BOTTLE PURCHASE.

TAXES AND GRATUITIES NOT INCLUDED. BURBS 07.09