

The Canyon Bistro - Lunch Menu - 310.455.7800
Lunch Served Tue – Friday 11:00 a.m. to 4:00 p.m.

S o u p / A p p e t i z e r s

French Onion Soup	9
Soup Du Jour	daily price
Wild Mushroom Ravioli	8/15
Herb Cream and Melted Parmesan	
Grilled Artichoke	10
Marinated and grilled, served with Lemon-Garlic Aioli	
Pulled Duck in Lettuce Wraps	10
Pulled Duck mixed with Scallions, Bok Choy, Red Chili and Soy-Ginger Sauce	
<i>**Vegan Alternative Available with Tempeh</i>	

S a l a d s

Bistro House Salad	8
Baby Greens, Julienne Cucumbers, Candied Walnuts, Roasted Pears, Blue Cheese, House Vinaigrette	
<i>Add: Salmon-\$6, Chicken-\$7, Seared Yellowfin Tuna \$8, Tempeh \$6</i>	
Salad Lyonnaise	10
Baby Frisée, Bacon Lardons, Toasted Almonds, soft poached Free Range Egg with a warm Wholegrain Mustard Vinaigrette	
Classic Caesar Salad	9
Romaine Lettuce, Anchovies, Homemade Caesar Dressing, Black Pepper Croutons, Shaved Parmesan	
<i>Add: Salmon-\$6, Chicken-\$7, Seared Yellowfin Tuna \$8, Tempeh \$6</i>	
Roasted Beet Tart	11
Warm Goat Cheese and Red Beets, Toasted Pistachios, Arugula, Balsamic Reduction	
Autumn Squash Salad (Vegan)	12
Roasted Kabocha, Acorn and Butternut Squash, Baby Spinach, Toasted Pumpkin Seeds, Pomegranate, Sherry Vinaigrette	
Salad Nicoise	14
Baby Greens, Seared Yellowfin Tuna, Cherry Tomatoes, Fingerling Potatoes, Haricot Vert, Nicoise Olives and Hard Boiled Egg	

S i d e s

Bistro Fries	5
Sweet Potato Fries	5
Sauteed Spinach	6
Stir Fry Broccolini	7
Truffled Mac & Cheese	8
Truffled Bistro Fries (Truffle oil, Parmesan and chopped parsley)	8
<i>ask about our kid's menu!</i>	

S a n d w i c h e s

(All Sandwiches come with your choice of Bistro Fries, Sweet Potato Fries or Baby Green Salad)
(or Truffled Fries add 3.00)

Croque Madame	10
Toasted Ham & Cheese Sandwich, Fried Egg and Mornay Sauce	
Bistro Burger	11
8 oz. Certified Angus Organic Patty (Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese add 1.00 each)	
Veggie Burger	9
(Mushrooms, Caramelized Onions, Avocado, Bacon, Swiss, Cheddar or Blue Cheese add 1.00 each)	
Roasted Vegetable	10
Served open face with Portobello, Roasted Bell Pepper, Tomato, Fresh Mozzarella, Arugula, Pesto-Aioli	
Seared Tuna Tartine	14
Yellowfin Tuna, Bacon, Lettuce, Tomato and Avocado with a Smoked Jalapeno Aioli served open face on grilled Rustic Pain	
Mufalato	12
Cuban style pressed sandwich with Roasted Pork, Black Forest Ham, Dijon, Tapenade, Swiss and fresh Spinach	
Pissaladiere	10
Classic French Bistro "Pizza" with Caramelized Onions, Nicoise Olives, Anchovies and served with a Baby Green Salad	

E n t r é e s

Classic Steak Frites	20
Marinated Hanger Steak and Bistro Fries with our Homemade Steak Sauce	
Roasted Organic Free Range Chicken	18
Chicken Breast, Caramelized Brussel Sprouts, Bacon, Creamy Polenta and Roasted Chicken Jus	
Grilled Scottish Salmon	20
Homemade Pappardelle, Sautéed Wild Mushrooms and Toasted Fennel Cream	
Fish N Chips	16
Ling Cod, Green Pea Puree, Smoked Jalapeño Tartar Sauce, Served with Fries or Baby Green Salad	