

## Appetizers

### Calamari

Tender calamari morsels in a cornmeal batter and fried to perfection. Served with jalapeño cilantro sauce.

**\$9**

### Chicken Quesadilla

Grilled, diced chicken breast, mangos, melted jack and cheddar, folded in a jalapeño cheese tortilla, with pico de gallo,

**\$8.75**

### Nachos

Fresh tortilla chips served with black beans, jalapeños, melted cheese, and pico de gallo. Add chicken or beef \$2.

**\$6.75**

### Cravo

Delectable crab meat mixed with pepper and onions, stuffed in an avocado half, deep fried and drizzled with aioli sauce.

**\$9**

### Avocado Bruschetta

Avocado, grilled onions and roasted red peppers on grilled garlic bread with feta cheese and a sweet hot sauce.

**\$7.75**

### Salmon Bruschetta

A mixture of cold smoked salmon, pine nuts, manchego cheese and tomatoes on grilled garlic bread.

**\$8**

## Salads

### Lemon Pepper Crusted Ahi Tuna Salad

Seared ahi tuna, served on a bed of mixed greens, with red onions, tomatoes, green olives, capers, avocado and the house basil garlic vinaigrette.

**\$11.5**

### Blackened Salmon Salad

Blackened salmon served on a bed of greens with mangos, red onions, feta cheese and roasted red pepper dressing.

**\$10**

### Mahi Salad

Seared Mahi-Mahi served on a bed of greens with tomatoes, pineapples, red onions, feta cheese, and roasted red pepper dressing.

**\$10**

### Tropical Salad

Mixed greens with mandarin oranges, pineapples, red onions, toasted almonds, feta cheese, and raspberry vinaigrette. Add blackened tilapia or chicken for \$2.50.

**\$8.75**

### Ranchera Salad

Romaine lettuce, black beans, avocado, shredded cheese, pico de gallo and chipotle ranch dressing  
With chicken, beef or blackened tilapia, add \$2

**\$9.50**

### Canopy's Cobb Salad

Chopped romaine topped with avocado, corn salsa, red onions, tomatoes, feta cheese, canopy's chorizo, and a grilled chicken breast. Dressed with the house basil garlic vinaigrette.

**\$12**

### Chicken Caesar Salad

Grilled chicken breast, mandarin oranges, red onions, croutons on romaine lettuce with cilantro Caesar dressing

**\$10.50**

Consuming raw or uncooked meats, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. Canopy Grill is not responsible for an individual's allergic reaction to any food prepared from our menu or ingredients used in food items.

\*\*\*An 18% gratuity will be added to parties of 6 or more

## Sandwiches and other Stuff

Sandwiches have a choice of fries, pasta salad or salad

<b>Philly</b>	<b>\$9.75</b>
Sliced rib eye topped and grilled onions, peppers, jalapeños, and pepperjack cheese, with chipotle mayonnaise.	
<b>Blackened Fish Tacos</b>	<b>\$10</b>
Blackened tilapia with rice and beans, served with pico de gallo, guacamole and flour tortillas.	
<b>Cuban</b>	<b>\$9.75</b>
Tender pork loin, ham, swiss topped with grilled onions on a toasted roll.	
<b>Portabella Mushroom Tostadas</b>	<b>\$12.25</b>
Crispy corn tortillas covered with black beans, avocado, portabella mushrooms, onions, roasted red peppers and sprinkled with creamy feta and a sweet hot sauce. Served with rice.	
<b>Blackened Grouper</b>	<b>\$9.75</b>
Blackened wild grouper, lettuce, tomatoes, red onions, with sun dried tomato mayonnaise.	
<b>Ahi Tostadas</b>	<b>\$12.25</b>
Corn tortillas topped with black beans, romaine, shredded cheese and a jalapeno cilantro sauce. Then the seared Ahi is placed on each tostada. Served with rice.	
<b>St. Lucia's Chicken Sandwich</b>	<b>\$9.75</b>
Grilled chicken breast topped with roasted red peppers, red onions, bacon, green chili, avocado and chipotle mayonnaise.	
<b>Black Bird</b>	<b>\$9.75</b>
Blackened chicken breast, swiss, lettuce, tomatoes, red onions and sun dried tomato mayonnaise.	
<b>Carne Asada Tostadas</b>	<b>\$12.50</b>
Corn tortillas, topped with grilled sirloin, black beans, romaine, onions, crema and a hot sauce. Served with rice.	
<b>Mahi-Mahi B.L.T.</b>	<b>\$9.75</b>
Mahi, bacon, lettuce, tomato, avocado and sun dried tomato mayonnaise.	
<b>Pulled Pork Sandwich</b>	<b>\$9.50</b>
Tender pork carnitas with a tangy barbecue sauce and plenty of red onions.	
<b>B.L.T.</b>	<b>\$9</b>
Bacon, lettuce, tomatoes, roasted red peppers, red onions, swiss and chipotle mayonnaise, served on toasted wheat bread.	
<b>Turkey Club</b>	<b>\$9</b>
Sliced turkey breast, bacon, swiss, tomatoes, avocado, lettuce and sun dried tomato mayonnaise, served on wheat bread.	
<b>Hawaiian Chicken Salad Sandwich</b>	<b>\$8.75</b>
Diced chicken breast mixed with pineapples, almonds, red onions, celery and mayonnaise and served on a croissant.	
<b>Tuna Melt</b>	<b>\$8.75</b>
Grilled albacore tuna mix topped with melted cheddar.	
<b>Grilled Cheese Sandwich</b>	<b>\$8.75</b>
Swiss, cheddar, tomatoes, red onions, and avocado with chipotle mayonnaise on wheat bread.	
<b>Veggie Sandwich</b>	<b>\$8.75</b>
A mix of garden veggies, red onions, roasted red peppers, mushrooms, feta, avocado, lettuce and tomato with sun-dried tomato mayonnaise and served on wheat bread.	

## Favorites

### **Fish and Chips** **\$9.75**

Beer battered tilapia, served up with spicy fries, garnished with lemon and tartar sauce.

### **Turkey Wrap** **\$9.75**

Sliced turkey breast, grilled red onions, tomatoes, swiss, lettuce, avocado and chipotle mayonnaise, wrapped in a large tortilla. Add bacon for \$1  
Choice of side.

### **All Natural Hamburger** **\$9.25**

A natural 8 oz beef patty topped with your choice of: lettuce, tomatoes, onions, pickles, swiss, cheddar, or pepperjack. Add bacon, green chili, mushrooms, avocado, roasted red peppers, or guacamole, at \$.50 each. Choice of side.

## Soups

	<b>Cup</b>	<b>Bowl</b>
<b>Black Bean</b>	<b>\$3.5</b>	<b>\$5.25</b>

<b>Sweet Potato</b>	<b>\$3.5</b>	<b>\$5.25</b>
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<b>Du Jour (Chef's Favorite)</b>	<b>\$3.5</b>	<b>\$5.25</b>
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<b>Green Chili</b>		bowl <b>\$6</b>
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## Desserts

<b>Ice Cream</b>	<b>\$3.25</b>
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Per Scoop

<b>Crème Brûlée</b>	<b>\$4.75</b>
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<b>Key Lime Pie</b>	<b>\$5</b>
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<b>Grilled Banana Split</b>	<b>\$8</b>
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<b>Chocolate Torte</b>	<b>\$8.25</b>
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Served a la mode with chocolate sauce

<b>Chocolate Hazelnut Raviolis</b>	<b>\$8</b>
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Served with boulder sweet cream, chocolate and caramel sauce

## Side Dishes

<b>Spicy Fries</b>	<b>\$4.5</b>
<b>Black Beans</b>	<b>\$3</b>
<b>Red Coconut, Pineapple Rice</b>	<b>\$3</b>
<b>Beans and Rice</b>	<b>\$5.5</b>
<b>Chips and Salsa</b>	<b>\$4</b>
<b>Chips with Salsa and Guacamole</b>	<b>\$5.5</b>
<b>Guacamole</b>	<b>\$4.5</b>

## Beverages

<b>Coffee</b>	<b>\$2</b>
<b>Iced Tea</b>	<b>\$2</b>
<b>Tea</b>	<b>\$2</b>
<b>Soft Drinks</b>	<b>\$2</b>
Coke, Diet Coke, Mr. Pibb, Sprite and Lemonade	
<b>Juices</b>	<b>\$2</b>
Pineapple, cranberry, V8, apple and orange juice	