

DINNER

SUMMER MENU

APPETIZERS

- Soup of the Day

Blue Hill Bay Black Mussels

white wine, white beans, vegan chorizo, grilled challah bread

165 . 15 . 13 . 6 . 2 . 327

Shellfish . Wheat . Milk . Garlic . Onion
- Steamed Edamame

choice of plain, salted, or spicy garlic with ponzu dipping sauce

GF . V 165 . 14 . 14 . 7 . 5 . 103

Soy
- Hamachi Crudo*

navel and blood orange segments, floral J'ENWEY Tea citrus vanilla chamomile elixir

GF 200 . 19 . 22 . 5 . 4 . 42

Fish
- Braised Chicken Meatballs

saffron basil Pomodoro, ricotta cheese, parmesan

181 . 10 . 19 . 8 . 2 . 145

Wheat . Milk . Egg . Garlic . Onion
- Okinawan Sweet Potato Panna Cotta

curly and crisp frisee, chervil, crème fraiche, caviar

GF 132 . 8 . 5 . 8 . 1 . 83

Milk . Fish . Coconut
- Burrata & Roasted Baby Beets

arugula, basil, garbanzo beans, pistachio pesto, fresh squeezed lemon

GF 187 . 14 . 9 . 12 . 4 . 167

Milk . Tree Nuts . Garlic . Onion
- SUMMER SALADS

The Silverleaf Salad

mixed local lettuce, shaved cucumber, petite tomatoes, radish, roasted carrots, fresh mozzarella, kalamata olives, candied walnuts & sunflower seeds, with mansion-made basil vinaigrette

GF 202 . 16 . 12 . 11 . 6 . 186

Milk . Tree Nuts . Egg . Garlic . Onion . Seeds
- Lobster & Sweet Corn Salad

chilled lobster meat, grilled corn, petite tomatoes, avocado, baby greens, lemon-tarragon vinaigrette

GF 230 . 16 . 14 . 12 . 4 . 336

Shellfish . Soy . Onion
- Baby Kale & Romaine Caesar Salad

endive, Caesar dressing, vegan parmesan, capers

V 163 . 16 . 6 . 9 . 6 . 252

Wheat . Tree Nuts . Soy . Sesame Onion . Garlic . Coconut . Seeds

CHEF'S COMPOSED DISHES

- Grilled Red Miso Ginger Cauliflower Steak

hummus, tahini lemon cashew cream

GF . V 362 . 34 . 14 . 20 . 7 . 602

Tree Nuts . Soy . Sesame . Garlic . Onion . Seeds
- Georges Bank Scallops*

red grape pistachio & basil pesto, braised yellow corn, golden velvet puree

GF 221 . 25 . 21 . 5 . 3 . 296

Shellfish . Tree Nuts . Garlic . Onion
- California Brandt Beef Tenderloin*

caramelized cipollini beef jus, lemon mashed potatoes, broccolini

GF 410 . 24 . 47 . 13 . 5 . 250

Milk . Garlic . Onion
- Grilled Whole African Tiger Prawns

honey-sumac marinade, avocado, Greek yogurt & English pea puree, brown rice, Meyer lemon

GF 423 . 44 . 22 . 17 . 5 . 225

Shellfish . Milk . Garlic . Onion
- Free Bird Citrus Bloom Chicken

strawberry cucumber basil salsa, orange blossom scented carrot silk, steamed brown rice

GF 461 . 53 . 37 . 10 . 4 . 200

Onion
- Colorado Lamb Caprese*

grilled lamb loin, pan roasted petite heirloom tomatoes, fresh ciliegine mozzarella

petite basil and balsamic reduction

GF 258 . 5 . 31 . 13 . 1 . 96

Milk
- Marinated Stir-Fry*

bok choy, snap peas, petite sweet peppers red onions, brussels sprout leaves, shiitake mushrooms, Japanese ponzu sauce

add a protein of your choice
- Atlantic Salmon*

fresh tomato, olive, cucumber, chickpeas , sesame and cilantro salad

GF 291 . 12 . 34 . 12 . 3 . 176

Fish . Sesame . Seeds
- Plant Forward
- Roasted Sweet Potato

toasted walnuts, thyme, maple syrup

GF . V 144 . 32 . 2 . 1 . 2 . 10

Tree Nuts
- Sautéed Spinach

garlic, cipollini onions

GF . V 102 . 7 . 4 . 8 . 3 . 190

Garlic . Onion
- Lemon Mashed Potatoes

chives, heavy cream

GF 65 . 12 . 2 . 1 . 1 . 114

Milk . Onion

SIMPLY PREPARED

- Steamed Brown or White Rice

GF . V 180 . 38 . 4 . 1 . 2 . 8

None
- Grilled Shrimp

GF 107 . tr . 23 . 2 . tr . 234

Shellfish
- Grilled Chicken

GF 147 . tr . 26 . 4 . tr . 150

None
- Steamed Spinach

GF . V 26 . 4 . 3 . tr . 3 . 90

None
- Grilled Salmon*

GF 176 . tr . 25 . 8 . tr . 151

Fish
- Grilled Beef Tenderloin*

GF 286 . tr . 41 . 12 . tr . 187

None

THE RESULTS OF INSPIRATION

Fresh Catch of the Day*

we talk to our fishermen every day to see what is the best fish they caught, and we prepare it in a great way for you

ADDITIONS FOR YOUR MEAL

- Roasted Garlic Cloves & Olive Oil

thyme and black pepper

GF . V 112 . 7 . 1 . 9 . 1 . 4

Garlic
- Saffron Tomato Confit

slow cooked roma tomatoes, shallots and parsley, avocado oil

GF . V 83 . 2 . tr . 9 . tr . 3

Garlic . Onion
- Romesco

smoky Spanish-style roasted red pepper and sunflower seed sauce with garlic and olive oil

GF . V 93 . 9 . 2 . 6 . 2 . 21

Garlic . Seeds

Coconut Yogurt Tzatziki

cucumber, lemon, mint and garlic

GF . V 16 . 1 . tr . 1 . tr . 37

Garlic . Coconut

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

NUTRIENT ANALYSIS

calories . carb grams . protein grams . fat grams . fiber grams . sodium mg

GF = Gluten-Free (no wheat, rye, or barley) | V = Vegan (contains no animal product. May contain honey.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are very proud to be a partner with Monterey Bay Aquarium's Seafood Watch Program! Seafood Watch engages and empowers consumers and businesses to purchase fished or farmed seafood in ways that minimize their environmental impact. We purchase exclusively sustainably farmed or sustainably caught seafood. Check out [seafoodwatch.org](#).

CAFFÉ UMBRIA COFFEE

Delicately sourced from around the world and domestically roasted in Chicago, IL, with Italian heritage.

- Bizzarri medium-dark roast drip coffee
- Gusto Crema medium roast espresso
- Mezzanotte decaf drip coffee
- cold brew coffee

MILKS | whole | skim | half & half | unsweetened almond | oat

J’ENWEY TEA

Organic & Direct Trade

ICED TEA

black | lychee green | hibiscus berry peach

HOT TEA

Herbal Tea Sachets, Naturally Caffeine-Free

calming chamomile | cherry berry | lemon lover | immunity blend

Green Tea Sachets

jasmine silver needle | vanilla peach

Oolong Tea Sachets

turmeric ginger

Black Tea Sachets

lady blue earl grey | English breakfast | Moroccan mint

JUKES CORDIALITY

elegant, healthy, with complexity of aroma and flavor

Jukes 1 (white)

apple cider vinegar, peach, cucumber, plum, apple, pineapple

GF . V 45 . 11 . 2 . 0 . 0 . 0

Jukes 6 (red)

apple cider vinegar, blackberries, blackcurrants, raspberries, strawberries, plums

GF . V 54 . 11 . 2 . 0 . 0 . 0

HOMEMADE MOCKTAILS

Strawberry Pamplemousse “Rosé”

strawberry puree, lime and grapefruit juices

sparkling water, mint

GF . V 23 . 6 . tr . tr . 1 . 3

Virgin Bloody Mary

tomato juice, horseradish

Worcestershire sauce, celery seed

GF . V 45 . 8 . 2 . tr . 2 . 268

SPRITZERS

Tart Cherry

GF . V 39 . 10 . 0 . 0 . 0 . 30

Pomegranate

GF . V 46 . 12 . 0 . 0 . 0 . 8

Cranberry

GF . V 49 . 12 . 0 . tr . 0 . 3

BEVERAGES

CANYONRANCH | grill™

LOCALLY SOURCED VENDORS

HIGH LAWN FARM

Lee, MA | Milk, Cheese

DELFTREE MUSHROOM COMPANY

Adams, MA

GAETANO’S ORGANIC FARM

Becket, MA

HILLTOP ORCHARDS

Richmond, MA | Apples, Apple Cider

MILL BROOK SUGARHOUSE

Lenox, MA | Maple Syrup

GLOSSARY OF CULINARY TERMS

Crudo

An Italian term meaning "raw" and refers to a dish of raw fish or meat, typically dressed with olive oil, citrus, herbs, or other seasonings.

Mezze

A selection of small, flavorful dishes served as appetizers or snacks in Middle Eastern and Mediterranean cuisines, often shared among a group.

Tabbouleh

A Mediterranean salad traditionally made with bulgur wheat, finely chopped parsley, tomatoes, onions, and fresh herbs, dressed with olive oil and lemon juice.

DRIZZLE & DASH

Spice up your meal at our Spice Bar. With a variety of spices, oils, and vinegars—tailor your dish to your unique taste!

LOCAL & SEASONAL FARE

Cucumber

A refreshing summertime vegetable made up of over 95% water, helping to keep you cool and hydrated in hot weather. They also contain antioxidants and silica, which promote healthy skin, joint health, and digestion during the warmer months.

New Potatoes

Including Yukon Golds and Fingerlings, New Potatoes are a nutrient-dense high-quality carb that provides steady energy, fiber, and potassium for heart health. Like other high-quality carbs, their natural fiber promotes fullness and balanced blood sugars, two key factors for weight loss goals. To learn more, join the Nutrition Team’s presentation, “Weight Loss: Nutrition for Breaking Barriers” on Tuesdays at 4pm.

MONTEREY BAY AQUARIUM SEAFOOD WATCH

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See over 500 recipes on our Nourish blog.

You can make dinner reservations for the Grill at the host stand, as well as by using the Canyon Ranch Mobile App.

Canyon Ranch maintains among the most rigorous nutrition standards in the industry, and the nutrition info for each item is always available upon request. Ask our staff about connecting you with one of our nutritionists to ask questions or build a plan for your personal dietary goals.