

# Restaurant News

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ONTARIO RESTAURANT NEWS

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## Canyon Creek gets new look, menu



Canyon Creek Chophouse executive chef Graham Hayes is flanked by SIR Corp's architectural manager Stacy Hahn (L) and brand manager Sharon Douce in front of the renovated location with a new sign.

TORONTO—SIR Corp's concept catering to carnivores was given a new look and a refreshed menu this year.

The Canyon Creek Chophouse in Etobicoke, across the street from Sherway Gardens, re-opened in June with a facelift to celebrate the 10th birthday of the restaurant, the chain's first unit.

SIR Corp's architectural manager Stacy Hahn told *ORN* last month that the flagship restaurant's new look would be the model for future free-standing locations in the chain, which now has seven units, all in Ontario's Golden Horseshoe. She said the company is testing the new design with focus groups to determine what renovations would be done to existing locations sometime in the future.

Currently SIR Corp has another Canyon Creek on the drawing board, to be opened in February near Toronto's international airport, in a space that was previously occupied by Le Bifteck. It will be twinned with a Jack Astor's, as is the Etobicoke unit. The company hopes to open an additional two Canyon Creeks next year, as well.

On the food side, the most notable change in the menu this summer was the addition of more fish. Canyon Creek

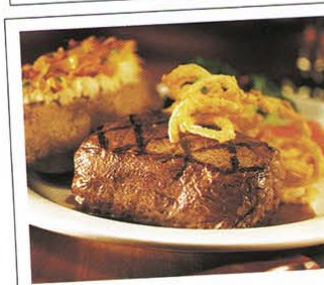
now offers fresh grilled fillet, shrimp tempura and scallops. There is also surf and turf: an eight-ounce top sirloin with a seven-ounce lobster tail. Meanwhile, the kitchen continues to turn out its signature cedar planked salmon.

On the meat side, the restaurant has retained classic items such as rack of lamb, sirloin steak and pork chops.

Prices for lunch mains run from \$13 for a substantial hunk of meatloaf to \$19 for a 16-ounce pork chop and \$24 for a 10-ounce New York steak with fries. For dinner, a 16-ounce roast rime rib costs \$29, three thick lamb chops are \$27 and an eight-ounce piece of top sirloin with a half pound of king crab legs cost \$35.

The wine list has 10 whites and 16 reds, nearly all New World including Ontario labels. They are all available by the seven ounce glass (\$6.25 to \$11), the half-litre carafe (\$16 to \$28) and bottle (\$24 to \$42).

A winning combination of wine and food earned Canyon Creek the Consumers' Choice award for the best steakhouse in the Greater Toronto Area, two years in a row. The award is given by the Canadian division of the Con-



Cedar planked salmon and Chicago-cut striploin are on the menu.

sumers' Choice Institute, which surveys consumer opinion in major cities.

The new restaurant design, said Hahn, is aimed at giving a "simplistic, natural" look to the building, which is loosely based on the Mission style.

Outside, a big new sign gives a welcoming look, and frameless glass doors lead directly to the hostess podium. Stone and wood predominate inside, where there is textured wall covering, slatted wood ceilings and a slate floor. The main eye-catchers are two floating glass wine cabinets dividing up different spaces in the restaurant.

The Etobicoke location is 6,842 square feet with 249 seats inside. A patio out front seats 65.

In its literature, SIR Corp defines Canyon Creek as "a casual yet elegant dining experience ideal for lunch, dinner or late night dining."



The re-designed dining room with butcher block tables and glass wine cabinets.