



CANYON OF THE EAGLES

Christmas Day Menu

Amuse Busche

Bacon, Leek & Potato Tartlet

First Course

Roasted Acorn Squash Bisque

Main Course

(Choice of One Entrée)

PRIME RIB

*Slow Roasted Herb Crusted 1855 Beef served with Horseradish Crème,
Garlic Mashed Potatoes and Seasonal Vegetable*

PHEASANT

*Roasted Breast of Pheasant with Confit Wild Mushrooms served
with Fingerling Potatoes and Braised Brussel Sprouts with Pancetta*

Final Course

Chocolate Decadence with Mint Crème Anglaise

\$35 per person

*Price includes Homemade Bread & Butter, Soft Drink, Tea and Coffee
Price does not include Alcohol, Tax and Minimum 20% Gratuity
Vegetarian and Children Meals (10 Years and Under) Available Upon Request*

Seating at 3:00 p.m. until 8:00 p.m.

*Advance Reservations Required — Please Call (512) 334-2070
Room & Dinner Package Available Upon Request*

www.CanyonOfTheEagles.com