



MOTHER'S DAY MENU

at Canyon of the Eagles
Sunday, May 12, 2019

Seating from 11:00 a.m. to 4:00 p.m.

FIRST COURSE

Choice of One:

Arugula Salad with a Pear, Walnut & Cheese Tartlet topped with Red Onion-Jalapeno Jam

Poached Lobster over Tuscan Greens tossed with Roasted Apples,
Orange Supreme, Shaved Fennel and Honey Basil Vinaigrette

SECOND COURSE

Choice of One:

CRAB CAKE BENEDICT

Fresh Jumbo Lump Blue Crab Cakes topped with Poached Eggs and
Cilantro Hollandaise Sauce served with Skillet Potatoes

TUSCAN CHICKEN

Airline Chicken Breast stuffed with Pancetta, Artichokes, Spinach and Ricotta
served with Wild Mushroom Risotto

STEAK & LOBSTER DUET

4 oz. Beef Filet topped with Béarnaise Sauce and 4 oz. Maine Lobster Tail
served with Roasted Fingerling Potatoes and Asparagus

STUFFED PORTOBELLO

Portobello Mushroom grilled and stuffed with Kale, Arugula and Baby Spinach topped with a Blend of
Provolone and Mozzarella Cheese served over a Bed of Wild Rice, Quinoa and Black Beans

THIRD COURSE

Choice of One:

Raspberry White Chocolate Cheesecake

Fresh Berries with Mint Crème Anglaise

Chocolate Mousse

39 PER PERSON*

Price includes Soft Drink, Iced Tea and Coffee
Price does not include Alcohol, Tax and Minimum 20% Gratuity
*Child's Meal Available Upon Request (Age 10 and Under)

Advance Reservations Required – Please Call (512) 334-2070

www.CanyonOfTheEagles.com

