

DINNER MENU

TEXAN BBQ BUFFET

Saturday, August 31, 2019

BBQ Brisket,
Smoked Sausage
BBQ Chicken,
Potato Salad,
Coleslaw,
Baked Beans,
Onions, Pickles,
& House-made Brownies

18 Per Adult
8 Per Child (Ages 10 & Under)

Price does not include Drinks, Tax & Gratuity

Reservations Recommended
Seating from 5:00-9:00 p.m.
Live Music on the Patio 8:00-10:00 p.m.
Eagle Eye Observatory Open

HOUSE-PULLED MOZZARELLA

House-pulled and Breaded Mozzarella flash-fried and served with Marinara Sauce

8

MUSHROOM TRIO FLATBREAD

House-made Flatbread topped with Roasted Cremini-Oyster-Shiitake
Mushrooms, Caramelized Leeks and Cheese

12

HOUSE SALAD

Fresh Field Greens with Red Onion, English Cucumber, Heirloom Tomato
and House-made Croutons served with your Choice of Dressing

7

CANYON WEDGE SALAD

Fresh Hybrid Romaine Lettuce served with Red Onion, Crispy Bacon,
Avocado, Gorgonzola Cheese and House-made Ranch Dressing

10

Bradley Keyes, Chef de Cuisine
Jesse Pado, Sous Chef
Nicole Holder, Dining Room Manager

The Produce is Organic, and Meats are "All Natural" when available.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk food Borne Illness.

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CANYON CHICKEN

Sautéed Chicken Breast topped with Prosciutto di Parma, Spinach, Provolone Cheese and Lemon-Mushroom and Caper Demi-glace served with Angel Hair Pasta

17

BLACKENED CATFISH

House-made Cajun Seasoned Catfish blackened and served on a bed of Rice Pilaf and topped with the Chef's Crawfish-Corn Maque Choux

18

CHICKEN FRIED WILD BOAR

South Texas Chicken Fried Wild Boar Cutlet topped with Jalapeño Cream Gravy served with Garlic Mashed Potatoes and Seasonal Vegetable

20

VEGETABLE LASAGNA

A Blend of Fresh Squash, Eggplant, Mushrooms and Spinach layered with Four Cheeses and House-made Aromatic Provencal Tomato Sauce

16

RIBEYE STEAK

Hand-carved 12-ounce Beef Ribeye grilled to perfection and topped with Chipotle Citrus Butter served with Garlic Mashed Potatoes and Seasonal Vegetable

29

FETTUCINI ALFREDO

Fettuccini tossed in House-made Alfredo Sauce topped with Fresh Parmesan Cheese served with Garlic Bread

12

18 ...Add Grilled Chicken or Shrimp

SELECTION OF HOUSE-MADE DESSERTS AVAILABLE

*Price Does Not Include Tax and Gratuity
Children's Menu (10 Years and Under) Available Upon Request*

FACT: Canyon of the Eagles is a beautiful award winning 940-acre nature park with 3 miles of private shoreline, 62 lodge inspired rooms, a hilltop restaurant with deck, Eagles Nest lounge, meeting facilities and conference center for up to 500 persons, a lobby gift store, 24 full-service RV sites, 33 campsites, the popular Eagle Eye Observatory, park store, amphitheater, scenic nature boat cruise, kayak rentals, an assortment of interpretative & entertainment programs and over 14 miles of groomed nature trails for all ages and abilities for hiking, jogging, biking and bird & wildlife viewing.

"Where the road ends, the adventure begins..."

www.CanyonOfTheEagles.com