

MOTHER'S DAY MENU

at Canyon of the Eagles Sunday, May 10, 2020 Seating from 11:00 a.m. to 7:00 p.m.

FIRST COURSE

Spring Mix Salad Greens tossed with Apples, Shaved Red Onion, Candied Pecans and Strawberry Champagne Vinaigrette

MAIN COURSE

Choice of One:

CRAB CAKE BENEDICT

Jumbo Chesapeake Crab Cakes topped with Poached Eggs and Béarnaise Sauce served with Skillet Potatoes 30

CANYON CHICKEN

Airline Chicken Breast topped with Pan Dripping Sauce served with Apple-Pecan-Cornbread Stuffing and Seasonal Vegetable 32

RED SNAPPER OSCAR

Filet of Red Snapper topped with Traditional Oscar Crab Sauce served with Toasted Walnut Wild Rice and Seasonal Vegetable 35

BEEF TENDERLOIN

6 oz. Tender Beef Filet topped with Beurre Blanc Sauce served with Roasted Red Potatoes and Seasonal Vegetable

Add: Seared Jumbo Scallops or Grilled Shrimp for 8 dollars

STUFFED PORTOBELLO

Portobello Mushroom grilled and stuffed with Kale, Baby Spinach, Wild Rice, Walnuts and Fried Leeks topped with Mornay Sauce

FINAL COURSE

Strawberry Shortcake



LIMITED SEATING—SOCIAL DISTANCING REQUIRED Price includes Fresh Rolls, 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) Not Available for Takeout

Advance Reservations Required – Please Call (512) 334-2070 www.CanyonOfTheEagles.com