



## DINNER MENU

*Available Friday through Sunday  
Served 5 p.m. until 9 p.m. (Friday & Saturday) or until 8 p.m. (Sunday)  
Indoor Dining or Select Meals to Go*

### TEXAS FRIED PICKLES

Hand Breaded Pickle Spears – Sweet Chile Aioli

9

### MUD BUGS

Popcorn Crawfish – Cajun Dipping Sauce – Fresh Lemon

11

### TEXAS CRAB CAKES

Fresh Blue Lump Crabmeat – Red Onion – Red Peppers –  
Garlic – Jalapeño – Cilantro – Chipotle Tartar Sauce

15

### HOUSE SALAD

Fresh Field Greens – Red Onion – English Cucumber –  
Tomato – House-made Croutons – Choice of Dressing

7

### SOUTHWEST SALAD

Quinoa – Black Beans – Sweet Corn – Oranges – Avocado –  
Fresh Tuscan Greens – Cilantro-Lime Dressing

12 ...*Salad Only*

18 ...*Add Grilled Chicken*

### CHOPPED SALAD

Chopped Romaine Lettuce – Grilled Chicken – Bacon –  
Tomato – Red Onion – Avocado – Cheddar Cheese –  
Boiled Egg – Jalapeño Ranch Dressing

13

*Price Does Not Include Tax and Gratuity*

*Child's Meal Available Upon Request (10 Years and Under)*

*Menu Items and Services are Subject to Change*

*The Produce and Meats are Organic or "All Natural" when available.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

**LIMITED INDOOR SEATING AVAILABLE**

**PLEASE PRACTICE SOCIAL DISTANCING – MAXIMUM OF 6 PERSONS PER TABLE**

**Matthew Wayland, Director of Food & Beverage**

**Bradley Keyes, Chef de Cuisine**

**Trever Weeks, Commis Chef**

**JD Thomason, Chef de Partie**

**Gabby LaMere, Dining Room**



## DINNER MENU

### CANYON CHICKEN

Fennel Crusted Airline Chicken Breast from Red Bird Farms – Three Sister Salad

17

### CHEF'S "FISH" OF THE DAY

Fresh Sustainable Fish

Market Price

### CHICKEN FRIED WILD BOAR

South Texas Chicken Fried Wild Boar Cutlet from Broken Arrow Ranch –  
Jalapeño Cream Gravy – Garlic Mashed Potatoes – Seasonal Vegetable

23

### FETTUCINI ALFREDO

Grilled Chicken– House-made Alfredo Sauce –Fettuccine –  
Fresh Parmesan – Garlic Bread

18

### BEEF TENDERLOIN

Hand-carved 8-ounce Tender Beef Filet – Port Demi Glaze –  
Garlic Mashed Potatoes – Seasonal Vegetable

34

### CHICKEN FRIED ARTICHOKE

Chicken Fried Artichokes – Preserved Lemon – Israeli Couscous – Lemon Caper Sauce

19

### BAJA FISH TACOS

Blackened Fish of the Day – Spicy Slaw – Cotija Cheese – Baja Sauce –  
Crisp Flour Tortillas – Avocado Pico de Gallo – Black Beans – Fresh Lime

14... for 2 Tacos

17... for 3 Tacos

### BEEF OR "IMPOSSIBLE" BURGER

Half-pound Beef Burger or new "Impossible" Plant-based Burger –  
Lettuce – Tomato – Pickle – Onion – Choice of Cheese –  
Toasted Bun

13

*Add Jalapeño, Bacon, Caramelized Onion, Green Chiles, Avocado or Fried Egg for .... 1 dollar each*

### SELECTION OF DESSERTS, BEER & WINE AVAILABLE

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

[www.CanyonOfTheEagles.com](http://www.CanyonOfTheEagles.com)

OPEN – SAFE – GET OUTDOORS