

# BREAKFAST MENU

## OMELETS TO ORDER

*The following Selections are served with Breakfast Potatoes or Cheesy Grits  
and Choice of Toast:*

**GREEN EGGS & HAM:** Fresh Farm Eggs, Avocado, Jalapeno, and Ham topped with Cotija Cheese.....\$10

**FITNESS:** Farm Fresh Egg Whites, Mushrooms, Bell Peppers, Tomatoes, Red Onion, Capers and Goat Cheese.....\$9

**BIG TEX:** Fresh Farm Eggs, Ham, Sausage, Mushroom and Jalapeno topped with Cheddar Cheese.....\$12

### STEELCUT OATMEAL

Cooked-to-order Steel Cut Oatmeal, Toasted  
Walnuts, Cinnamon Apples, Cranberries  
and Sweetened with Agave Nectar  
\$7

### YOGURT PARFAIT

Greek Yogurt with House-made  
Granola and Fresh Berries  
\$7

### EGGS YOUR WAY

Two Fresh Farm Eggs cooked to your liking with your choice of Sausage, Maple-Glazed Ham  
or Applewood Bacon served with Breakfast Potatoes or Cheesy Grits and Toast  
\$8

### CANYON PANCAKES

Blue Corn-Blueberry Pancakes served with House-Smoked Pork Belly  
and Genuine Maple Syrup  
\$8

### MIGAS

Scrambled Farm Eggs with Smoky Chorizo Sausage and Tortilla Strips topped with  
Jack and Cheddar Cheeses served with House-made Salsa and Flour Tortillas  
\$9

### ANCIENT GRAIN POWER BOWL

Quinoa, Farrow, Amaranth and Wild Rice cooked with Agave, Cinnamon  
Dried Cranberries, Almonds, Cream and Fresh Berries  
\$8

### BAGELICOUS

An Everything-Bagel stuffed with Fried Egg, Pepper Bacon, Green Chilies and  
Pepper Jack Cheese served with Breakfast Potatoes or Cheesy Grits  
\$10

### BREAKFAST FLATBREAD

House-made Flatbread topped with Scrambled Eggs, Sausage, Bacon, Potatoes  
and Saint Andre, Cheddar and Jack Cheeses served with Salsa Fresca  
\$9

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

*Matthew Wayland, Director of Food & Beverage & Executive Chef  
Bradley Keyes, Chef de Cuisine  
Kenneth Garnett, Food & Beverage Manager*



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## ALA CARTE:

Cheesy Grits or Breakfast Potatoes.....	\$2
Toast or Tortillas (2).....	\$2
One Fresh Farm Egg .....	\$2
Choice of Cereal with Side of Milk .....	\$4
Meat: Applewood Bacon, Sausage or Maple-Glazed Ham.....	\$4
Fruit: Seasonal Berries or Melon .....	\$4

## BEVERAGES:

Milk or Soy Milk.....	\$2.50
Lemonade .....	\$2.50
Coffee, Selection of Hot Teas or Hot Chocolate.....	\$2.50
Iced Tea(Unsweetened).....	\$2.50
Soda Fountain Drinks: Sprite, Coke, Diet Coke, Dr. Pepper, Root Beer & Powerade.....	\$2.50
Orange, Cranberry or Apple Juice .....	\$3.00
Bottled Water .....	\$2.50

***PLEASE COMPLETE OUR GUEST COMMENT CARD... THANK YOU!***

**FACT:** Canyon of the Eagles Nature Park and Resort has 61 lodge inspired rooms, an award-winning restaurant, Eagles Nest lounge, meeting facilities with conference center for up to 500 persons, a lobby gift store with gift items, park store with grocery, gift, beer, wine, ice & pizza, 24 full-service RV sites, 33 campsites, the popular Eagle-Eye Observatory, an amphitheatre with outdoor programs, over 14 miles of designated nature trails for hiking, jogging, biking, and bird watching and an assortment of interpretative and entertainment programs.

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

*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 of food borne illness.*