



# BRUNCH MENU

## OMELETS TO ORDER

*The following Omelets are served with Breakfast Potatoes and Toast:*

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

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

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

## CANYON PANCAKES

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

**\$8**

## CRAB CAKES BENEDICT

Two House-Made Crab Cakes topped with Poached Fresh Farm Eggs and Red Chili Cilantro Hollandaise Sauce served with Breakfast Potatoes

**\$14**

## ANCIENT GRAINS 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 a Fried Egg, Apple Smoked Bacon, Green Chilies and Pepper Jack Cheese served with Breakfast Potatoes

**\$10**

**Price does not include Tax and Gratuity  
Children Meals (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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## SOUTHWEST SALAD

Fresh Tuscan Greens served with Quinoa, Black Beans, Sweet Corn, Orange, Avocado and House-made Cilantro Lime Vinaigrette...Add Chicken to make it a local favorite

**\$10** ...Salad Only      **\$14** ...with Grilled Chicken

## GOAT CHEESE SALAD

Pepita Crusted Texas Goat Cheese flash fried and served over a blend of Fresh Winter Greens, shaved Red Onion and Dried Cranberries with Cilantro-Lime Vinaigrette

**\$9**

Add Grilled Chicken Breast for Additional **\$6**

## SHRIMP PO BOY

Gulf Shrimp flash fried with Remoulade Sauce, Tomato and Lettuce served on a Hoagie Roll

**\$12**

## CHICKEN CLUB

Grilled 6 oz. Chicken Breast topped with Bacon, Lettuce, Tomato, Red Onion, Avocado and Ranch Dressing served on a Brioche Bun

**\$12**

## HILL COUNTRY BEEF POT PIE

Sautéed Beef Tenderloin Tips, Cremini Mushrooms, English Peas and Baby Carrots cooked in a Red Wine Demi-Glaze Sauce served with Creamy Garlic Mashed Potatoes

**\$16**

## BURGER & FRIES

Half-pound of Prime Beef served on a Toasted Bun with your Choice of Cheese, Lettuce, Tomato, Pickles and Onion served with Seasoned Fries or Potato Salad

**\$12**

*Add Jalapenos, Bacon, Caramelized Onion, Avocado, Fried Egg, Sautéed Mushrooms or Hatch Green Chilies for... \$1 each*

## SELECTION OF HOUSE-MADE DESSERTS AVAILABLE

**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, park store with grocery, gift, beer, wine, ice & pizza, 24 full-service RV sites, 33 campsites, the popular Eagle-Eye Observatory, an amphitheater with outdoor programs, over 14 miles of designated nature trails for hiking, jogging, biking, and bird watching, a boat cruise on Lake Buchanan 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.*