



DINNER STARTERS

OVERLOOK FLATBREADS

House-made Flatbread topped with your Choice of:
\$10 each

THREE MUSHROOM: Roasted Oyster, Shitake and Cremini Mushrooms served with Saint Andre Cheese

SHRIMP: Achiote Marinated Seared Gulf Shrimp, Caramelized Onions, Jalapeños, Mexican Crema and Cotija Cheeses topped with Fresh Cilantro

ITALIAN: House-made Meatball, Pepperoni, Marinara Sauce, Provolone and Mozzarella Cheeses topped with Crushed Red Pepper

HOUSE-MADE MOZZARELLA

House-made and Breaded Mozzarella flash fried and served with Marinara Sauce ...a local favorite
\$8

CEVICHE

Fresh Mahi-Mahi, Heirloom Tomato, Serrano Pepper and Red Onion infused in Key Lime Juice served with Fresh-made Tortilla Chips
\$11

HOUSE SALAD

Fresh Greens with Red Onion, English Cucumber, Heirloom Tomato and House-made Croutons served with your choice of Dressing
\$7

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**

CHICKEN CAESAR SALAD

Crisp Artisan Romaine tossed in House-made Caesar Dressing topped with Grilled Chicken, Croutons and Shaved Parmesan Cheese
\$12

STEAK SALAD

Grilled 6 oz. 1855 Beef Sirloin served with Tuscan Greens, Smoked Blue Cheese, Red Onion, Sautéed Mushrooms and House-made Honey Basil Vinaigrette topped with Tobacco Straws
\$13

Matthew Wayland, Director of Food & Beverage & Executive Chef
Bradley Keyes, Sous Chef
Kenneth Garnett, Food and Beverage Manager

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 kayak rentals, 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, and an assortment of interpretative and entertainment programs.

www.CanyonOfTheEagles.com



DINNER MENU

SIRLOIN STEAK

Achiote Marinated 10-ounce Sirloin Steak grilled to perfection and served with Roasted Corn on the Cob, Spicy Watermelon Pickles and Hand-Breaded Onion Rings and Root Beer Gastrique

\$19

POTATO CRUSTED COD

Potato Crusted Black Cod Filet pan-seared and served over Garlic and Bacon Braised Greens and topped with Three Citrus Beurre Blanc

\$18

ADOBO POLLO

Airline Chicken Breast marinated in a Traditional Mexican Adobo Sauce served with Green Chili Bacon-Scalloped Potatoes and Seasonal Vegetable

\$16

CHICKEN FRIED WILD BOAR

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

\$19

PASCADO VERACRUZ

Fresh Mahi-Mahi pan-seared and served in a Traditional Veracruz Sauce with Olives, Jalapeño, Onion, Capers, and Cilantro served with Black Beans and Wild Rice

\$21

LONGBONE PORK CHOP

Grilled Natural Durac Pork Rib Chop Bone-in topped with Ancho Cajeta Demi-glace and served with Green Chili Bacon-Scalloped Potatoes and Seasonal Vegetable

\$29

SEAFOOD PASTA

Gulf Shrimp, Mussels, Clams, Spinach and House-made Vodka Tomato Sauce tossed with Pasta

\$17

PORTOBELLO MUSHROOM

Grilled Portobello Mushroom topped with Baby Kale, Spinach, Arugula and Mozzarella Cheese served with a blend of Wild Rice, Quinoa and Black Beans

\$13

SPAGHETTI & MEATBALLS

Spaghetti with House-Made Beef Meatballs and Marinara Sauce served with Garlic Bread

\$12

BURGER & FRIES

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

\$12

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

1855 RIBEYE STEAK

Flavorful 12-ounce Beef Ribeye Steak grilled to perfection and served with Chimichurri Sauce, Garlic Mashed Potatoes and Seasonal Vegetable

\$31

SELECTION OF HOUSE-MADE DESSERTS AVAILABLE

Price Does Not Include Tax and Gratuity

Children Menu (10 Years and Under) Available Upon Request

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.