

DINNER STARTERS

HOUSE-MADE FLATBREADS

\$10 Each

MEATBALL & MUSHROOM: House-made Meatballs, Mushrooms, Red Pepper and Marinara Sauce topped with a blend of Provolone and Mozzarella Cheeses

GRILLED VEGETABLE: Grilled Tomatoes, Summer Squash, Bell Peppers, Onions & Mushrooms and Green Olives topped with House-made Mozzarella Cheese

HILLCOUNTRY BLT

Fried Green Tomato layered with House Smoked Crisp Pork Belly, Micro Greens and Cilantro Aioli

\$9

HOUSE-MADE MOZZARELLA

House-made and Breaded Mozzarella flash fried and served with Marinara Sauce

\$8

HOUSE SALAD

Fresh Greens with Red Onions, English Cucumber, Heirloom Tomatoes and House-made Croutons served with your choice of Dressing

\$7

SOUTHWEST SALAD

Quinoa, Black Beans, Sweet Corn, Oranges and Avocados served over Tuscan Greens with Cilantro Lime Vinaigrette

\$10

CHICKEN CAESAR SALAD

Crisp Artisan Romaine tossed in our House-made Caesar Dressing topped with Grilled Chicken, Croutons and Parmesan Cheese

\$12

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 ENTREES

CANYON CHICKEN

Pan Seared Chicken Breast topped with a Bacon-Mushroom Sauce
served with Seasonal Vegetable and Wild Rice

\$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

SAKE GLAZE TUNA

Seared Sake Glazed Ahi Tuna served with Green Apple Slaw
and Forbidden Rice

\$18

1855 STEAK FRITE

10-ounce 1855 Beef New York Strip Steak Au Poivre
served with Seasoned French Fries

\$27

CANYON PASTA

Pasta with Shrimp, Tomatoes, Mushrooms and Artichoke Hearts
tossed in a White Wine Sauce

\$14

GRILLED PORTABELLA

Grilled Portabella Mushrooms topped with Baby Kale, Spinach and Arugula with
melted Mozzarella served over a mixture 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 1855 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, Fried Egg,
Sautéed Mushrooms or Hatch Green Chilies for \$1 each*

SELECTION OF HOUSE-MADE DESSERTS AVAILABLE

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

*Matthew Wayland, Director of Food & Beverage & Executive Chef
Elvis Canoy & Bradley Keyes Sous Chefs
Kenneth Garnett, Dining and Bar Manager*