

# DINNER MENU

## OVERLOOK FLATBREADS

*House-made Flatbread topped with your Choice of:*

**\$10 Each**

**SAINT-ANDRE:** Roasted Pear, Gorgonzola Cheese, Prosciutto and Saint-Andre Cheese Sauce

**MARGARITA:** Grilled Chicken Breast, Heirloom Tomato, House-pulled Mozzarella, Fresh Basil and Balsamic Vinegar

## SOUP OF THE DAY

Daily Creation from our Chefs

**\$7**

## HOUSE-PULLED MOZZARELLA

House-pulled and breaded Mozzarella flash-fried and served with Marinara Sauce

**\$8**

## 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**

## 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 a Cilantro-Lime Vinaigrette

**\$10**

*Add Grilled Chicken Breast for Additional \$6*

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

*Kenneth Garnett, Food and Beverage Manager*

*Bradley Keyes, Chef de Cuisine*

*Jesse Pado, Sous Chef*

# DINNER MENU

## TEXAS CRAB CAKES

Fresh Blue Lump Crabmeat blended with Red Peppers, Red Onion, Garlic, Jalapeño and Cilantro pan-seared and served on Greens topped with Avocado Relish  
**\$15**

## CANYON CHICKEN

Roasted Chicken Breast served with pan-seared Pinon Nut, Cranberry & Sage Dressing Cake, Wild Mushroom Au Jus and Seasonal Vegetable  
**\$17**

## 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  
**\$18**

## MUSHROOM & CHEESE RAVIOLI

House-Made Ravioli stuffed with Mushrooms and Goat Cheese topped with Porcini Marsala Cream Sauce and Toasted Pine Nuts  
**\$16**

## CHICKEN FRIED WILD BOAR

South Texas Chicken Fried Wild Boar Cutlet topped with Jalapeño Cream Gravy served with Garlic Mashed Potatoes and Seasonal Vegetable  
**\$19**

## LAMB OSSO BUCCO

Slow Braised North Texas Dorper Lamb Shank served with Rosemary Mashed Potatoes and Seasonal Vegetable  
**\$25**

## BEEF Tournedos

Tender Tournedos of Beef Filet topped with House-made Crab Gorditas and Tequila-Jalapeño Béarnaise served with Green Chili Scalloped Potatoes  
**\$29**

## 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 Jalapeño, Bacon, Caramelized Onion, Fried Egg, Sautéed Mushroom 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*

**FACT:** Canyon of the Eagles is a beautiful 940 acre nature park with 3 miles of private shoreline, 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, 24 full-service RV sites, 33 campsites, the popular Eagle-Eye Observatory, a park store with dock, boat cruise & kayak rentals on Lake Buchanan, over 14 miles of designated nature trails for hiking, jogging, biking and bird & wildlife viewing and an assortment of interpretative and entertainment programs. **“Where the road ends, the adventure begins...”**