



CANYON OF THE EAGLES

Christmas Day Menu

AMUSE BUSCHE

Bacon Wrapped Quail with Prickly Pear BBQ Sauce

SOUP

Roasted Butternut Squash Bisque

ENTRÉE

(Choice of One Entrée)

PRIME RIB

Slow Roasted Herb Crusted Beef served with Horseradish Crème,
Garlic Mashed Potatoes and Seasonal Vegetable

PHEASANT

Roasted Breast of Pheasant with Confit Wild Mushrooms served with
Fingerling Potatoes and Braised Brussel Sprouts with Pancetta

WILD BOAR

Chicken Fried Broken Arrow Ranch Wild Boar Cutlet topped with Jalapeño
Cream Gravy served with Garlic Mashed Potatoes and Seasonal Vegetable

CANYON SQUASH

Baked Butternut Squash stuffed with Ancient Grains, Walnuts and Zucchini
topped with Gorgonzola Cheese served on a Bed of Spinach

DESSERT

Chocolate Decadence with Mint Crème Anglaise

37 per person

*Price includes House Rolls and Soft Drink, Tea or Coffee
Price does not include Alcohol, Tax and Minimum 20% Gratuity
Child's Meal (10 Years and Under) Available Upon Request*

Indoor & Outdoor Seating from 11 a.m. until 8:00 p.m.

Available for Takeout

Advance Reservations Required — Please Call (512) 334-2070

www.CanyonOfTheEagles.com





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SPECIAL DRINKS:

HOLIDAY MIMOSA

Rosé Champagne and Cranberry Juice

8

HOLIDAY WHITE RUSSIAN

Tito's Vodka, Kahlua, Peppermint Schnapps and Cream served on the rocks with Crushed Peppermint Rim and topped with Whipped Cream

15

HOLIDAY SANGRIA

Blend of Wines, Fruit, Apple Cider and Cranberry Juice

9

MAPLE BOURBON OLD FASHIONED

TX Bourbon, Bitters and Maple Raw Sugar served on the rocks
With Orange Slice and Maraschino Cherry

12

Mixed Beverage Sales Tax is added to the sale of each beverage drink

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