



CANYON OF THE EAGLES

Christmas Day Menu

AMUSE BUSCHE

Bacon Wrapped Quail Popper with Prickly Pear BBQ Sauce

SOUP

Smoked Shrimp Bisque

ENTRÉE

(Choice of One Entrée)

BEEF FILET

Traditional Beef Wellington topped with Green Peppercorn Sauce and served with Fingerling Potatoes and Braised Winter Greens

PHEASANT

Roasted Breast of Pheasant topped with Port Wine Sauce and served with Chestnut Sage Mushroom Dressing and Apple Pancetta Brussel Sprout Hash

WILD BOAR

Chicken Fried Broken Arrow Ranch Wild Boar Cutlet topped with Jalapeño Cream Gravy served with Garlic Mashed Potatoes and Roasted Root Vegetables

ROOT VEGETABLE TARTE TATIN

Yukon Gold and Sweet Potatoes, Carrots, Parsnips, Onions, and Local Goat Cheese topped with a Puff Pastry

DESSERT

Double Chocolate Croissant Bread Pudding with Bourbon Sauce

49 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 (8 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 ext. 2

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

10

MAPLE BOURBON OLD FASHIONED

Makers Mark Whisky, 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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