



CANYON OF THE EAGLES

VALENTINE'S DAY 5-Course Dinner

Amuse Bouche

Pan Seared Wild Sea Scallop with White Bean Puree

Soup

Roasted Cauliflower Bisque

Salad

Tuscan Greens with Poached Pear, Walnuts and Local Goat Cheese
tossed with Honey-Basil Vinaigrette

Main Course

(Choice of One Entrée Per Person—Vegetarian Entrée Available)

Pan-seared 8 oz. Heartland Ranch Akaushi Beef Tenderloin served with
Green-Chile Scalloped Potatoes and Bacon Brussels Sprouts

Twin Wild 5-6 oz Lobster Tails drizzled with Beurre Blanc Sauce
served with Lemon Artichoke Risotto and Roasted Asparagus

Braised Breast of Pheasant served with Wild Mushroom Wine Sauce,
Fingerling Potatoes and Bacon Brussel Sprouts

Final Course

Chocolate Truffles

55 PER PERSON

Price includes Homemade Bread & Butter, Soft Drink, Tea and Coffee

Price does not include Alcohol, Tax and Minimum 20% Gratuity

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

Seating 3 p.m. until 8 p.m.

Children's Meal (10 Years and Under) Available Upon Request

www.CanyonOfTheEagles.com



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SPECIAL DRINKS:

STRAWBERRY ROSE

Rosé Champagne and Strawberries

8

VALENTINE MARGARITA

Patron Tequila, Triple Sec, Prickly Pear Syrup and House-made Sour Mix with Tajin Salted Rim

15

BLOOD-ORANGE OLD FASHIONED

TX Bourbon, Bitters and Blood-Orange Syrup served on the rocks with Orange Slice and Maraschino Cherry

12

MIXED BEVERAGE SALES TAX IS ADDED TO THE SALE OF EACH ALCOHOL DRINK

Indoor or Outdoor Seating 3 p.m. until 8 p.m.

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