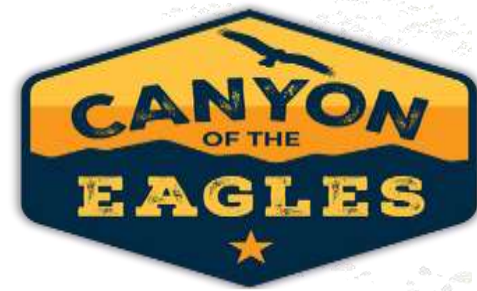


OVERLOOK RESTAURANT at



APPETIZERS

Chips & Queso House Made Tortillas Chops and Queso	\$10	Cheese Curds Breaded and Deep-Fried Cheese Curds served with Jalapeno Ranch or Marinara Sauce	\$8
Fire-Roasted Salsa & Chips House Made Tortilla Chips and Salsa	\$8	Boudin Egg Rolls Rice and Andouille Sausage Stuffed Egg Rolls served with Remoulade Sauce	\$10
Onion Rings Beer Battered Onion Ring served with Chipotle Ranch or Ketchup	\$8	Crispy Brussels Sprouts Fried Brussels tossed in your choice of Honey Sriracha Sauce or Balsamic Glaze, topped with Goat Cheese	\$12
Eagles Nest Nacho Layers Of Crunchy House Made Tortilla Chips, Your Choice Of Taco Meat, Chicken Or Beef Fajitas, Queso, Borracho Beans, Topped With Shredded Cheddar, Pico De Gallo and Cotija Cheese	\$16	Wings Traditional Bone In Please allow 12 -15 mins to cook. Tossed in your of choice sauce: Honey Barbecue, Teriyaki, Mango Habanero or Buffalo	\$12 (6) \$18 (12)

SALADS & SOUP

Soup and Salad (Salad Bar when available 1 trip only)	\$14
Dinner Salad Mixed Greens with Grape Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Sliced Red Onions & Croutons	\$8
Add Chicken	\$4
Add Steak	\$4
Add Shrimp	\$6

Southwest Chick Salad Crispy Romain Lettuce with Julienned Bell Peppers, Cherry Tomatoes, Corn Salsa, Guacamole; topped with Crispy Tortilla Chips & Housemade Ranch	\$16
Chef Salad Mixed Greens with Cucumbers, Onions, Egg, Turkey, Ham & Mixed Cheese; served with Housemade Ranch	\$14
Strawberry Field Salad Mixed Greens with Strawberries, Dried Cranberry, Sliced red onion, Feta Cheese Served with Housemade Dijon Vinaigrette	\$14

Soup of the Day
Cup \$4 Bowl \$6

DESSERTS

Key Lime Pie (Gluten Free Available) Drizzled with Lime Liqueur Sauce; topped with a dollop of Whipped Cream	\$8
New York Cheesecake Topped with whipped cream & your choice of: Chocolate Sauce Berry Compote Strawberry Sauce Caramel Sauce	\$8
Skillet Cookie Cast iron skillet baked topped with Vanilla Ice Cream	\$6
Fried Oreos Dipped in Pancake Batter & Drizzled with Chocolate Sauce	\$6
Strawberry Rhubarb Pie (warmed) Served with Vanilla Ice Cream	\$8

← See other Side for Burger, Sandwich Options →

Check us out on Facebook & Instagram for weekly specials

OVERLOOK RESTAURANT at



Entrees *served w/ dinner rolls & whipped butter*

Add Salad (Salad Bar when available 1 trip only) **\$5**

Cajun Pasta

Grilled Chicken, Andouille Sausage, Bell Peppers & Jalapenos; tossed in a Creamy Cajun Alfredo Sauce over Fettuccine Pasta; served with a toasted garlic roll

\$16

Fried or Blackened Fish

Lightly breaded or Blackened pengassi filet served with French Fries coleslaw and hushpuppies

\$18

Fish & Chips

Beer Battered Cod; served with Fries, Cilantro Lime Cole Slaw, Hush Puppies & Remoulade Sauce

\$16

Fried Shrimp Plate

6 golden fried jumbo shrimp served with a bake potato or French Fries and coleslaw

\$20

Filet Mignon (14-18 mins to cook time)

6oz Pan-Seared Bacon Wrapped Beef Tenderloin, with Blue Cheese Compound Butter or Red Wine Demi Glaze; served with Roasted Garlic Yukon Mashed Potatoes & Sautéed Haricot Verts

\$32

Canyon Meatloaf

Classic homemade Meat loaf served with mashed potatoes and green beans

\$20

Oven Roasted Pork Tenderloin

Marinated Pork Tenderloin with Blackberry Dijon Sauce; served with Truffle Shells and Cheese & Bacon Wrapped Asparagus

\$18

Chicken Fried Wild Boar

Fried Wild Boar served with Country Green Beans, Mashed Potatoes & Pepper Gravy

\$22

BURGERS & SANDWICHES

Gluten Free options available

Served with fries or kettle cooked potato chips

Cheeseburger

6oz House Made Beef Patty with Cheddar Cheese, Mayo, Lettuce, Tomatoes, Pickles & Sliced Red Onions

\$14

Fried or Grilled Chicken Sandwich

Fried or Grilled Chicken Breast served with Mayo, Lettuce, Tomato & Pepper Jack Cheese; Option: Honey Sirach Sauce

\$14

Eagle Burger

1/2 lb. House Made Beef Patty with Cheddar Cheese, Bacon, Fried Egg, Chipotle Mayo, Lettuce & Tomato on a Jalapeño Cheddar Bun

\$16

The Big Bird Sandwich

Grilled Turkey on Italian Panini Bread with Mayo, Chopped Black Olives, Sautéed Red Onions topped with Munster and Swiss Cheese
Grilled to Perfection

\$14

Canyon Swiss & Mushroom Burger

6 oz House Made Beef Patty Grilled with mushrooms & onion; covered with melted Swiss Cheese, horseradish mayo sauce at top a Brioche bun

\$16

The Canyon Ruben

Sliced Corned Beef, Rye Bread, Thousand Dressing, Swiss Cheese & Sauerkraut
Grilled to Perfection

\$12

Fish Tacos

Served in Grilled Corn Tortillas, With Sriracha Aioli, Cilantro Lime Slaw, Avocado Slice
Served with side salad and House Made Ranch Dressing

\$16