

DINNER APPETIZERS

“BLUE LUMP” CRAB CAKES

Fresh Blue Lump Crabmeat blended with Red Peppers, Sweet Corn, Red Onion, Garlic, Jalapeño and Cilantro pan-seared and served with Roasted Red Pepper Coulis

Single Crab Cake \$9.95 Double Crab Cake \$12.95

“OVERLOOK” CROSTINI

Seasoned Goat Cheese layered on Toasted Sliced Baguette topped with House-made Balsamic Mushroom Marmalade

\$7.95

SOUP AND SALADS

CHEF’S SOUP OF THE DAY

The Chef’s Daily Creation

\$5.95

HOUSE SALAD

Fresh Field Greens tossed with Tomatoes, Carrots, Red Onion, and Queso Fresco with Choice of Dressing

\$4.95

“SPINACH AND GOAT CHEESE” SALAD

Baby Spinach tossed with Toasted Almonds, Red Onion, Strawberries, Goat Cheese, and Balsamic Vinaigrette

\$7.95

Salad Enhancements Available for \$5.00: Chicken or Shrimp

BURGER & PASTA

FAMOUS “CANYON” BURGER & FRIES

Our Famous 1/2 pound of Prime Beef served with your Choice of American, Swiss, Cheddar or Monterey Jack Cheese, Lettuce, Tomato, Pickles, and Onion served on a Toasted Bun with French Fries

\$9.95

Add: Jalapeño, Bacon, Caramelized Onion, or Sautéed Mushrooms for \$1 each

“SMOKED CHICKEN & SAUSAGE” PASTA

“House” Smoked Chicken Breast and Sausage tossed with Roasted Red & Green Bell Peppers, Red Onions, and Cilantro in a White Cream Sauce served over Farfalle Pasta

\$12.95

FACT: Canyon of the Eagles takes its name from the American Bald Eagles that nest within the surrounding area October through March each year

DINNER ENTREES

“CHARLES” FRIED SHRIMP

Six Jumbo Texas Gulf Shrimp battered and deep fried and served with Wild Rice Pilaf and Seasonal Vegetable

\$15.95

“HILL COUNTRY” SHORT RIBS

Braised Tender Beef Short Ribs Slowly Cooked and served with Garlic Mashed Potatoes and Seasonal Vegetable

\$16.95

“FREE RANGE” CHICKEN

Grilled Rosemary Marinated Breast of Chicken topped with a White Wine Caper Butter Sauce and served with Wild Rice Pilaf and Seasonal Vegetable

\$15.95

“CANYON” TENDERLOIN STEAK

Hand carved 6 or 9 ounce Beef Tenderloin Filet pan-seared with Bourbon Demi-Glaze topped with Bleu Cheese Butter and served with Garlic Mashed Potatoes and Seasonal Vegetable

6 Ounce Filet \$21.95 9 Ounce Filet \$25.95

Add: Grilled or Fried Shrimp for \$5

CHEF’S FAMOUS “PULLED–PORK” ENCHILADAS

A Secret Recipe for Seasoned Pork Roast slow cooked for 6 hours then hand pulled and layered with Monterey Jack and Goat Cheese, Corn Tortillas, and a Jalapeño Lime Cream Sauce served with Traditional Spanish Rice and Beans

\$14.95

“TEXAS” COUNTRY FRIED STEAK

Pan fried 10-ounce Breaded Beef Cutlet topped with Country Gravy and served with Garlic Mashed Potatoes and Seasonal Vegetable

\$13.95

TRY OUR DELICIOUS HOMEMADE DESSERTS!

(ALSO AVAILABLE FOR TAKEOUT)

Gratuuity of 20% added to parties of six or more

The Produce is Organic and Meats are “All Natural” when available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Food Borne Illness

FACTS: Roughly 780 acres of the park's total 940 acres are a Nature Preserve that is home to a variety of wildlife, including three threatened or endangered birds: the American Bald Eagle, the Black-Capped Vireo and Golden-Cheeked Warbler. Canyon of the Eagles has a Park Store, fishing pier and boat dock with three miles of private lakefront and 14 miles of designated nature trails.