

LUNCH 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

SOUP AND SALAD

A Combination of the Chef’s Daily Soup and House Salad with your Choice of Dressing

\$8.95

“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

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

LUNCH ENTREES

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 our Delicious French Fries

\$9.95

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

"SHRIMP" TACOS

Texas Gulf Shrimp sautéed with Bell Peppers served in Corn Tortillas and topped with Sweet Onion Slaw, Pico de Gallo, and a Tequila Lime Sauce and served with Spanish Rice and Beans

\$10.95

CHOPPED "BEEF" SANDWICH

Frank's Chopped Beef Brisket topped with Red Onion and Pickles and served on a Toasted Bun with French Fries

\$9.95

"CREOLE CHICKEN" PO-BOY

Free Range Breast of Chicken blackened and served on a Toasted Hoagie Roll with House Remoulade, Ripe Tomato, Cole Slaw and French Fries

\$10.95

CHEF'S "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

\$11.95

"TEXAS" COUNTRY FRIED STEAK

Pan fried 5-ounce Breaded Cutlet topped with Country Gravy and served with Garlic Mashed Yukon Potatoes and Cole Slaw

\$9.95

TRY OUR DELICIOUS HOMEMADE DESSERTS!

(ALSO AVAILABLE FOR TAKEOUT)

Gratuity 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.