

CHAMPAGNE BRUNCH MENU

TWO COMPLIMENTARY GLASSES OF CHAMPAGNE

CHEF'S CARVING STATION Herb-Crusted Prime Rib & Au Jus Grilled Ham with Citrus Glaze

Assorted Eggs Benedicts
Biscuits with Sausage Gravy
Waffles, Pancakes & French toast
Fresh Funnel Cakes & Beignets
Cheese Blintzes with Berry Sauce
Chefs Omelet Station
Applewood-Smoked Bacon
Breakfast Sausage Links
Ham, Basil, Feta Scramble
Southwest Scramble
Seasoned Hash Browns
Tamales
Achiote Grilled Chicken

Spanish Rice
Fresh Pacific Salmon
Buttered Corn
Whipped Potatoes & Gravy
Deep-fried Fantail Shrimp
Shrimp Cocktail
Chesapeake Bay Oysters on the Half-Shell
Mixed & Composed Salads
Soup of the Day
Fresh Fruit
Pastry Chef's Assorted Desserts
Ice Cream Dipping Station

\$29.95

THE EAGLES BUFFET

Chef's selection subject to change based on availability.

*Eating raw or undercooked meat, poultry, fish, shellfish and eggs can increase the risk of foodborne illness. Tax and gratuity not included.



FRIDAY, MAY 10 11AM - 2:30PM

LUNCH CHEF'S CARVING STATION

Slow-Roasted Prime Rib & Au Jus Apricot Glazed Ham

Carne Asada & Al Pastor Tacos

Shrimp Tacos

House-Made Tamales

Spanish Rice & Refried Beans

Herb-Roasted Chicken

Fresh Atlantic Salmon

Cheese Ravioli with Lobster Cream Sauce

Italian Vegetables & Garlic Bread

Fresh Cauliflower & Broccoli

Whipped Potatoes & Gravy

Deep-Fried Fantail Shrimp

Mixed & Composed Salads

Clam Chowder

Seasonal Fresh Fruit
Assortment

Special Occasion Desserts

\$39.95

THE EAGLES BUFFET

No substitutions. While supplies last. Chef's selection subject to change based on availability.

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fish, shellfish and eggs can increase the risk of foodborne illness.



FRIDAY, MAY 10 4PM - 8PM

SEAFOOD DINNER BUFFET CHEF'S CARVING STATION

Herb-Crusted Prime Rib & Au Jus Carved Salmon

Baked Muscles & Seafood Lo Mein

Orange Roughy

Asian Stir-fry & Fried Rice

Crab Puffs & Egg rolls

Grilled Swordfish

Buttered Corn

Whipped Potatoes & Gravy

House-Fried Chicken

Lemon Sherry Alfredo

Fried Fish & Chips

Deep-Fried Fantail Shrimp Shrimp Cocktail Oysters On-The-Half Shell Roasted Potatoes

Mixed American & Asian Salads

Seaweed Salad

Mixed & Composed Salads

Pollo Asado & Carne Asada Taco Bar

Refried Beans & Spanish Rice

Langostino Enchiladas

Clam Chowder & Posole

Sushi Bar

Pastry Chef's Assorted Desserts

Ice Cream Dipping Station

\$39.95

THE EAGLES BUFFET

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SUNDAY, MAY 12 10AM - 4:30PM



CHAMPAGNE BRUNCH MENU

Includes two complimentary glasses of champagne

CHEF'S CARVING STATION
Slow-Roasted Prime Rib & Au Jus

Assorted Eggs Benedicts
Biscuits with Sausage Gravy
Waffles, Pancakes & French toast
Fresh Funnel Cakes
Cheese Blintzes with Berry Sauce
Chef's Omelet Station

Breakfast Sausage Links Ham, Basil, Feta Scramble

Applewood-Smoked Bacon

Southwest Scramble

Seasoned Hash Browns

Grilled Pork Chops & Sautéed Mushrooms Herb-Roasted Chicken

Spanish Rice

Fresh Pacific Salmon

Buttered Corn

Whipped Potatoes & Gravy

Deep-Fried Fantail Shrimp

Shrimp Cocktail

Smoked Salmon

Chesapeake Bay Oysters on the Half-Shell

Mixed & Composed Salads

Soup of the Day

Fresh Fruit

Pastry Chef's Assorted Desserts

Ice Cream Dipping Station

ADULTS \$49.95

THE EAGLES BUFFET

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