

CHRISTMAS DAY

Champagne Brunch

MONDAY, DECEMBER 25

10AM – 4:30PM

\$39.95

CARVING STATION

Slow-Roasted Prime Rib
with Au Jus

Grilled Pineapple-Glazed Sliced Ham

Chef's Omelet Station

Traditional & Shrimp Eggs Benedict

Biscuits & Sausage Gravy

Waffles, Pancakes & French Toast

Fresh Funnel Cakes & Donuts

Assorted Danishes, Bagels & Croissants

Applewood-Smoked Bacon

Breakfast Sausage Links

Ham, Basil & Feta Cheese

Scrambled Eggs

Southwest Scrambled Eggs

Seasoned Hash Browns

Steak Chilaquiles

Grilled Achiote Chicken

& Green Spanish Rice

Pacific Steelhead Trout

Beef Lasagna & Garlic Bread

Buttered Corn

Whipped Potatoes & Gravy

Deep-Fried Fantail Shrimp

Shrimp Cocktail

Chesapeake Bay Oysters

On the Half Shell

House-Smoked Salmon

Pickled Herring

House-Made Mexican Ceviche

Tossed & Composed Salads

Chicken Noodle Soup

Menudo

Fresh Fruit

Pastry Chef's Assorted Desserts

Ice Cream Station

THE EAGLES BUFFET™

No substitutions. While supplies last. Chef's selection subject to change based on availability. Tax and gratuity not included.
Eating raw or undercooked meat, poultry, fish, shellfish and eggs can increase the risk of foodborne illness.