

THURSDAY, DECEMBER 25 OPEN 10AM - 7PM

BRUNCH SERVED 10AM - 4PM

CHEF'S CARVING BOARD Slow-Roasted Prime Rib & Grilled Pineapple-Glazed Ham

Chef's Omelet Station
Traditional Eggs Benedict
Shrimp Eggs Benedict
Biscuits & Sausage Gravy
Waffles, Pancakes, French Toast
Funnel Cakes, Fresh Donuts, Beignets
Applewood-Smoked Bacon
Breakfast Sausage Links
Ham, Basil & Feta Cheese Scrambled Eggs
Southwest Scrambled Eggs
Seasoned Hash Browns
Steak Chilaquiles
Roasted Garlic Chicken
Red Trout

Baked Ziti With Garlic Bread
Buttered Corn
Whipped Potatoes & Gravy
Chesapeake Bay Oysters
House-Smoked Salmon
Lobster Rolls
House-Made Mexican Ceviche
Deep-Fried Fantail Shrimp
Shrimp Cocktail
Tossed & Composed Salads
Chicken Noodle Soup
Menudo
Pastry Chef's Assorted Desserts
Ice Cream Station

\$39.95

THE EAGLES BUFFET

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.



THURSDAY, DECEMBER 25 OPEN 10AM - 7PM

DINNER 4PM - 7PM

CHEF'S CARVING BOARD Herb-Crusted Prime Rib & Firecracker Salmon

Grilled Pork Chops
Glazed Ham

Roast Chicken

Langoustine Lobster Ravioli Alfredo

Breadsticks

Greek Gyro & Chicken Shawarma Bar

Orange Chicken

Fried Rice

Spring Rolls & Egg Rolls

Clams & Mussels

Orange Roughy

Red Trout

Shrimp Cocktail

Oysters On The Half Shell

Deep-Fried Fantail Shrimp

Buttered Corn

Whipped Potatoes & Gravy

Stuffing

Candied Yams

Roasted Potatoes

Tossed & Composed Salads

Seasonal Fresh Fruit

Pork Posole

Chicken Noodle Soup

Pastry Chef's Assorted Desserts

Ice Cream Station

\$39.95

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