

Talons

AT EAGLE HARBOR

STARTERS

FLATBREAD | 14

Chef's choice of flatbread

CRISPY BRUSSELS SPROUTS ^{GF} | 15

Fried Brussels sprouts tossed with Parmesan cheese, crumbled bacon, and candied pecan, drizzled with balsamic glaze

CARNITAS NACHOS | 15

Tortilla chips topped with carnitas, sharp cheddar, corn-black bean salsa, queso pickled jalapeño, crema and cilantro

TAPAS BOARD | 20

Chef's choice of three meats and three cheeses with other savory bites to indulge your palate

CRAB DIP | 20

Lump crab, Parmesan, cream cheese, mozzarella and provolone, topped with Old Bay seasoning and served with crostini, served hot

PRETZEL BITES ^V | 13

Soft-baked pretzel bites served with dijonnaise and cinnamon-sugar whipped cream cheese

SPINACH ARTICHOKE DIP ^V | 14

Spinach, artichoke, cream cheese, sour cream, mozzarella, provolone, Parmesan and garlic, served hot with tortilla chips

HUMMUS ^V | 14

House-made rotating hummus served with carrot, celery, cucumber and warmed naan

DIP TRIO | 18

Pick your perfect three: queso, guacamole, salsa, spinach, crab, or pimento dip served with your choice of tortilla chips or crostinis

WINGS | 15

8 crispy golden fried wings tossed in our signature dry rub or sauce, served with carrot, celery and ranch or blue cheese

Sauces: Blackened Dry Rub, Sweet Chili Sriracha, Buffalo, BBQ, Garlic Parmesan or Baja

SLIDERS | 14

A rotating lineup of four Chef-inspired sliders

V Vegetarian | GF Gluten-Friendly

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

SOUPS & SALADS

All salads tossed in dressing

SOUP DU JOUR | 6 | 8

ITALIAN CAESAR ^V | 12

Romaine, pepperoncini, heirloom tomato, crispy chickpea, house-made croutons, Parmesan and creamy Caesar dressing

THE CHOP | 14

Chopped romaine, iceberg, radicchio, heirloom tomato, cucumber, red onion, peas, egg, Gorgonzola, asparagus, crispy onion and white balsamic vinaigrette

THE CRUNCH ^{V | GF} | 15

Kale, carrot, Brussels sprout, cabbage, cilantro, green onion, roasted sunflower kernel, cranberry, crispy chickpea and citrus vinaigrette

FAIRWAY HARVEST ^{V | GF} | 14

Arugula, asparagus, wild mushroom, feta, candied pecan and sherry vinaigrette

CLUBHOUSE ^V | 10

Spring mix, heirloom tomato, red onion, house-made croutons, and citrus vinaigrette

POWER SALAD ^{V | GF} | 14

Spring mix with candied pecan, cranberry, blueberries, feta cheese and a citrus vinaigrette dressing

Additional Proteins:

Fried Chicken +5, 6oz Marinated Grilled Chicken Breast +6, Six Fried or Grilled Shrimp +7, 4oz NY Strip +8, 4oz Grilled Salmon +11

Dressings:

Caesar, Citrus Vinaigrette, White Balsamic Vinaigrette, Sherry Vinaigrette, Buttermilk Ranch, Blue Cheese

QUESADILLAS

Quesadillas served with salsa, tortilla chips and your choice of guacamole or queso

PIGGY DILLA | 15

A tortilla filled with carnitas, sharp cheddar, corn-black bean salsa, pickled jalapeño, topped with crema and cilantro

CHICKEN DILLA | 15

A tortilla filled with popcorn chicken, caramelized onion, tri-color bell pepper and cheddar cheese topped with crema and cilantro

Substitute grilled chicken for +1.50

HANDHELDS

All handhelds come with your choice of a side or premium side for +3

SHRIMP PO BOY | 16

Crispy fried shrimp with chopped romaine, tomato and baja sauce on a hoagie roll

THE PHILLY | 17

Shaved beef, caramelized onion, tri-color bell pepper, wild mushroom, and white cheddar queso on a hoagie roll, served with au jus

REUBEN | 16

Sliced corned beef, sauerkraut, Swiss cheese, house-made Thousand Island dressing on toasted marble rye bread

AVOCADO CLUB | 17

Hickory-smoked turkey breast, bacon, creamy Hass avocado spread, red onion, lettuce, tomato and Dijon garlic aioli, on grilled sourdough
Add cheese for \$2

THE HANDFUL | 14

Popcorn chicken, chopped romaine, carrot, cucumber and baja sauce served in a flour tortilla
Add cheese for \$2 | Add bacon for \$2

HOUSE-MADE CHICKEN TENDERS | 15

Served with crinkle fries and buttermilk ranch

THE NESS ^V | 15

Toasted ciabatta with house-made pesto, mozzarella, roasted red peppers, arugula and fresh tomato

BURGERS

All burgers come with your choice of a side or premium side for +3

THE BASIC | 14

Half-pound burger cooked to order with lettuce, tomato, onion and pickles on a toasted brioche bun
Add cheese for \$2 | Add bacon for \$2

DYNAMITE | 16

Half-pound burger cooked to order with pimento cheese, bacon, Worcestershire aioli and extra pickles on a toasted brioche bun
Add a fried egg for \$2

MUSHROOM & SWISS | 16

Half-pound burger cooked to order with Swiss cheese, wild mushroom and dill aioli on a toasted brioche bun
Add bacon for \$2

THE BIRDIE | 16

House-made ground chicken patty blended with spinach & feta, topped with fresh spinach, red onion, and zesty aioli on a toasted brioche bun
Add bacon for \$2

SIDES | 5

Crinkle Fries | Ranch House Chips
Tortilla Chips | House Salad | Pasta Salad
Seasonal Fruit | Coleslaw

PREMIUM SIDES | 8

Tater Tots | Parmesan Tater Tots | Onion Rings
Pan-Seared Brussels Sprouts | Caesar Salad

BIG PLATES

Available after 4PM

PORK MILANESE | 15

8oz fried pork chop with arugula, heirloom tomato, lemon, garlic, and Parmesan

SMOKED GOUDA MEATLOAF | 18

House-made all-beef smoked Gouda meatloaf wrapped in bacon, served with whipped potato, succotash and topped with jus

VEGETABLE FARFALLE ^V | 16

Bowtie pasta with caramelized onion, spinach, wild mushroom, cream, and Parmesan

CATCH OF THE DAY | MARKET PRICE

Catch of the day served with succotash, spinach, maître d' butter and lemon

MARRY ME CHICKEN | 17

Two pan-seared chicken breast, cream, sun-dried tomato, fresh thyme, garlic, and Parmesan, served with seared Brussels sprouts and whipped potato

DESSERT MADE FRESH IN-HOUSE! ASK ABOUT TODAY'S ROTATING SELECTION.

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Curated by Executive Chef Krystal Bishop August, 2025.

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