

Talons

DINNER MENU
 BEGINS AT 4 PM

SOUPS

Cup \$3 / Bowl \$5

Harbor Chili

Chef's secret blend of spices, red kidney beans and ground beef served with saltine crackers.

Add: cheese, bacon and sour cream \$1

Soup du Jour

Chef's daily preparation of soup.

SALADS

Add to any salad: Chicken \$4 | Steak \$5 | Shrimp \$6

Sand Wedge

\$8

A generous portion of iceberg lettuce, crispy applewood bacon, blue cheese crumbles, boiled egg, scallions and house-made blue cheese dressing.

Caesar

\$8

Crisp romaine lettuce tossed in our house-made Caesar dressing with parmesan cheese and toasted garlic croutons.

Cobb Salad

\$10

Crisp romaine lettuce, boiled egg, diced ham, turkey, tomatoes, red onion, cucumbers and shredded cheese. Served with your choice of dressing.

Seasonal Salad

\$10

Oven roasted beets, fresh arugula and whipped goat cheese, drizzled with extra virgin olive oil and a balsamic reduction and topped with candied pecans.

Seared Ahi Tuna

\$11

Sushi grade ahi tuna over baby greens tossed in our house-made ginger vinaigrette with mandarin orange slices, crispy wonton noodles, green onions and sesame seeds.

Power Salad

\$11

Seared salmon on a bed of kale, dried cranberries, oranges, goat cheese, candied pecans and citrus vinaigrette.

SIDES

All sides can be served a la carte for \$3 each.

*Premium sides add additional \$1.50.

French Fries

* White Truffle Parmesan
 or Garlic Parmesan

*Sweet Potato Fries

*Cup of Soup

*Side Salad

House-made Slaw

Fresh Fruit

Roasted Seasonal
 Vegetables

HAVE WHAT IT TAKES?

*Dine in only

Burger Madness Challenge

\$25

This is no ordinary burger! Piled high with four, 1/2 lb. burger patties, 8 slices of cheese, a whole tomato, lettuce, 4 buns and a healthy portion of fries on the side. You have **15 minutes** to take down this behemoth. If you can complete this challenge your meal is on us, and you'll be enshrined on our Talons Wall of Fame and forever remembered.

Ghost of Talons Challenge

\$20

These wings will leave you breathing fire and begging for a drink - but you can't have one until you're done. You have **10 minutes** to demolish these 20 wings and if you can, your meal is on us, and you'll be enshrined on our Talons Wall of Fame and forever remembered.

\$3 Split plate charge.

20% Gratuity is added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

KICK STARTERS

Signature Wings

\$10

Ten large wings tossed in any of our house-made sauces: mild, medium, hot, blackened, Cajun ranch, BBQ, lemon pepper, Hawaiian, garlic parmesan, white truffle parmesan, honey sriracha or the Ghost of Talons.

Chipotle Hummus

\$7

This is not your traditional Middle Eastern dip, we add a Southern flare. Served with pita chips.

Pork Rinds

\$7

Light and airy fried pork rinds tossed in house seasoning. Served with a smoked datil honey mustard. Don't forget to squeeze your lime!

Pimento Cheese

\$7

Chef's take on a classic. Southern house-made pimento cheese with a kick. Served with pita chips.

Nest of Nachos

\$8

Corn tortillas loaded with house-made pepper jack queso, diced tomatoes, sliced jalapeños and chopped red onions served with house-made salsa, house-made guacamole and sour cream.

Add: Chicken \$4 | Steak \$5 | Shrimp \$6

Fried Green Tomatoes

\$9

Panko breaded tomatoes with a kale pesto crema sauce, pimento cheese and blistered grape tomatoes.

Calamari

\$9

Panko coated and fried to golden perfection served with marinara sauce and a wedge of lemon.

HAND HELDS

All hand helds served with your choice of fries, slaw or fruit. Substitute premium sides for \$1.50.

Build Your Own Burger

\$8

Start with a 1/2 lb. burger patty and add your choice of toppings.

Add-Ons (\$1 Per Topping): fried onion, fried egg, applewood bacon, avocado, mushroom, onions, sauteed peppers, jalapeños, smoked gouda, blue cheese, provolone, pepper jack cheese, cheddar, American, Swiss, goat cheese, pimento cheese.

The Big Kid Grilled Cheese

\$8

We took one of your childhood favorites and kicked it up a notch. Cheddar, American and Swiss cheese with tomato and applewood bacon.

*Or try it our seasonal way with four slices of smoked gouda cheese, applewood bacon and apples on white bread.

Beer Brat

\$8

Local 10 in. brat grilled with sauerkraut, on a toasted hoagie bun and served with a drizzle of smoked datil mustard.

ENTRÉES

Substitute premium sides for \$1.50. *Add to any entree* Crab Cake \$7 | Jumbo Shrimp \$8 | Sea Scallops \$9

Four Cheese Mac

\$12

A creamy blend of white cheddar, mozzarella, monterey jack and smoked gouda with cavatappi pasta, baked to a golden brown.

Add: Chicken \$4 | Steak \$5 | Shrimp \$6

Citrus Pasta

\$14

Linguine tossed in a citrus cognac cream sauce, finished with mint and garnished with blistered grape tomatoes and charred Florida orange.

Add: Chicken \$4 | Steak \$5 | Shrimp \$6

Pasta Bolognese

\$15

Cavatappi pasta, house-made meat sauce with fresh garlic, herbs and vine ripened tomatoes. Finished with melted mozzarella, a balsamic drizzle and a chiffonade of basil.

Duroc Pork Chop

\$16

12 oz. porterhouse cut, sweet tea brined and cast iron seared served with rosemary brown butter sweet potatoes and collard greens.

Shrimp and Grits

\$16

Southern-style creamy smoked gouda grits, five grilled jumbo shrimp and roasted pepper cream.

Southern Fried Chicken

\$16

Two chicken breasts fried and smothered with mushroom gravy served over smoked gouda grits and collard greens.

Quesadilla

\$9

Grilled chicken breast, cheddar jack cheese, sautéed peppers and onions served with our signature Cajun cream sauce.

Florida Gator

\$10

Crispy fried Florida gator tail served with a smoked datil honey mustard.

Rockin' Shrimp

\$10

Hand-breaded shrimp fried and tossed in our house-made creamy rockin' hot sauce.

Lettuce Wraps

\$10

Asian-inspired dish is served with ginger, garlic, water chestnuts, mushrooms, scallions, sweet soy reduction and iceberg lettuce over a bed of wonton strips. Spicy peanut sauce on side.

Chicken Strips

\$10

Chicken strips hand-breaded and fried, served with your choice of sauce for dipping.

Talons' Claws

\$12

Blue crab claws sautéed in white wine, fresh herbs, shallots and garlic finished with butter.

Bacon Wrapped Scallops

\$12

Three jumbo sea scallops wrapped in applewood bacon with smoked peach chutney.

Crab Cakes

\$12

Loaded with jumbo lump blue crab meat served with house remoulade.

Grilled Chicken Sandwich

\$10

Seasoned grilled chicken breast, pepper jack cheese, avocado, applewood bacon, lettuce, tomato and onion on a kaiser roll.

Talons' Club

\$11

A generous amount of ham, turkey and applewood bacon with cheddar and white american cheese with lettuce, tomato and bacon aioli. Enjoy it hot or cold on white or wheat.

Lil' Jon

\$12

We hope you brought your appetite. Sliced roast beef, pastrami, queso, sautéed peppers and onions. Served with horseradish aioli topped with a sunny-side-up egg and fried pickles on artisan focaccia bread.

Fresh Catch Sandwich

Market Price

Fresh caught fish from local waters. Prepared blackened, grilled or fried, with lettuce and a side of house-made tartar. Ask your server about the fresh catch.

Grilled Mahi Mahi

\$16

8 oz. of chargrilled mahi mahi with cranberry and Florida orange beurre rouge sauce. Served with rosemary brown butter sweet potatoes and sautéed kale.

Bourbon Glazed Salmon

\$19

Cast iron seared salmon with St. Augustine Bourbon, brown sugar and a maple glaze served with rosemary brown butter sweet potatoes and roasted seasonal vegetables.

Seared Scallops

\$20

Five jumbo scallops cast iron seared with thyme cream and apple cider gastrique with a side of rosemary brown butter sweet potatoes and apple bacon cream corn.

Jumbo Lump Crab Cakes

\$22

Three jumbo lump blue crab cakes served with house-made remoulade, apple bacon cream corn and sautéed kale.

NY Strip Steak

\$22

14 oz. hand-cut, chargrilled and served with rosemary brown butter sweet potatoes and collard greens.

Ribeye

\$23

16 oz. hand cut, chargrilled and served with rosemary brown butter sweet potatoes and collard greens.