

# Talons

## LUNCH MENU SERVED UNTIL 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 side 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.

#### Blue Cheese Burger

\$9

Start with a 1/2 lb. burger patty loaded with fried onions, blue cheese, chipotle aioli, lettuce and tomato served on a kaiser roll.

#### Grilled Portabella Burger

\$9

For our vegetarians. Grilled portabella mushroom cap with balsamic vinaigrette, provolone, lettuce, tomato and onion on a kaiser roll.

#### Southern Burger

\$9

Start with a 1/2 lb. burger patty topped with pimento cheese, applewood bacon, lettuce, tomato and onion on a kaiser roll.

#### Barnyard Burger

\$11

Start with a 1/2 lb. burger patty with whipped goat cheese, pepper jelly and applewood bacon. Topped with a sunny side up egg, on a kaiser roll with lettuce, tomato and onion.

#### 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, in between a toasted hoagie bun and served with a drizzle of smoked datil honey mustard.

#### Tuna Sandwich

\$8

Albacore tuna, finely diced onions and celery with sweet relish, mayonaise, lettuce, tomato and onion on white or wheat bread.

#### Cranberry Chicken Pecan Sandwich

\$9

Diced chicken breast loaded with sun-dried cranberries, candied pecans, crunchy celery and diced tomato. Try it as a wrap or salad!

#### 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.

#### Sweetwater Fish And Chips

\$9

Extra pale ale beer gives this batter a light, crispy and clean taste. Served with house-made tartar sauce and french fries.

#### Grilled Chicken Sandwich

\$10

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

#### Buffalo Chicken Sandwich

\$10

Chicken breast breaded in our signature blend of spices and tossed in buffalo sauce, served with blue cheese, lettuce, tomato and onion, on a kaiser roll.

#### Philly

\$10

Thinly sliced beef, piled high with white American cheese on a toasted hoagie with sautéed onions and peppers.

#### Catfish Po' Boy

\$10

Generous piece of blackened catfish with lettuce, tomato and house remoulade sauce on a toasted hoagie roll.

#### Talons' Club

\$11

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

#### Taco Del Dia

\$11

Our chefs can get pretty creative when it comes to hand-crafted tacos. Ask your server what kind of taco Chef has created for you today!

#### Ahi Tuna Sandwich

\$11

Sushi grade tuna seared medium rare with basil aioli, with lettuce, tomato and onion on a kaiser roll.

#### Salmon BLT

\$11

Salmon, Applewood bacon, chipotle aioli, lettuce and tomato wrapped in a flour tortilla.

#### 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 sauce. Ask your server about the fresh catch.