

Talons

STARTERS

SOUPS *Cup \$3 / Bowl \$5*

Harbor Chili | Soup Du Jour
Add cheese, bacon and sour cream \$1

CHIPOTLE HUMMUS \$7

Middle Eastern dip with a Southern flare.
Served with crostini

SIGNATURE WINGS \$10

Mild, medium, hot, blackened, Cajun ranch, BBQ, lemon pepper, Hawaiian, garlic parmesan, white truffle parmesan, or honey sriracha

PORK RINDS \$7

Tossed in house seasoning, served with a smoked

CHICKEN STRIPS \$10

Served with your choice of sauce for dipping.

NEST OF NACHOS \$8

Corn tortillas loaded with house-made pepper jack queso, diced tomatoes, sliced jalapenos and chopped red onions.

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

CALAMARI \$9

Served with marinara sauce and lemon wedge.

SAND WEDGE \$8

Iceberg lettuce, Applewood bacon, blue cheese crumbles, boiled egg, scallions and house-made blue cheese dressing.

CAESAR \$8

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

COBB SALAD \$10

Romaine lettuce, boiled egg, diced ham, turkey, tomatoes, red onion, cucumbers and shredded cheese.

Ranch | Balsamic Vinaigrette | Blue Cheese | Honey Mustard
Caesar | Citrus Vinaigrette | Ginger Vinaigrette

FRIED GREEN TOMATOES \$9

House-made pimento cheese, tomato bacon jam, arugula and pickled red onion,

QUESADILLA \$9

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

FLORIDA GATOR \$10

Served with a smoked datil honey mustard.

ROCKIN' SHRIMP \$10

Fried and tossed in our house-made rockin' hot sauce.

LETTUCE WRAPS \$10

Served with ginger, garlic, water chestnuts, mushrooms, scallions, sweet soy reduction and iceberg lettuce over a bed of wonton strips.

PIMENTO CHEESE \$7

Chef's take on a classic. Served with crostini.

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.

SALADS

SEASONAL SALAD \$10

Oven roasted beets, arugula and whipped goat cheese, 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.

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HAND-HELDS

All hand holds 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, onion, sautéed pepper, jalapeno, smoked gouda, blue cheese, provolone, pepper jack cheese, cheddar, American, Swiss, goat cheese, pimento cheese.

THE BIG KID GRILLED CHEESE \$8

Cheddar, American and Swiss cheese with tomato and Applewood bacon.

BEER BRAT \$8

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

FOUR CHEESE MAC \$12

White cheddar, mozzarella, Monterey jack and smoked gouda with cavatappi pasta.

Add: chicken \$4 | steak \$5 | shrimp \$6

CITRUS PASTA \$14

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

Add: chicken \$4 | steak \$5 | shrimp \$6

PASTA BOLOGNESE \$15

Cavatappi pasta, house-made meat sauce with 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, cast iron seared served with rosemary brown butter sweet potatoes and greens.

SHRIMP AND GRITS \$16

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

SOUTHERN FRIED CHICKEN \$16

Fried and smothered with mushroom gravy served over smoked gouda grits and collard greens.

GRILLED CHICKEN SANDWICH \$10

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.

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.

ENTREES

GRILLED MAHI MAHI \$16

8 oz. of chargrilled mahi mahi with cranberry and Florida orange beurre rouge sauce.

BOUBON GLAZED SALMON \$19

Cast iron seared salmon with bourbon, brown sugar and a maple glaze.

SEARED SCALLOPS \$20

Five jumbo scallops cast iron seared with thyme cream and apple cider gastrique.

JUMBO LUMP CRAB CAKES \$22

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

Sides

French Fries | White Truffle Fries | Garlic Parmesan Fries |
Sweet Potato Fries | Cup of Soup | Side Salad | Coleslaw |
Fresh Fruit | Roasted Seasonal Vegetables

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HAND-HELD LUNCH OPTIONS—AVAILABLE UNTIL 4PM

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

GRILLED PORTABELLA BURGER \$8

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

TUNA SANDWICH \$8

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

CRANBERRY CHICKEN PECAN SANDWICH \$9

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

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.

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.

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, complete with lettuce, tomato and onion on a Kaiser roll.

SALMON BLT \$12

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